

FREEZE-DRIED MEAL

GOULASH

PORK STEW WITH SWEET WHITE RUNNER BEANS AND POTATOES

organic vegan vegetarian gluten-free ✓ lactose-free meat-free	Product code: KE-D13M-AA02	Version: I	Approved: 08.05.2024
	Country of last processing: Poland	Prepared by: M.Skuza	Approved by: L. Godek-Miąsik

DESCRIPTION	PRODUCTION	PREPARATION
The product obtained from heat-treated pork stew with potatoes and white beans, frozen, freeze-dried and proportionally packed in unit packages.	Manufactured without the use of genetic techniques, radiation or ultraviolet radiation.	1. Tear off at the notch above the zipper. 2. Remove the oxygen absorber. 3. Add 276 ml of hot, boiled water - use fill line No. 3 (see inside). 4. Stir thoroughly. 5. Close and wait 9 minutes. 6. Tear off at the notch below the zipper, stir again and enjoy .

ORGANOLEPTIC CHARACTERISTICS

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
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Colour:	Red-orange. Potatoes and beans beige. (Natural product, does not contain preservatives. Color may change during shelf life).	Orange to light red color.
Taste and odour:	Characteristic of the ingredients used, noticeable bell pepper, beans. The smell and taste of fermentation and other foreign taste and smell are unacceptable.	Tomato. Perceptible taste of peppers, potatoes and white beans. The smell and taste of fermentation and other foreign taste and smell are unacceptable.
Consistence:	Bulky, crispy, not crumbly when pressed, non-permanent crumbling is allowed. Visible pieces of potatoes, bell peppers and white beans which break up when pressed	Dense, liquid visible pieces of vegetables and meat.

Photo:		
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PRODUCT SPECIFICATION

LYOFOOD Sp. z o. o.
ul. Zagnańska 97A, 25-558 Kielce



PHYSICAL AND CHEMICAL CRITERIA		Tolerance
Ingredients of the ready-touse product (%):	pork meat (cubes) potatoes red bell pepper bean carrot parsley root onion tomato paste wheat flour canola oil salt spices (contains celery)	24 19 7
Moisture (%):		max. 5
Foreign bodies (contaminants vegetable origin, mineral impurities)	Possible in the amount of 1 per 4,000 packages.	
Foreign body (metal)	Absent, as long as they can be removed by a metal detector with the following sensitivity of 1 mm for ferrous metals, 1.5 mm for non-ferrous metals and stainless steel	

NUTRITIONAL VALUES in ... g of freeze-dried product	100 g	80 g
Energy value (kJ/kcal):	1572/373	1258/299
Fat (g): of which saturated fatty acids (g):	7,3 1,3	5,8 1,1
Carbohydrates (g): Of which sugars (g):	36 13	29 10
Fiber (g):	11	9,2
Protein (g):	35	28
Salt (g):	5,0	4,0

MICROBIOLOGICAL CRITERIA	Critical limits in 1 g	Methods
Total aerobic mesophiles	50 000	PN-EN ISO 4833-1:2013
Coliforms	10	PN-ISO 4832:2007
<i>Escherichia coli</i>	<10	PN-ISO 16649-2:2004
Yeasts	500	PN-ISO 21527-2:2009
Moulds	500	PN-ISO 21527-2:2009

PRODUCT QUALITY CONTROL

Production proces:	Product prepared from lactose-free raw materials. Manufactured in accordance with the principles of Good Manufacturing Practice (GMP). Hazards established on the basis of the HACCP system are under constant control.
Consumer destination:	The product contains gluten and celery , unsuitable for consumption by people allergic to these allergens or to any of the ingredients.
Contaminants:	Accepted levels of heavy metals and mycotoxins according to EU Regulation No 2023/915 of 25.04.2023 including subsequent amendments.
Non-GMO declaration:	Product is free from genetic modification and does not require labelling acc. to Regulation 1829/2003 and 1830/2003.
Allergens:	Product contains celery and gluten In our plant are processed products containing these allergens: mustard, soy, almonds, eggs, milk.
Food additives:	The product does not contain additives.

PACKAGE		STORAGE	
Packaging type:	Doypack with ZIP closure 195x200+2x40	Shelf life:	The storage shelf life is up to 60 months from the date of production.
Labeling:	Adhesive labels, data in accordance with Regulation 1169/2011		
Method of closing:	Seal	Storage conditions:	Store in a sealed package.
Other comments:	Oxygen absorber is included in the package.		
Serving size:	80g (after rehydration 500g)		