

FREEZE-DRIED MEAL

**MASH&CHEESE**

MASHED POTATOES WITH MUSHROOMS AND CHEESE SAUCE

	organic vegan ✓ <b>vegetarian</b> ✓ <b>gluten-free</b> lactose-free ✓ <b>meat-free</b>	Product code: <b>KE-D25U-AA01</b>	Version: <b>I</b>	Approved: <b>07.05.2024</b>
		Country of last processing: <b>Poland</b>	Prepared by: <b>M.Skuza</b>	Approved by: <b>L. Godek-Miąsik</b>

DESCRIPTION	PRODUCTION	PREPARATION
Product obtained from heat-treated mashed potato and cheese with mushrooms, frozen, freeze-dried and proportionally packaged.	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 280 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 <b>enjoy</b> .

**ORGANOLEPTIC CHARACTERISTICS**

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
<b>Colour:</b>	Beige-yellow. Dark brown mushroom pieces (Natural product, does not contain preservatives. Color may change during shelf life)	Beige to light yellow color, dark brown mushroom pieces.
<b>Taste and odour:</b>	Characteristic of the ingredients used, cheesy. The smell and taste of fermentation and other foreign taste and smell are unacceptable.	Creamy, cheesy. Perceptible taste of mushrooms. The smell and taste of fermentation and other foreign taste and smell are unacceptable.
<b>Consistence:</b>	Bulky, brittle, does not agglomerate when pressed, non-permanent clumping is allowed. Visible pieces of mushrooms that crumble when pressed.	Dense, visible pieces of mushrooms that are soft.
<b>Photo:</b>		

# PRODUCT SPECIFICATION

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



PHYSICAL AND CHEMICAL CRITERIA		Tolerance
Ingredients of the ready-touse product (%):	mashed potatoes potatoes 91 % <b>milk</b> <b>butter</b> spices salt	49
	<b>cheese</b> sauce: <b>milk</b> 59 %, <b>cheese</b> cheddar 18 %, <b>cheese</b> pecorino romano (DOP) 8 %, potato flour, <b>cheese</b> gruyère 3 %, <b>butter</b> , onion,	39
	plant-based broth (corn flour, salt, onion, yeast extract, flavors from natural vegetal extracts), salt, spices) mushrooms in tamarind sauce: mushrooms olive oil salt apple vinegar agave syrup tamarind spices sugar	12
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	90 g
Energy value (kJ/kcal):	2153/517	1938/672
Fat (g): of which saturated fatty acids (g):	32 18	29 16
Carbohydrates (g): Of which sugars (g):	36 6,1	32 5,5
Fiber (g):	4,3	3,9
Protein (g):	19	17
Salt (g):	4,1	3,6

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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

<b>Production proces:</b>	Product prepared from gluten-free raw materials. Produced in accordance with the principles of Good Manufacturing Practice (GMP). Hazards established on the basis of the HACCP system are under constant control.
<b>Consumer destination:</b>	The product contains <b>milk</b> , unsuitable for consumption by people allergic to these allergens or to any of the ingredients.
<b>Contaminants:</b>	Accepted levels of heavy metals and mycotoxins according to EU Regulation No 2023/915 of 25.04.2023 including subsequent amendments.
<b>Non-GMO declaration:</b>	The product is free of genetic modification and does not require labeling in accordance with Reg. EC 1829/2003 and 1830/2003.
<b>Allergens:</b>	The product contains <b>milk</b> . In our plant are processed products containing these allergens: <b>gluten, mustard, milk, soy, almonds, eggs, celery</b> Gluten content < 20 ppm.
<b>Food additives:</b>	The product does not contain additives.

## PACKAGE

## STORAGE

<b>Packaging type:</b>	Doypack with ZIP closure 195x200+2x40	<b>Shelf life:</b>	The storage shelf life is up to 60 months from the date of production.
<b>Labeling:</b>	Adhesive labels, data in accordance with Regulation 1169/2011		
<b>Method of closing:</b>	Seal	<b>Storage conditions:</b>	Store in a sealed package.
<b>Other comments:</b>	Oxygen absorber is included in the package.		
<b>Serving size:</b>	90g (after rehydration 370g)		