



FREEZE-DRIED DESSERT


CREMA CATALANA

EGG YOLK AND MILK CUSTARD WITH ORANGE AND CINNAMON

  PL-103-004	organic vegan ✓ vegetarian ✓ gluten-free lactose-free ✓ meat-free	Product code: KE-S04U-AC17	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 is obtained from heat-treated Catalan cream, frozen, freeze-dried and packed in individual packages. Production process without the use of any means of processing	Manufactured without the use of genetic techniques, radiation or ultraviolet radiation.	1. Tear off at the notch. 2. Remove the oxygen absorber. 3. Add 135 ml of hot, boiled water - use fill line No. 3 (see inside). 4. Stir thoroughly. 5. Leave for 2 min. 6. Stir again and enjoy .

ORGANOLEPTIC CHARACTERISTICS

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
Colour:	Creamy, écru, visible orange peel pieces (Natural product, does not contain preservatives. The colour may change during the shelf life)	Creamy, écru, visible orange peel pieces
Taste and odour:	Natural sweet. The smell and taste of fermentation and other foreign taste and smell are unacceptable.	Sweet, noticeable taste of cinnamon and orange peel.
Consistence:	Powder consistency, not clumping under pressure, non-permanent clumping is allowed	Liquid, creamy
Photo:		

PRODUCT SPECIFICATION

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



PHYSICAL AND CHEMICAL CRITERIA		Tolerance
Ingredients of the ready-to use product (%):	<i>milk</i> <i>egg</i> yolk sugar potato flour orange peel cinnamon	78 11 1,5
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	65 g
Energy value (kJ/kcal):	1993/475	1296/309
Fat (g): of which saturated fatty acids (g):	21 11	14 7,0
Carbohydrates (g): Of which sugars (g):	53 43	34 28
Fiber (g):	2,4	1,6
Protein (g):	17	11
Salt (g):	0,48	0,31

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:	The product is prepared from gluten-free, vegetarian raw materials. Manufactured in accordance with Good Manufacturing Practice (GMP) and gluten-free production instructions. All stages of production are planned in such a way as to prevent the risk of contamination with ingredients unsuitable for vegetarians. The hazards determined on the basis of the HACCP system are under constant control.
Consumer destination:	The product contains eggs and milk, not suitable for consumption by people who are 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:	The product is free of genetic modification and does not require labeling in accordance with Reg. EC 1829/2003 and 1830/2003.
Allergens:	The product contain eggs and milk . The plant processes products containing gluten, mustard, soy, almonds, celery . Gluten content below 20 ppm.
Food additives:	The product does not contain additives.

PACKAGE

STORAGE

Packaging type:	Doypack with ZIP closure 155x150+2x40	Shelf life:	The storage shelf life is up to 48 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:	65 g (after rehydration 200 g)		