

FREEZE-DRIED DESSERT

APPLE CRUMBLE

CINNAMON ROASTED APPLES WITH CRUNCHY CRUMBLE

	organic vegan ✓ vegetarian gluten-free lactose-free ✓ meat-free	Product code: KE-S04U-AC18	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 crumble and roasted apples with cinnamon, frozen and freeze-dried, packed in unit packages. The 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 70 ml of hot, boiled water. 4. Stir thoroughly. 5. Leave for 2 min. 6. Stir again and <i>enjoy</i> .

ORGANOLEPTIC CHARACTERISTICS

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
Colour:	Light brown with beige apple pieces (Natural product, does not contain preservatives. The colour may change during the shelf life)	Light brown with beige apple pieces
Taste and odour:	Natural sweet. The smell and taste of fermentation and other foreign taste and smell are unacceptable.	Sweet, noticeable taste of apples and cinnamon.
Consistence:	Loose consistency. Powder and small lumps. Pieces of apple in the form of small cubes, not sticking together when pressed, impermanent clumping is allowed	Semi-liquid, soft apple pieces.

Photo:		
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PHYSICAL AND CHEMICAL CRITERIA		Tolerance
Ingredients of the ready-to use product (%):	<i>wheat</i> flour <i>butter</i> sugar apple cinnamon	39 29 13
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	70 g
Energy value (kJ/kcal):	2143/512	1500/358
Fat (g): of which saturated fatty acids (g):	25 17	18 12
Carbohydrates (g): Of which sugars (g):	65 36	45 25
Fiber (g):	2,6	1,8
Protein (g):	5,3	3,7
Salt (g):	0,46	0,32

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:	Manufactured in accordance with Good Manufacturing Practice (GMP). 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 gluten 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 gluten and milk . The plant processes products containing eggs, 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:	70 g (after rehydration 140 g)		