

FREEZE-DRIED BREAKFAST

APPLE & CINNAMON PORRIDGE

COCONUT MILK OATMEAL WITH CRANBERRIES, APPLE AND CINNAMON

	<ul style="list-style-type: none"> ✓ organic ✓ vegan ✓ vegetarian ✓ gluten-free ✓ lactose-free ✓ meat-free 	Product code: EE-S05W-AB09	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 porridge with chia seeds, apples with cinnamon and cranberries, frozen, freeze-dried and packaged in individual packages.	Manufactured without the use of genetic techniques, radiation or ultraviolet radiation. Organic production and processing in accordance with Regulation (EU) 2018/848 of the European Parliament and of the Council and Commission Regulation (EC) No 889/2008.	1. Open using the notch above the string. 2. Remove the oxygen absorber. 3. Add 140 ml of hot, boiled water – use auxiliary line 1 (see inside). 4. Stir thoroughly. 5. Close and wait 9 minutes. 6. Open the string and stir again, enjoy .

ORGANOLEPTIC CHARACTERISTICS

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
Colour:	Beige, visible black chia seeds, beige apple chunks and red cranberries. (Natural product, does not contain preservatives. The colour may change during the period shelf life)	Beige, visible black chia seeds, beige apple chunks and red cranberries. (Natural product, does not contain preservatives. The colour may change during the period shelf life).
Taste and odour:	Sweet, noticeable pieces of fruit. The smell and taste of fermentation and other extraneous taste and smell are unacceptable.	Sweet, noticeable pieces of apple and cranberry. You can feel the taste of the fruit used. The smell and taste of fermentation and other extraneous taste and smell are unacceptable.
Consistence:	Loose, brittle, not clumping under pressure, unstable clumping is allowed. Visible pieces of fruit that crumble under pressure	Semi-liquid, viscous. Visible pieces of fruit that are soft.
Photo:		

PHYSICAL AND CHEMICAL CRITERIA		Tolerance
Ingredients of the ready-to use product (%):	Organic gluten-free oats Organic coconut milk Organic agave syrup Organic apple cubes Organic chia seeds Organic cranberry slices Organic cinnamon	53 37 2 1 0,3
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):	2015/483	1410/338
Fat (g): of which saturated fatty acids (g):	24 18	17 13
Carbohydrates (g): Of which sugars (g):	51 18	36 12
Fiber (g):	12	8,1
Protein (g):	9,7	6,8
Salt (g):	0,04	0,03

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 and lactose-free raw materials. Manufactured in accordance with Good Manufacturing Practice (GMP) and gluten-free production instructions. The hazards determined on the basis of the HACCP system are under constant control.
Consumer destination:	The product is intended for consumption by the general public, not suitable for people allergic to any of the ingredients.
Pesticide residues:	The maximum residues of unauthorised plant protection products must not exceed 0,01 mg/kg and are calculated taking into account the 50% measurement uncertainty (The actual concentration factors available on request must be taken into account for the determination of pesticide residues).
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 does not contain allergens. The plant processes products containing gluten, mustard, milk, soy, almonds, eggs and celery. Gluten content below 20 ppm.
Food additives:	The product does not contain additives.

PACKAGE

STORAGE

Packaging type:	Doypack with ZIP closure 185x150+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 210 g)		