



PRODUCT SPECIFICATION

GENERAL INFORMATION

Commercial name	CHEESE CROQUETTE - mature cheese and onion			
Legal name	Vegetarian burger with mature cheese and onion			
Ingredients	Water, whole wheat flour*, mature cheese *(11%)(cow's milk *, salt, ferments, microbial rennet), breadcrumbs*(wheat), non-hydrogenated sunflower oil*, onion*(4,2%), egg *, batter*(wheat flour*, rice flour*, wheat starch*), spices*. (* organic origin)			
Control body	Checks on organic resources and final products are carried out by TÜV NORD INTEGRA -BE-BIO-02.			
GMO status	GMO status in accordance with EU Resolutions 1829/2003 and 1830/2003: there is no need to label GMOs.			
Irradiation	This product is not irradiated.			
Product type	Fresh (Pre-cooked)	Fresh (Pre-cooked)	Frozen (Pre-cooked)	Frozen
Product reference	K2 V	K10 V	K20 VX	K20 X
EAN- code	5 42500319440 5	5 42500319340 8	5 42500319641 6	5 42500319741 3
Primary packaging	Tray PP Foil OPA / CPP	Tray PP Foil OPA / CPP	HDPE bag	HDPE bag
Packaging	Modified atmosphere	Modified atmosphere	Cardboard box	Cardboard box
Dimensions (mm)	187 x 135 x 25	230 x 145 x 100	270 x 190 x 120	270 x 190 x 120
Products/unit	2	10	20	20
Weight	180 g e	900 g e	1800 g e	1800 g e
Storage	Max. 4°C	Max. 4°C	Max. -18°C	Max. -18°C
Shelf life	28 days	18 days	6 months	12 months

ALLERGENS

+ = PRESENT / - = NOT PRESENT / x = POTENTIAL CROSS-CONTAMINATION			
1. Gluten	+	8. Nuts	x
2. Crustaceans	-	9. Celery	x
3. Egg	+	10. Mustard	x
4. Fish	-	11. Sesame seeds	x
5. Peanuts	-	12. Sulphites	-
6. Soy	x	13. Lupin	-
7. Milk	+	14. Molluscs	-

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Parameter Type	O(bjective)	T(olerance)	End of Shelf Life
Total aerobic psychotrophic bacterial plate count	Spoilage/quality	10 ³	10 ⁴	10 ⁶ (a)
Total anaerobic psychotrophic plate count (b)	Spoilage/quality	10 ³	10 ⁴	10 ⁶
Psychotrophic lactic acid bacteria	Spoilage/quality	10 ²	10 ³ (d)	10 ⁷ (c)
Yeasts	Spoilage/quality	10 ²	10 ³	10 ⁵
Moulds	Spoilage/quality	10 ²	10 ³	No visual mould
<i>Enterobacteriaceae</i>		5 x 10 ¹	5 x 10 ²	n/a
<i>E.coli</i>	Hygiene	< 10 ¹	5 x 10 ¹	5 x 10 ¹
<i>Coagulase-positive staphylococci</i>	Hygiene	10 ²	10 ³	10 ³
<i>Bacillus cereus</i>	Working method /pathogen	10 ²	10 ³	10 ⁵
Sulphite-reducing clostridia	Spoilage/quality	10 ²	10 ³	10 ⁵
<i>Salmonella</i> spp. ¹	Pathogen	abs. in 25 g	abs. in 25 g	abs in 25 g
<i>Listeria monocytogenes</i> ²	Pathogen	abs. in 25 g (f)	abs. in x g (e) (f) 100/g (g)	10 ²

(a): In case the total aerobic psychotrophic plate count exceeds the recommended value of 10⁶ cfu/g towards the end of the expiration date, the product should only be rejected if there are indications of other bacteria than (homofermentative) lactic acid bacteria.

(b): To be analysed only in case of oxygen-free packaging (gas composition for refrigerated products 50% CO₂ and 50% N₂)

(c): In case the lactic acid bacteria count exceeds the recommended value of 10⁷ cfu/g towards the end of the expiration date, the product should only be rejected in case of unacceptable sensory abnormalities.

(d): The inclusion of cheese as an ingredient may result in higher counts (10⁶- 10⁷ cfu/g). This may be tolerated provided there are no indications of further outgrowth during shelf life.

(e): Depending on the outgrowth potential – determined by the intrinsic and extrinsic factors of the product and its shelf life – the tolerance should be adjusted in order to guarantee the recommended value of 100 cfu/g at the end of shelf life.

(f): In case the manufacturer cannot demonstrate the potential extent of *Listeria monocytogenes* outgrowth during the product's shelf life, in the arranged storage/packaging conditions, the target value – i.e. absence in 25g – must be maintained with zero-tolerance on the day of production.

(g): This tolerance norm only applies if *Listeria monocytogenes* outgrowth is impossible due to intrinsic and/or extrinsic factors. EU Regulation 2073/2005 also includes products with pH ≤ 4,4 of a_w ≤ 0,92, products with pH ≤ 5,0 and a_w ≤ 0,94, products with a shelf life under 5 days. Other products may also be added to this category provided there are scientific reasons: **this norm applies to deep-frozen foods produced by LVEB – NOT to food products that have been defrosted and refrigerated before being sold!!**

¹ Legal basis for *Salmonella* spp: EU Regulation 2073/2005: food safety criteria category 1.14 (egg products)

² Legal basis for *Listeria monocytogenes*: EU Regulation 2073/2005: food safety criteria category 1.2 and 1.3



SENSORY CHARACTERISTICS

Appearance	Breaded and deep-fried
Flavour	Cheese
Odour	Neutral
Texture	Rich and creamy
Colour	Golden brown
Shape	

NUTRITIONAL VALUES (for variant pre-cooked in sunflower oil)

	<i>Typical values per 100 g</i>	<i>Typical values per portion 90 g</i>
Energy	1450 kJ / 350 kcal	1305 kJ / 315 kcal
Fat	28 g	25 g
of which -- Saturates	2,3 g	2,1 g
Carbohydrate	14 g	13 g
of which -- Sugars	2,3 g	2,1 g
Fibre	7,6 g	6,8 g
Protein	7,5 g	6,8 g
Salt	1,58 g	1,42 g

COOKING INSTRUCTIONS

<i>Fresh</i>	<i>Frozen (defrost before preparing)</i>
Oven: 15 min. / 180°C	Oven: 15 min. / 180°C
Frying pan: 2 x 6 min., turn regularly	Frying pan: 2 x 6 min., turn regularly