



PRODUCT SPECIFICATION

GENERAL INFORMATION

Commercial name	<b>SPRING BURGER – chard, spinach and cashew nut</b>			
Legal name	Vegan burger with chard, spinach and cashew nut			
Ingredients	Spinach*(17%), <b>soy</b> milk*, chard*(15%), cooked chickpeas*, peas*, non-hydrogenated sunflower oil*, <b>cashew</b> nut*(6,0%), <b>sesame</b> seed*, chia seed*, corn starch*, corn flour*, sea salt, lemon-spice paste* (pickled lemon* [water, lemon*, sea salt, spices*], garlic*, rice syrup*, lemon juice*, spices*), garlic*, cumin seeds*. (*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	<b>Fresh (Pre-cooked)</b>	<b>Fresh (Pre-cooked)</b>	<b>Frozen (Pre-cooked)</b>	<b>Frozen</b>
Product reference	LB2 V	LB10 V	LB20 VX	LB20 X
EAN- code	5 42500319623 2	5 42500319037 7	5 42500319051 3	5 42500319182 4
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	14 days	6 months	12 months

ALLERGENS

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

## MICROBIOLOGICAL CHARACTERISTICS

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

(a): In case the total aerobic psychotrophic plate count exceeds the recommended value of 10<sup>6</sup> 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% CO<sub>2</sub> and 50% N<sub>2</sub>)

(c): In case the lactic acid bacteria count exceeds the recommended value of 10<sup>7</sup> 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 (10<sup>6</sup>- 10<sup>7</sup> 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<sub>w</sub> ≤ 0,92, products with pH ≤ 5,0 and a<sub>w</sub> ≤ 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!!**

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

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



### SENSORY CHARACTERISTICS

Appearance	Savoury, non-breaded, deep-fried
Flavour	Fresh spring vegetables
Odour	Neutral
Texture	Crunchy bite
Colour	Dark green
Shape	Cylinder (diameter: 7,8 cm / height: 2,2 cm)

### 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	840 kJ / 201 kcal	756 kJ / 181 kcal
Fat	9,3 g	8,4 g
of which -- Saturates	1,1 g	1,0 g
Carbohydrate	20 g	18 g
of which -- Sugars	1,5 g	1,3 g
Fibre	2,4 g	2,2 g
Protein	7,7 g	6,9 g
Salt	1,33 g	1,20 g

### COOKING INSTRUCTIONS

<b><i>Fresh</i></b>	<b><i>Frozen (defrost before preparing)</i></b>
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