

PRODUCT SPECIFICATION

GENERAL INFORMATION

Commercial name	FALAFEL MEXICAN – jalapeño & grill cheese		
Legal name	Falafel with jalapeño & grill cheese		
Ingredients	Soaked chickpeas*, non-hydrogenated sunflower oil*, Berloumi*(10,8%) (pasteurized cow's milk*, salt, microbial rennet, acidity regulator: calciumchloride), onion*, paprika*, corn*, carrots*, tomato paste*, corn starch*, garlic*, jalapeño*(1,8%) (jalapeño*, water, vinegar*), spices*, rice syrup*, chia seeds*, sea salt. (*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)	Fresh (Pre-cooked)
Product reference	FM16 V	FM40 V	FM80 V
EAN- code	5425003190506	5425003190131	5425003195716
Primary packaging	Tray PP Foil OPA / CPP	Tray PP Foil OPA / CPP	Tray PP Foil OPA / CPP
Packaging	Modified atmosphere	Modified atmosphere	Modified atmosphere
Dimensions (mm)	187 x 135 x 37	230 x 145 x 80	230 x 145 x 100
Products/unit	16	±40	±80
Weight	200 g e	500 g e	1000 g e
Storage	Max. 4°C	Max. 4°C	Max. 4°C
Shelf life	28 days	18 days	18 days

ALLERGENS

+ = PRESENT / - = NOT PRESENT / x = POTENTIAL CROSS-CONTAMINATION			
1. Gluten	x	8. Nuts	x
2. Crustaceans	-	9. Celery	x
3. Egg	x	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	Deep-fried, unbreaded cylinders, processed without gluten
Flavour	Chili - cheese
Odour	Chili - cheese
Texture	Crispy crust with a soft centre
Colour	Red orange

NUTRITIONAL VALUES

	<i>Typical values per 100 g</i>	<i>Typical values per portion 12,5 g</i>
Energy	1087 kJ / 260 kcal	136 kJ / 33 kcal
Fat	14 g	1,8 g
of which -- Saturates	3,7 g	0,5 g
Carbohydrate	23 g	2,9 g
of which -- Sugars	3,2 g	0,4 g
Fibre	1,1 g	0,1 g
Protein	9,2 g	1,2 g
Salt	1,30 g	0,16 g

COOKING INSTRUCTIONS

Deep-fryer: 1-2 min. / 170°C
Oven: 7 min. / 180°C
Frying pan: 4 min., turn regularly