

**PRODUCT SPECIFICATION**

**GENERAL INFORMATION**

Commercial name	<b>SHOARMA STRIPS</b>
Legal name	Rehydrated soy textures with shoarma spices
Ingredients	Rehydrated <b>soy</b> textures*, sunflower oil*, spices*(5,8%) (stock powder*[salt, potato starch*, dextrose*, yeast extract*, leek powder*, onion powder*, curcuma*, thyme*, white pepper*, bay leaf*, nutmeg*, cloves*], cumin seed*, coriander seed*, paprika powder*, smoked paprika*, onion powder*, garlic powder*, sea salt, mushroom powder*, white pepper*, thyme*, chive*, cayenne pepper*, curcuma*, ginger powder*, nutmeg*, parsley*, black pepper*, basil*, fenugreek seed*, oregano*, onion pieces*), vinegar*, tamari*(water, <b>soybeans</b> *, sea salt, shōchū*[water, rice*, salt], roasted <b>soybeans</b> *), 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	<b>Fresh</b>
Product reference	RS180
EAN- code	5425003190698
Primary packaging	Tray rPET Foil OPP/PE – EVOH – PE LAMIN
Packaging	Modified atmosphere
Dimensions (mm)	187 x 137 x 30
Weight	180 g e
Storage	Max. 4°C
Shelf life	24 days

**ALLERGENS**

+ = PRESENT / - = NOT PRESENT / x = POTENTIAL CROSS-CONTAMINATION			
1. Gluten	x	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	+	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 <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	Veggie shoarma
Flavour	Shoarma
Odour	Shoarma
Texture	Crispy with soft centre
Colour	Brown

### NUTRITIONAL VALUES

	<i>Typical values per 100 g</i>	<i>Typical values per portion 90 g</i>
Energy	678 kJ / 163 kcal	610 kJ / 147 kcal
Fat	8,6 g	7,7 g
of which -- Saturates	0,9 g	0,8 g
Carbohydrate	5,5 g	5,0 g
of which -- Sugars	1,8 g	1,6 g
Fibre	5,6 g	5,0 g
Protein	13 g	12 g
Salt	1,30 g	1,17 g

### COOKING INSTRUCTIONS

<b><i>Fresh</i></b>
Frying pan: 4-7 min.