



PRODUCT SPECIFICATION

GENERAL INFORMATION

Commercial name	<b>Curry salad with marinated vegetables</b>		
Legal name	Vegan curry salad		
Ingredients	Marinated <b>soy</b> textures*(water, <b>soy</b> textures*, sunflower oil*, sea salt, spices*(1,3%), vinegar*, tamari*[water, <b>soybeans</b> *, sea salt, shōchū*[water, rice*, salt], roasted <b>soybeans</b> *]), marinated vegetables*(21,2%)(paprika*, <b>celery</b> *, leek*, garlic*, dehydrated tomato*, water, agave syrup*, vinegar*, sea salt), sunflower oil*, <b>soy</b> milk*(water, <b>soybeans</b> *), boiled chickpeas*, <b>mustard</b> *( <b>mustard</b> seed*, alcohol vinegar*, water, salt), spices*(0,8%), linseed*, vinegar*, tamari*(water, <b>soybeans</b> *, sea salt, shōchū*[water, rice*, salt], roasted <b>soybeans</b> *), harissa*(beets*, carrot*, water, chili*, sunflower oil*, sea salt, garlic*, cayenne pepper*, lemon concentrate*, sugar*, caraway*, coriander*). (*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>	<b>Fresh</b>	<b>Fresh</b>
Product reference	TC170	TC500	TC1000
EAN- code	5425003191558	5425003190735	5425003190827
Primary packaging	Tray + Lid APET Foil OPA / CPP	Tray + Lid PP Foil OPA / CPP	Tray + Lid PP Foil OPA / CPP
Packaging	Modified atmosphere	Modified atmosphere	Modified atmosphere
Dimensions (mm)	11,8 x 11,8 x 5,2	230 x 145 x 40	230 x 145 x 80
Weight	170 g e	500 g e	1000 g e
Storage	Max. 4°C	Max. 4°C	Max. 4°C
Shelf life	28 days	21 days	21 days

ALLERGENS

+ = PRESENT / - = NOT PRESENT / x = POTENTIAL CROSS-CONTAMINATION			
1. Gluten	x	8. Nuts	x
2. Crustaceans	-	9. Celery	+
3. Egg	x	10. Mustard	+
4. Fish	-	11. Sesame seeds	x
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>5</sup>	10 <sup>6</sup>	10 <sup>6</sup>
Yeasts	Spoilage/quality	10 <sup>3</sup>	10 <sup>4</sup>	10 <sup>5</sup>
Moulds	Spoilage/quality	10 <sup>2</sup>	10 <sup>3</sup>	No visual mould
<i>E.coli</i>	Hygiene	< 10 <sup>1</sup>	5 x 10 <sup>1</sup>	5 x 10 <sup>1</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 (b)	abs. in x g (a) (b) 100/g (c)	10 <sup>2</sup>

(a): 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.

(b): ): 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.

(c): 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 aw ≤ 0,92, products with pH ≤ 5,0 and aw ≤ 0,94, products with a shelf life under 5 days. Other products may also be added to this category provided there are scientific reasons.

<sup>1</sup> Legal basis for *Listeria monocytogenes*: EU Regulation 2073/2005 : food safety criteria category 1.2 and 1.3

## SENSORY CHARACTERISTICS

Appearance	Spread with pieces of vegetables and soy textures
Flavour	Curry salad
Odour	Savoury
Texture	Smooth
Colour	Yellow

## NUTRITIONAL VALUES

	Typical values per 100 g	Typical values per portion 40 g
Energy	986 kJ / 239 kcal	394 kJ / 96 kcal
Fat	20 g	8,1 g
of which -- Saturates	1,9 g	0,8 g
Carbohydrate	3,9 g	1,6 g
of which -- Sugars	3,4 g	1,4 g
Fibre	6,7 g	2,7 g
Protein	7,1 g	2,8 g
Salt	1,30 g	0,52 g