

PRODUCT SPECIFICATION

GENERAL INFORMATION

Commercial name	NON-BREADED HAZELNUT BURGER	
Legal name	Vegan burger with hazelnut, parsley and onion	
Ingredients	Boiled bulgur*(wheat), hazelnuts*(21,2%), onion*(18,6%), sunflower oil*, water, wheat gluten*, parsley*(2,7%), vegetable broth*(sea salt, whole grain rice flour*, vegetables*[onion*, carrots*, celery*, roasted onion*, parsnip*], yeast extract*, sunflower oil*, turmeric*, parsley*, mace*, pepper*, bay leaf*, lovage*), potato starch*, linseed flour*, garlic*, white pepper*. (*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)	Frozen (Pre-cooked)
Product reference	HZP10 V	HZP20 VX
EAN- code	5425003197079	5425003193507
Primary packaging	Tray PP Foil OPA / CPP	LDPE bag
Packaging	Modified atmosphere	Cardboard box
Dimensions (mm)	187 x 135 x 100	270 x 190 x 120
Products/unit	10	20
Weight	900 g e	1800 g e
Storage	Max. 4°C	Max. -18°C
Shelf life	18 days	6 months

ALLERGENS

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

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Target	Tolerance	Use by date / Best before date
Total aerobic psychotrophic bacterial plate count	3 x 10 ³	3 x 10 ⁴	3 x 10 ⁶
Total anaerobic psycho-tropic plate count	3 x 10 ³	3 x 10 ⁴	3 x 10 ⁶
Psychotrophic lactic acid bacteria	3 x 10 ²	3 x 10 ³	3 x 10 ⁷
Yeasts	3 x 10 ²	3 x 10 ³	3 x 10 ⁵
Moulds	3 x 10 ²	3 x 10 ³	No visual mould
<i>Enterobacteriaceae</i>	5 x 10 ¹	5 x 10 ²	n/a
<i>E.coli</i>	< 10 ¹	5 x 10 ¹	5 x 10 ¹
<i>Coagulase-positive staphylococci</i>	3 x 10 ²	3 x 10 ³	3 x 10 ³
Sulphite-reducing clostridia	3 x 10 ²	3x 10 ³	3 x 10 ⁵
<i>Bacillus cereus</i>	3 x 10 ²	3 x 10 ³	3x 10 ⁵
<i>Salmonella</i> spp.	abs. in 25 g	abs. in 25 g	abs in 25 g
<i>Listeria monocytogenes</i>	abs. in 25 g	abs. in 25 g	10 ²

SENSORY CHARACTERISTICS

Appearance	Deep-fried, unbreaded
Flavour	Hazelnut
Odour	Neutral
Texture	Crunchy bite with bits of hazelnut
Colour	Golden brown

NUTRITIONAL VALUES

	Typical values per 100 g	Typical values per portion 90 g
Energy	1294 kJ / 312 kcal	1165 kJ / 281 kcal
Fat	23 g	20 g
of which -- Saturates	2,0 g	1,8 g
Carbohydrate	12 g	11 g
of which -- Sugars	1,8 g	1,6 g
Fibre	8,4 g	7,6 g
Protein	11 g	9,5 g
Salt	1,10 g	0,99 g

COOKING INSTRUCTIONS

Fresh	Frozen (defrost before preparing)
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