

**PRODUCT SPECIFICATION**

**GENERAL INFORMATION**

Commercial name	<b>SANDWICH BURGER KINOWA – quinoa, red beetroot and almonds</b>
Legal name	Vegan burger with quinoa, red beetroot and almonds
Ingredients	Boiled Belgian quinoa*(25%), roasted red beetroot*(12%), capsicum*, sweet miso*(water, <b>soybeans*</b> , rice*, salt, yeast), <b>almonds*</b> (5,5%), gherkins*(gherkins*, vinegar*, agave syrup*, sea salt, <b>mustard seed*</b> , spices*), onion*, <b>celery*</b> , carrot*, hemp seed*, cornmeal*, corn starch*, apple-pear syrup*, red wine vinegar*, chia seeds*, tomato paste*, yeast flakes*, spices*( <b>celery</b> ), garlic*, non-hydrogenated sunflower oil*, chili flakes*. (*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>Frozen</b>
Product reference	BBQRA20 X
EAN- code	5 42500319308 8
Primary packaging	LDPE bag
Packaging	Cardboard box
Dimensions (mm)	270 x 190 x 120
Products/unit	20
Weight	2200 g e
Storage	Max. -18°C
Shelf life	12 months

**ALLERGENS**

+ = PRESENT / - = NOT PRESENT / x = POTENTIAL CROSS-CONTAMINATION			
1. Gluten	x	8. Nuts	+
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	Target	Tolerance	Use by date / Best before date
Total aerobic psychotrophic bacterial plate count	3 x 10 <sup>3</sup>	3 x 10 <sup>4</sup>	3 x 10 <sup>6</sup>
Total anaerobic psycho-tropic plate count	3 x 10 <sup>3</sup>	3 x 10 <sup>4</sup>	3 x 10 <sup>6</sup>
Psychotrophic lactic acid bacteria	3 x 10 <sup>2</sup>	3 x 10 <sup>3</sup>	3 x 10 <sup>7</sup>
Yeasts	3 x 10 <sup>2</sup>	3 x 10 <sup>3</sup>	3 x 10 <sup>5</sup>
Moulds	3 x 10 <sup>2</sup>	3 x 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>	< 10 <sup>1</sup>	5 x 10 <sup>1</sup>	5 x 10 <sup>1</sup>
<i>Coagulase-positive staphylococci</i>	3 x 10 <sup>2</sup>	3 x 10 <sup>3</sup>	3 x 10 <sup>3</sup>
Sulphite-reducing clostridia	3 x 10 <sup>2</sup>	3x 10 <sup>3</sup>	3 x 10 <sup>5</sup>
<i>Bacillus cereus</i>	3 x 10 <sup>2</sup>	3 x 10 <sup>3</sup>	3x 10 <sup>5</sup>
<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 <sup>2</sup>

#### SENSORY CHARACTERISTICS

Appearance	Unbreaded, non-deep-fried burger, processed without gluten
Flavour	Spicy, slightly sweet-and-sour taste
Odour	Fresh, sweet-and-sour
Texture	Firm bite with bits of almond
Colour	Darkish purple-red
Shape	Cylinder (diameter: 10 cm / height: 1,6 cm)

#### NUTRITIONAL VALUES

	Typical values per 100 g	Typical values per portion 110 g
Energy	846 kJ / 204 kcal	931 kJ / 224 kcal
Fat	12 g	13 g
of which -- Saturates	1,3 g	1,5 g
Carbohydrate	14 g	15 g
of which -- Sugars	7,1 g	7,8 g
Fibre	8,3 g	9,1 g
Protein	6,9 g	7,6 g
Salt	1,38 g	1,52 g

#### COOKING INSTRUCTIONS

<b><i>Frozen (defrost before preparing)</i></b>
Oven: 15 min. / 180°C
Frying pan: 2 x 6 min., turn regularly