

Art.no.: RSN310V

Version: 001

VEGETABLE BURGERS 10x1kg ARDO**CUSTOMARY DECLARATION:**

Vegetable burgers 1kg, deep frozen

PRODUCT DESCRIPTION / QUALITY:

Vegetable burgers with carrots, celeriac, onion, leek and cheese in irregular shape with a crusty surface, pre-fried, shock-frozen, filled in a bag.

Appearance/colour: vegetable burger with light brown surface, existing of rough crumb.
 Odour/taste: like vegetables and onion, refined with cheese and spices, no off-flavour
 Texture: crunchy bread crumb with mellow inner core which should not be too soft
 Weight: ca. 100g per piece

The used ingredients are in accordance with the valid Ardo Austria-Frost-Specifications.

INGREDIENTS:

Vegetables (26%) (carrots, **celeriac**, leek; in various proportions), cooked rice (water, rice), bread crumbs (**wheat flour**, yeast, salt), sunflower oil, melting cheese (**cheese**, water, **butter**, **milk protein**, **why powder**, melting salts (E452, E339), salt), onion, potato flakes, water, **wheat semolina**, **wheat flour**, iodised salt (salt, potassium iodide), **whole egg powder**, chives, garlic powder

Ingredients	%	Components / additives
Vegetables	26	carrots, celeriac, leek; in various proportions
Rice cooked		water, rice
Bread crumbs		wheat flour, salt, yeast
Sunflower oil		
Melting cheese		Cheese (microbiological rennet), water, butter, milk protein, why powder, melting salts (E452, E339), salt
Onion		
Potato flakes		
Water		
Wheat semolina		
Wheat flour		
Salt iodised		salt, potassium iodide
Egg powder		
Chives		
Garlic powder		

PREPARATION INSTRUCTION:

Oven: Place the product in a single layer on a baking sheet. Bake in a pre-heated oven at 200°C for 12-14 min. until golden, turning once.

Pan: Fry the product with 3 table spoons of oil for 5-7 min, turning occasionally.

Fryer: +/- 4min at 175°C

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VEGETABLE BURGERS 10x1kg ARDO**NUTRITIONAL VALUES:** (calculated values)

per 100g RDI per piece (~100g)

Energy	942 kJ / 225 kcal	225 kcal	11 %
Fat	11,8 g	11,8 g	17 %
of which saturated fatty acids	5,4 g	5,4 g	27 %
Carbohydrates	23,2 g	23,2 g	9 %
of which sugar	1,0 g	1,0 g	1 %
Dietary Fibres	2,2 g	2,2 g	9 %
Protein	5,5 g	5,5 g	11 %
Salt	1,5 g	1,5 g	25 %

ALLERGENS:

	yes	no	comment (source if "yes")
Cereals containing gluten (wheat, ..) and products	X		bread crumbs, wheat semolina, wheat flour
Crustaceans and products		X	
Egg and egg products	X		egg powder
Fish and fish products		X	
Peanuts and peanut products		X	
Soybeans and soybean products		X	
Milk and dairy products (incl. Lactose)	X		cheese
Nuts and nuts products		X	
Sesame seeds and products		X	
Celery and products	X		celeriac
Mustard and mustard products		X	
Sulfite > 10 mg/kg		X	
Lupine and products		X	
Molluscs and products		X	

MICROBIOLOGICAL LIMITS:

	target	maximum	unity
Aerobic plate count	100.000	1.500.00 0	cfu/g
Enterobacteriaceae	1.000	10.000	cfu/g
E. coli	10	100	cfu/g
Staph. aureus	100	100	cfu/g
Yeasts and moulds	100	1.000	cfu/g
Listeria monocytogenes	neg./25g		
Salmonella	neg./25g		

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VEGETABLE BURGERS 10x1kg ARDO**PACKAGING:**

product packaging: bag à 1 kg
Sales unit: 10 bags in a carton

Netto weight: according to FPVO 1993 (TU1 = 985 g)
The average of one batch must not be lower than 1.000 g.

Coding of batch: Lot code 91LYDDD hh:mm
Shelf life MM YYYY

FOOD LEGISLATION:

The product complies with the Austrian and EU food law and is free of pathogene microorganism.

DECLARATION OF NON-GMO

Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechnology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

TRANSPORT: -18°C or less

STORAGE: -18°C or less

SHELF LIFE: 24 months

Created by:
Quality department

replaces
version:

Date	14.11.2018	
Name	A.Kellner	
Reason for change		