

SPECIFICATION
Final Product

Art.Nr.: RSK311V

Version 004

CAULIFLOWER- CHEESE- BURGERS 10x1kg ARDO**DECLARATION:**

Cauliflower- Cheese- Burgers, à ca. 75g

PRODUCT DESCRIPTION:

Cauliflower-Cheese-Burgers, prepared of cauliflower, cheese and leek, formed in a round irregular shape, in crispy bread crumbs with sesame, pre fried, quick frozen.

Colour/ Texture: burgers with a crunchy surface, like a bread crumb coating

Odour/taste: like cauliflower, cheese and leek, no off-flavour

Konsistenz: crispy bread crumb coating, with mellow inner core which should not be too soft

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

DECLARATION:

Cauliflower 39%, **breadcrumbs** (wheat flour, salt, yeast), **cheese** 13% (with **egg**), vegetable oils (sunflower, rapeseed; in varying proportions), water, corn starch, **wheat flour**, leek, **cream**, **sesame** 1%, parsley, iodised salt (salt, potassium iodide), white pepper

Zutaten	%	Bestandteile bzw. Lebensmittelzusatzstoffe
Cauliflower	39	
Breadcrumbs		wheat flour, salt, yeast
Cheese	13	Mix of semi-hard cheese (MILK, maize starch, salt, microbial rennet, cheese cultures) and Italian hard cheese (milk, salt, microbial rennet, preservative: lysozyme from egg)
Vegetable oils		sunflower, rapeseed; in varying proportions
Water		
Corn Starch		
Wheat Flour		
Leek		
Cream		36% fat
Sesame	1	
Parsley		
Salt iodised		Salt, potassium iodide, anticaking agent E535
Pepper white		

PREPARATION:

Oven: Place the product in a single layer on a baking sheet. Bake in a pre-heated oven at 200°C for 18-20 min. until golden, turning once.

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

Fryer: +/- 4 min. at 175°C

NUTRITIONAL VALUES: (calculated values)
per 100g

Energy	1008 kJ / 242 kcal
Fat	13.7 g
of which saturated fatty acids	3.4 g
Carbohydrates	19.6 g
of which sugar	1.6 g
Dietary Fibers	1.9 g
Protein	9 g
Salt	1.11 g

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	yes	no	Comment: "yes"
Cereals containing gluten (wheat,...) and products of it	X		wheat flour, bread crumbs
Crustacean and products of it		X	
Egg and egg products	X		lysozyme in cheese
Fish and fish products		X	
Peanuts and peanut products		X	
Soybean and soybean products		X	
Milk and milk products (incl. Lactose)	X		cheese, cream
Nuts and nut products		X	
Sesame seed and sesame seed products	X		sesame
Celery and celery products		X	
Mustard and mustard products		X	
Sulfite > 10 mg/kg		X	
Mollusks and products of it		X	
Lupine and lupine products		X	

MIKROBIOLOGICAL LIMITS:

	Target	Maximum	unity
Aerobic plate count	100.000	1.000.000	cfu/g
Enterobacteriaceae	1.000	10.000	cfu/g
E. coli	10	100	cfu/g
Staph. aureus	100	500	cfu/g
Yeasts and moulds	100	1.000	cfu/g
Listeria monocytogenes	10	100	cfu/g
Salmonella	neg./25g		

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 safe according to EU Reg. 178/ 2002 In the relevant version.

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 gene technology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

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TRANSPORT: -18°C or less

STORAGE: -18°C or less

SHELF LIFE: 24 months

QM:

replaced Version:

Date	03.12.2024	003
Name	S. Vockathaler	22.06.2022
Reason for change	update	