



ART. D100520 – EAN 5414880000848

GREENWAY KEBAB

2 X 1 KG – VEGAN – PRECOOKED – FROZEN IQF

Pre-cooked vegan kebab based on soya and wheat proteins, with spices. Ideal for flexitarians as an alternative to a meat kebab.

PRODUCT DETAILS

INGREDIENTS

Water, WHEAT gluten, rapeseed oil, textured wheat protein, SOY flour, dietary fibre, salt sodium reduced (salt, potassium salt), herbs and spices, flavouring (SOY, CELERY), hydrolysed vegetable protein (SOY), breadcrumbs (WHEAT flour, WHEAT bran, salt, yeast), dextrose, vegetables (garlic, tomato).

ADDITIONAL INFORMATION ON PACKAGING

Heat well to the core before consumption.

After thawing store between 0°C and +4°C and use within 2 days. Do not refreeze.

PHYSICAL STANDARDS

Free from foreign objects.

ORGANOLEPTIC STANDARDS

Smell, colour and taste: spicy, brownish-grey colour, kebab flavour

USER MANUAL

From frozen

- » 6 min at 200°C in oven
- » 6 min baking on medium heat

Thawed

- » 4 min at 200°C in oven
- » 4 min baking on medium heat

ALLERGENS

Cereals containing gluten^[1]

+

Crustaceans

-

Eggs

-

Fish

-

Groundnuts

-

Soy

+

Milk (incl. lactose)

-

Nuts

-

Celery

+

Mustard

-

Sesame seeds

-

Sulphur dioxide and sulphites

-

Lupin

-

Molluscs

-

+ : contains | - : does not contain | ? : may contain traces of

NUTRIENT VALUES (per 100g)

Energy	1185 kJ/ 284 kcal
Fats	16,8g
of which saturated fatty acids	1,5g
Carbohydrates	5,5g
of which sugars	1,2g
Proteins	26,8g
Dietary fiber	2,0g
Salt (Na x 2.5)	1,38g

Due to the presence of gluten, fish, crustaceans, milk, soy, egg, celery, mustard, sesame seeds, peanuts, nuts and sulphite in our company, unwanted traces of these allergens in this food can never be completely excluded.

[1] Wheat, rye, barley and oats

PACKAGING AND STORAGE CONDITIONS

STORAGE TEMPERATURE		SHELF LIFE AFTER PRODUCTION	SHELF LIFE ON DELIVERY
< - 18 °C		550 days	minus. 365 days
PIECE UNIT	CUT	PACKAGING	NATURE
2 KG	-	2 x 1 kg /BOX	Frozen

TRACEABILITY

This article contains a lot number. The lot number can be found on each sales unit.

MICROBIOLOGY

PARAMETER	TARGET EX PRODUCTION	END OF SHELF LIFE
Aerobic psychrotrophic germ count*	$3 * 10^3$	$3 * 10^6$
Lactic acid bacteria*	$3 * 10^3$	$3 * 10^7$
E. Coli	< 10	< 50
Yeasts	$3 * 10^2$	$3 * 10^5$
Molds	$3 * 10^2$	No visible mould formation
Salmonella	absent in 25g	absent in 25g
Listeria monocytogenes**	absent in 25g	max 100 CFU/g

* If the value exceeds the limit on end of shelf life and the colony number consists mainly of lactic acid bacteria, the product can only be rejected in case of organoleptic abnormalities

** Only applicable to ready-to-eat products

LEGISLATION

The packaging complies with Regulation (EC) No. 1935/2004 and 10/2011 on materials and articles intended to come into contact with food.

These products do not contain GMOs (EC/1829/2003 and EC/1830/2003).

This product has not been treated with ionising radiation and does not contain any irradiated ingredients, in accordance with Directive 1999/2/EC.

Greenway certifies that the product in question in this technical data sheet complies with Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.

COMPANY INFORMATION

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