ART. D200900 – EAN 5414880003566

GREENWAY STRIPS 'JUST LIKE BEEF'

2 X 2,5 KG – VEGAN – PRECOOKED – FROZEN IQF

Experience the ultimate blend of convenience and premium quality with tender Greenway strips 'just like beef'. Whether you roast them in the oven or simmer them in a sauce, they are ready to use and retain their volume and juiciness throughout cooking. Quick, versatile, and irresistibly tasty.

PRODUCT DETAILS

INGREDIENTS

Water, SOYA protein, rapeseed oil, caramelised sugar, natural flavouring, salt, pepper, garlic powder, onion powder.

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	ORGANOLEPTIC STANDARDS
Free from foreign objects.	Aroma, color, taste: brown color, tender / meaty structure, savory aroma and spiced umami taste.

USER MANUAL

From frozen

- 6-8 min at 180 °C in oven
- Cook in the sauce

Thawed

- 4-6 min at 180°C in oven
- Cook in the sauce

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

[1] Wheat, rye, barley and oats

NUTRIENT VALUES (per 100g)

Energy	611 kJ / 147 kcal
Fats	5,7 g
of which saturated fatty acids	0,5 g
Carbohydrates	3,4 g
of which sugars	0,1 g
Proteins	17 g
Dietary fiber	5,9 g
Salt (Na x 2.5)	1,3 g

PACKAGING AND STORAGE CONDITIONS

STORAGE TEMPERATURE		SHELF LIFE AFTER PRODUCTION	SHELF LIFE ON DELIVERY
< - 18 °C		455 days	min. 365 days
PIECE UNIT	CUT	PACKAGING	NATURE
2,5 kg	45x30x6mm	2 x 2,5kg	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 mesophilic count (30°C)*	$1 * 10^4$	$1 * 10^6$
Lactic acid bacteria*	$1 * 10^3$	$1 * 10^7$
E. Coli	< 10	< 50
Staphylococcus aureus	$1 * 10^2$	$1 * 10^3$
Bacillus cereus	$1 * 10^2$	$1 * 10^3$
Enterobacteriaceae	$1 * 10^2$	$1 * 10^3$
Yeasts	$1 * 10^2$	$1 * 10^3$
Molds	$1 * 10^2$	$1 * 10^3$
Salmonella	absent in 25g	absent in 25g
Listeria monocytogenes**	absent in 25g	100

* 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 Regulation (EU) No 10/2011 on materials and articles intended to come into contact with food.
This product does not contain GMOs and is not produced from GMOs (Regulation (EC) No 1829/2003 and Regulation (EC) No 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.
This product complies with the labelling requirements of Regulation (EU) No 1169/2011 on the provision of food information to consumers.
Greenway confirms that the product covered by this technical data sheet complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006, and with Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food.

COMPANY INFORMATION

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