ART. D201234 - EAN 5414880001258

GREENWAY MINCE

3 KG - IQF - PLANT-BASED - RAW

Raw Greenway minced meat based on pea protein with onion, red beet juice, coconut and canola oil. Soy and gluten free. Ideal for flexitarians as an alternative to minced meat.

PRODUCTSPECIFICATIONS

INGREDIENT LIST IN ORDER OF QUANTITY:

Water, textured pea protein, rapeseed oil, coconut fat, onion, dietary fiber, thickener: methyl cellulose, flavoring, pea protein, maltodextrin, spices, vegetable powders (onion, carrot, tomato, garlic), coloring: beet red, burned sugar, iron citrate, zinc citrate, vitamin B12.

ADDITIONAL INFORMATION ON THE PACKAGING:

Heat well to the core before consumption.

ORGANOLEPTIC STANDARDS:

Odor, color and taste: Light minced spice odor and taste with nice pink color.

PHYSICAL STANDARDS:

Free of foreign objects.

USE INSTRUCTIONS:

Frozen: 6 min in oven at 170° C or 6 min on medium heat in frying pan.
Thawed: 4 min in oven 170° C or 3-4 min on medium heat in frying pan.

TRACEABILITY:

This article has a batch number. Batch numbers can be found on each individual sales unit.

SHELF LIFE AND CONSERVATION

SHELF LIFE	AFTER PRODUCTION	ON DELIVERY
	550 DAYS	MIN. 365 DAYS

STATE	AT ARRIVAL	STORAGE
FROZEN (IQF)	-18°C	-18°C

PACKAGING

UNIT	WEIGHT	CONTENT	STATE
CARDBOARD BOX	3 KG	1 x 3,0 KG / BOX	FROZEN (IQF)

Packaging is in accordance with the regulations EC/1935/2004 and 10/2011 on materials and objects to come into contact with foodstuffs.

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MICROBIOLOGICAL PROPERTIES

PARAMETER	TARGET VALUES	END OF SHELF LIFE
TOTAL PLATE COUNT*	$3*10^3$	$3*10^6$
LACTIC ACID BACTERIA*	$3*10^3$	$3*10^7$
E. COLI	<10	<50
YEAST	$3*10^2$	$3*10^5$
MOULD	$3*10^2$	no visbile mould formation
SALMONELLA	Absent in 25g	Absent in 25g
LISTERIA MONOCYTOGENES (ONLY APPLICABLE FOR READY-TO-EAT PRODUCTS)	Absent in 25g	max. 100 CFU/g

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

NUTRITIONAL SPECIFICATIONS

PARAMETER	IN 100g
energy	946 kJ
	227 kcal
fats	15g
of which saturated	5,1g
carbohydrates	5,1g
of which sugars	0,8g
protein	15g
salts	1,03g
sodium	0,42g
fibres	7,8g

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

- absent + present ? possible cross-contamination

ALLERGENS

ALLERGEN	PRESENCE
01 Gluten-containing cereals	-
02 Crustaceans	-
03 Eggs	-
04 Fish	-
05 Peanuts	-
06 Soybeans	-
07 Milk	-
08 Tree nuts	-
09 Celery	-
10 Mustard	-
11 Sesame	-
12 Sulphur dioxide and sulphites	-
13 Lupin	-
14 Molluscs	-

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GMO DECLARATION

These products do not contain GMO'S (in accordance with EU regulation EC/1829/2003 and EC/1830/2003).

IRRADIATION DECLARATION

These products have not undergone any ionization or irradiation treatment in accordance with Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to foods and food ingredients treated with ionizing agents/radiation.

CONTAMINANTS

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

COMPANY DETAILS

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ADDITIONAL COMMENTS

Nutritional information is based on analyses, tables and product specifications.
This product specification is based on production TF V3 DKO dated 07/04/2023.

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