



ART. D201240 – EAN 5414880001807

GREENWAY FINE MINCE

5 X 1 KG – VEGAN – FROZEN IQF

Greenway finely minced pea-based protein. Contains no soy and gluten. Ideal for flexitarians as an alternative to minced meat. Free of added sugars.

PRODUCT DETAILS

INGREDIENTS

water, textured pea protein, rapeseed oil, flavouring, salt, burnt sugar, starch, hydrolysed vegetable protein, onion, spices.

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 flavour: tastes and smells slightly like fried mince with firm bite. Brown in colour.

USER MANUAL

Greenway minced meat can be added directly to sauces, casseroles or other dishes when frozen or defrosted. This can be done both at the beginning and end of cooking. The minced meat retains its texture even if it sits longer in sauce and cooks with it. Heat well to the core before consumption, do not refreeze after defrosting.

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	586kJ/ 140 kcal
Fats	6,6g
of which saturated fatty acids	0,6g
Carbohydrates	3,2g
of which sugars	0,5g
Proteins	16g
Dietary fiber	1,8g
Salt (Na x 2.5)	1,1g

This product is produced in a facility that also processes cereals containing gluten, crustaceans, eggs, fish, soy, milk, nuts, celery, mustard, sulphur dioxide/sulphites, and molluscs.

[1] Wheat, rye, barley and oats

PACKAGING AND STORAGE CONDITIONS

STORAGE TEMPERATURE		SHELF LIFE AFTER PRODUCTION	SHELF LIFE ON DELIVERY
< - 18 °C		550 days	➤ 365 days
PIECE UNIT	CUT	PACKAGING	NATURE
5 kg	-	5 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*	$3 * 10^2$	$3 * 10^7$
E. Coli	$1 * 10^1$	$5 * 10^1$
Yeasts	$3 * 10^2$	$3 * 10^5$
Molds	$3 * 10^2$	No visible mould formation
Coagulase-positive staphylococci	$3 * 10^2$	$3 * 10^3$
Sulfite-reducing clostridia	$3 * 10^2$	$3 * 10^5$
Bacillus cereus	$3 * 10^2$	$1 * 10^5$
Salmonella	absent in 25g	absent in 25g

* 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

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.

These products do not contain GMOs and comply with Regulations (EC) No 1829/2003 and (EC) No 1830/2003.

These products have not undergone any ionisation 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 concerning foods and food ingredients treated with ionising radiation.

Greenway confirms that the product covered by this technical data sheet complies with Regulation (EU) 2023/915 of the Commission of 25 April 2023 laying down maximum levels for certain contaminants in food and its subsequent amendments.

COMPANY INFORMATION

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