

SPECIFICATION
Final Product

Art.Nr.: RSK68AV BUB210

Version 003

CAULIFLOWER- CHEESE- BURGERS 4x2kg ARDO**DECLARATION:**

Cauliflower- Cheese- Burgers, à ca. 75g

PRODUCT DESCRIPTION:

Cauliflower-Cheese-Burgers, prepared of cauliflower, cheese and leek, in crispy bread crumbs with sesam, prefried, quick frozen.

Colour/ Texture: burgers with a craggy surface, like a bread crumb coating
 Odour/taste: like cauliflower, cheese and leek, without a foreign taste and odour
 Konsistenz: crispy bread crumb coating, with mellow inner core which should not be too soft

The used raw materials and ingredients accord to the valid Austria- Frost- Specification.

DECLARATION:Cauliflower 42%, bread crumbs (wheat flour, water, yeast, salt), cheese 14%, palm oil, water, wheat flour, leek, maize starch, cream, sesame 1%, whole egg powder, iodised salt, parsley, pepper

| Zutaten | % | Bestandteile bzw. Lebensmittelzusatzstoffe |
|--------------|----|--|
| cauliflower | 42 | |
| bread crumbs | | |
| cheese | 14 | |
| palm oil | | |
| water | | |
| wheat flour | | |
| leek | | |
| maize starch | | |
| cream | | |
| sesame | 1 | |
| egg powder | | |
| salt | | iodised |
| parsley | | |
| pepper | | |

PREPARATION:

Oven: Place the product in a single layer on a baking sheet. Bake in a pre-heated oven at 200°C for 12-14 min. until golden, turning once.

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

Fryer: +/- 4 min. at 180°C

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per 100g RDI per piece (~75g)

| | | | |
|--------------------------------|----------------------|----------|------|
| Energy | 975 kJ / 234 kcal | 176 kcal | 9 % |
| Fat | 13,8 g | 10,4 g | 15 % |
| of which saturated fatty acids | 5,1 g | 3,8 g | 19 % |
| Carbohydrates | 17,8 g | 13,4 g | 5 % |
| of which sugar | 0,9 g | 0,7 g | 1 % |
| Dietary Fibres | 1,5 g | 1,1 g | 5 % |
| Protein | 8,8 g | 6,6 g | 13 % |
| Salt | 1,1 g | 0,8 g | 14 % |

ALLERGENES:

| | 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 | | egg powder |
| 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 | 500.000 | cfu/g |
| Enterobacteriaceae | 1.000 | 10.000 | cfu/g |
| E. coli | 10 | 100 | cfu/g |
| Staph. aureus | 100 | 100 | cfu/g |
| Yeasts and moulds | 100 | 1.000 | cfu/g |
| Listeria monocytogenes | 10 | 100 | cfu/g |
| Salmonella | neg./25g | | |

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PACKAGING:

Product packaging: bag à 2 kg
 Sales unit: 4 bags in a carton

Netto weight: according to FPVO 1993 (TU1 = 1970 g)
 The average of one batch must not be lower than 2.000 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 free of pathogene microorganism.

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

TRANSPORT: -18°C or less

STORAGE: -24°C or less

SHELF LIFE: 24 months

Created by:
Quality department

replaces
version:

| | | |
|-------------------|-----------------------|-----|
| Date | 04.04.2013 | 002 |
| Name | V. Grill | |
| Reason for change | Legislation 1169/2011 | |