Art.no.: RSN68AV BUG210 Version: 003

# **VEGETABLE BURGERS 4x2kg ARDO**

#### **CUSTOMARY DECLARATION:**

Vegetable burgers 2kg, deep frozen

#### **PRODUCT DESCRIPTION / QUALITY:**

Vegetable burgers with carrots, celeriac, onions, leek and cheese in irregular shape with a crusty surface, prefried, shock-frozen, filled in a bag.

appearance/colour: vegetable Burger with light brown surface, existing of rough crumb.
odour/taste: like vegetables and onion, refined with cheese and spices, no off-flavour texture: crunchy bread crumb with mellow inner core which should not be too soft

weight: ca. 100g per piece

The used ingredients are in accordance with the valid Ardo Austria-Frost-Specifications.

#### **INGREDIENTS:**

Vegetables (26%) (carrots, <u>celeriac</u>, leek; in various proportions), cooked rice (water, rice), <u>bread crumbs</u> (<u>wheat flour</u>, yeast, salt), vegetable oil (palm oil, rapeseed oil, sunflower oil), melting cheese (<u>cheese</u>, water, <u>butter</u>, <u>milk protein</u>, <u>whey powder</u>, melting salts (E452, E339), salt), onion, potato flakes, water, <u>wheat semolina</u>, <u>wheat flour</u>, iodised salt, <u>egg powder</u>, chives, garlic powder

ingredients	%	components / additives
vegetables	26	carrots, celeriac, leek; in various proportions
rice cooked		water, rice
bread crumbs		wheat flour, salt, yeast
vegetable oil		
melting cheese		Cheese (with brute rennet), water, butter, milk protein, whey powder, melting salts (E452, E339), salt
onion		
potato flakes		
water		
wheat semolina		
wheat flour		
Salt iodised		
egg powder		
chives		
garlic powder		

## PREPARATION INSTRUCTION:

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.

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

Fryer: +/- 4min at 180°C

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**NUTRITIONAL VALUES:** (calculated values)

per 100g RDI per piece (~100g)

Energy	942	kJ /				
	225	kcal	225	kcal	11	%
Fat	11,8	g	11,8	g	17	%
of which saturated fatty acids	5,4	g	5,4	g	27	%
Carbohydrates	23,2	g	23,2	g	9	%
of which sugar	1,0	g	1,0	g	1	%
Dietary Fibres	2,2	g	2,2	g	9	%
Protein	5,5	g	5,5	g	11	%
Salt	1,5	g	1,5	g	25	%

# **ALLERGENS:**

	yes	no	comment (source if "yes")
Cereals containing gluten (wheat,) and products	Х		bread crumbs, wheat semolina, wheat flour
Crustaceans and products		Χ	
Egg and egg products	Χ		egg powder
Fish and fish products		Χ	
Peanuts and peanut products		Χ	
Soybeans and soybean products		Χ	
Milk and dairy products (incl. Lactose)	Χ		cheese
Nuts and nuts products		Χ	
Sesame seeds and products		Χ	
Celery and products	Χ		celeriac
Mustard and mustard products		Χ	
Sulfite > 10 mg/kg		Χ	
Lupine and products		Χ	
Molluscs and products		Χ	

# **MICROBIOLOGICAL 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	neg./25g		
Salmonella	neg./25g		

# SPECIFICATION Final product

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# **VEGETABLE BURGERS 4x2kg ARDO**

**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 gentechnology 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: replaces version:

Quality department

Date	14.06.2013	001
Name	V. Grill	
Reason for change	Legislation 1169/2011	