

Template design : Responsible R&D RVE
 Template approval: Responsable Qualité XvD

Technical sheet approval : Cédric van Ravestyn

Product

Cromesquis OB Curry (20g) - 12kg



art. nr. 1722



Specific characteristics	Oven bake breaded Vegan cromesquis curry balls with 38% of vegetables/fruit and 19% of meat replacer chicken style
Ingredients	water, onions, breadcrumb (wheat) (wheat flour (wheat), salt, yeast), apple, carrot, cauliflower, wheat flour (wheat), hydrated vegetable proteins (wheat protein (wheat), pea protein), vegetable oils (sunflowerseed oil, rapeseed oil), pea protein, broccoli, starches (tapioca, pea starch, potato starch), natural flavour, curry (1%)(celery, mustard) (spices, curcuma, mustard seed (mustard), celery seed (celery)), salt, dextrines, glucose, vegetable fibers (pea fiber), thickening agents (methylcellulose), cilantro, shallots, lemon grass, sugar, dehydrated vegetables (onion, garlic, leek, tomato), garlic, lime leaves, caramelised sugar, caramelised sugar syrup, stabilising agent (di phosphate), raising agent (sodium bicarbonate).

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Logistic information

EAN code	5420025517225		
Packaging	Cardboard box with PE liner		
Net weight :	12,0 kg		
Weight of 1 piece : +- 20	weight	in	gram
Pieces per box : +- 600	pieces		
<u>Palletisation:</u>			
Boxes per pallet :	54	pieces	
Layers per pallet :	6	layers	
Boxes per layer :	9	pieces	
Stocking conditions :	-18°C		
Min. shelf life at production :	18 months in original packaging		

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Nutritional values per 100 g

Energy (Kcal)	187,00	Fat(total) (in g)	6,18
Energy (kJ)	787,92	Fat (saturated) (in g)	0,94
Protein (total) (in g)	8,86	Fat (mono unsaturated) (in g)	1,63
Carbohydrates (total) (in g)	23,39	Fat (poly unsaturated) (in g)	2,97
Carbohydrates (Sugar) (in g)	3,37	Salt (Na Cl) in g (Na x 2,5)	1,23
Fiber (in g)	2,92	Sodium (as Na) (in mg)	475,32

Calculated based on the literature.

Allergens

1	Cereal containing gluten and derivatives	+	8	Crustaceans	-
2	Molluscs (-derivates)	-	9	Celery	+
3	Eggs (-derivate)	-	10	Mustard	+
4	Fish(-derivate)	-	11	Sesame seeds	-
5	Peanuts	-	12	Sulphur dioxide and sulphites (>10 mg/kg)	-
6	Soy protein	-	13	Lupin (-derivates)	-
7	Milk (-derivates, incl lactose)	-	14	Nuts	-
		absent : -		present: +	

Made in a production plant that uses gluten, soy, celery, mustard and eggs on the same production line.
 Raw materials with naturally occurring sulphites >10mg/kg are present in the plant.

Microbiological values

	Standard (CFU/g)	maximum Tolerance (CFU/g)	method
Total Aerobic mesophyle Germ 30°C	<10 ⁶	<10 ⁷	Afnor 3M 01/1-09/89 B*
Sulphate reducing anaerobic bacteria 37 °C	<10 ²	<10 ³	Deduced from ISO 15213 B*
Lactic acid bacteria	<10 ⁶	<10 ⁷	ISO 15214 B*
Enterobacteriaceae	<10 ²	<10 ³	Afnor 3M 01/6-09/97 B*
Beta gluconoridase positive E.coli	<10	<10 ²	Afnor 3M 01/8-06/01 B*
Coagulase pos staphylococcen	<10 ²	<10 ³	Afnor 3M-01/9-04/03B B*
Salmonella	abs 25 g	abs 25 g	Afnor BRD 07/11-12/05 (short protocol) B*
Listeria Monocytogenes	abs 25g	<10 ²	AFNOR BIO-RAD 07/05- 09/01 B*
Bacillus Cereus	<10 ³	<10 ⁴	Deduced from ISO 7932 B*

B* :Belac accredited method

If this product is exported to a country outside the European Union, it is the sole responsibility of the buyer to assure that these norms are compliant with the local legislation and microbiological guidelines of the receiving country.

Absence of GMO

According to Regulation (EC) 1829/2003 and 1830/2003

Irradiation

This product has not been irradiated, nor one of its components.

Packaging

All primary packaging complies to EU legislation concerning food contact (CE n°1935/2004 and CE n°10/2011)

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Mode of preparation

OVEN

Put the oven bake vegetable balls on a tray in a preheated oven (200°C) and let them warm up for about 10 minutes.

AIRFRYER

Put the vegetable balls straight from the freezer in the airfryer at a high temperature (180 ° C) 10 minutes.

COMBISTEAMER (Rational SCC)

Arrange crosquis directly from the freezer on a ventilated plate and place in a preheated oven.

Temperature 180 ° C, ventilation rate:4- 5, relative humidity 0%,(key open/chimney open); time: 10-12 min, and after removing from the oven let rest for a few minutes (improves the crispness of the crust)