
	LYOFOOD Sp. z o.o. ul. Olszewskiego 21 25-663 Kielce Poland	PRODUCT SPECIFICATION	
		FREEZE-DRIED PENNE ALLA BOLOGNESE lactose free	
Approved: 19.10.2023	Version: VIII	Product code: <u>KE-D07M-1A1</u> , <u>KE-D07M-1A2</u>	Country of origin: Poland Country of the last processing: Poland
Prepared by: M. Skuza		Approved by: L. Godek-Miąsik	

Description:	Product obtained from a heat-treated penne bolognese, frozen, freeze-dried and packed. The production process without using any processing agents.
Production:	Production without genetic modification, ionisation nor ultraviolet irradiation techniques.
Preparation:	1. Tear off at the notch above the zipper. 2. Remove the oxygen absorber. 3. Add 275 ml (small portion) or 372ml (big portion) of hot, boiled water - fill line № 2 (see inside). 4. Stir thoroughly. 5. Close the zipper and leave for 9 minutes. 6. Tear off at the notch below the zipper, stir again & enjoy.

Organoleptic features	Description
Colour:	Dark orange brown sauce. Visible dark brown pieces of meat. Light beige pasta (Natural product without preservatives. Colour can change during the shelf life).
Taste and odour:	Natural. It is not allowed to smell and taste of fermentation, for molding and other foreign taste and smell.
Consistence:	Brittle, breakable, does not agglutinate when squeezed

Physical and chemical criteria	Description	Tolerance
Ingredients of the ready-to-use product (%):	pasta (durum wheat semolina)	37
	tomato pulp (tomatoes, salt, citric acid)	18
	ground pork meat	8
	ground beef meat	8
	carrot	4
	onion	4
	tomato paste	4
	wheat flour	
	salt	
canola oil		
	spices (contain celery)	
Moisture (%):		5
Foreign bodies (contaminants vegetable origin, mineral impurities)	Possibly in 1 of 4,000 packages.	
Foreign body (metal)	Absent, provided they can be removed by a metal detector with the following sensitivity 1 mm for ferrous metals and non-ferrous metals, 1.5 mm for stainless steel.	

Microbiological criteria	Critical limits in 1 g	Methods
Total aerobic mesophiles	50 000	PN-EN ISO 4833-1:2013
Coliforms	10	PN-ISO 4832:2007
<i>Escherichia coli</i>	<10	PN-ISO 16649-2:2004
Yeasts	500	PN-ISO 21527-2: 2009
Moulds	500	PN-ISO 21527-2: 2009

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Nutritional information			
	100g	95g	128g
Energy (kJ/kcal):	1699/404	1614/384	2174/517
Fat (g) of which:	11	11	14
- saturates (g):	4,2	4,0	5,3
Carbohydrate (g) of which:	46	44	59
- sugars (g):	5,9	5,6	7,6
Fibre (g):	10	9,5	13
Protein (g):	24	23	31
Salt (g):	3,6	3,4	4,6

All values are given for freeze-dried product.

Quality control of product	Description
Process:	The product is prepared from lactose-free ingredients in accordance with the principles of Good Manufacturing Practice (GMP), and the risks determined by the HACCP system are under constant control
Consumer destination:	The product contains celery and gluten, unsuitable for consumption by people allergic to these allergens or to any of the ingredients
Pesticide residues:	Allowed levels of plant protection means according to EU Regulation No 396/2005 of 23.02.2005 (The determination of pesticides residues must take into account the actual concentration factor available to each batch upon request)
Contaminants:	Accepted levels of heavy metals and mycotoxins according to EU Regulation No 2023/915 of 25.04.2023 including subsequent amendments
Non-GMO declaration:	Product is free from genetic modification and does not require labelling acc. to Regulation 1829/2003 and 1830/2003. Species used in farming are registered and cannot be genetically modified
Allergens:	Product contains celery and gluten In our plant are processed products containing these allergens: mustard, milk, almonds, eggs, soy No cross-contamination possible

Product packing	Big portion 128g (500g after rehydration)	Small portion 95g (370g after rehydration)
Packaging	Doypack with ZIP closure	Doypack with ZIP closure
Marking	Self-adhesive label	Self-adhesive label
Packaging closing	Seal	Seal

Storage	Description
Shelf life	Shelf life is up to 60 months from production date.
Storage conditions	Store in original closed packaging