


LYO [®]	LYOFOOD Sp. z o.o. ul. Olszewskiego 21 25-663 Kielce Poland	PRODUCT SPECIFICATION	
		FREEZE-DRIED NETTLE GREEN CURRY WITH RICE gluten free, lactose free	
Approved: 19.10.2023	Version: VIII	Product code: <i>KE-D14W-1A2</i>	Country of origin: Poland Country of the last processing: Poland
Prepared by: A. Kuśmierz		Approved by: L. Godek-Miąsik	

Description:	Product obtained from a heat-treated nettle green curry with rice, 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 oxygen absorber. 3. Add 390 ml 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:	Light beige rice, light green sauce, visible pieces of vegetables: orange, yellow, green. (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. Rice is firm, vegetables are tender, sauce is free-flowing and does not clump together under pressure not persistent clumping is allowed.
Consistence:	Rice is firm, vegetables are crunchy. sauce is loose and does not clump together under pressure not persistent clumping is allowed.

Physical and chemical criteria	Description	Tolerance
Ingredients of the ready-to-use product (%):	rice	30
	coconut milk	25
	sugar peas	
	carrot	
	pumpkin	
	broccoli	
	zucchini	
	coriander leaves	1
	nettle	1
	lime juice	
	lemon grass	
	salt	
green chili	0,4	
spices		
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

	LYOFOOD Sp. z o.o. ul. Olszewskiego 21 25-663 Kielce Poland	PRODUCT SPECIFICATION	
		FREEZE-DRIED NETTLE GREEN CURRY WITH RICE gluten free, lactose free	
Approved: 19.10.2023	Version: VIII	Product code: <i>KE-D14W-1A2</i>	Country of origin: Poland Country of the last processing: Poland
Prepared by: A. Kuśmierz		Approved by: L. Godek-Miąsik	

Nutritional information		
	100g	110g
Energy (kJ/kcal):	2015/482	2216/530
Fat (g) of which:	25	28
- saturates (g):	21	23
Carbohydrate (g) of which:	51	56
- sugars (g):	12	13
Fibre (g):	8,0	8,8
Protein (g):	10	11
Salt (g):	1,5	1,6

All values are given for freeze-dried product.

Quality control of product	Description
Process:	The product is prepared from lactose-free and gluten 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 is for general consumer use and not suitable for persons allergic 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:	In our plant are processed products containing these allergens: gluten, mustard, milk, soy, almonds, eggs, celery Amount of gluten under 20 ppm.

Product packing	One portion 110g (500g after rehydration)
Packaging	Doypack with ZIP closure
Marking	Self-adhesive label
Packaging closing	Seal

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