

LYO [®]	LYOFOOD Sp. z o.o. ul. Olszewskiego 21 25-663 Kielce Poland	PRODUCT SPECIFICATION	
		FREEZE-DRIED GOULASH SOUP lactose free	
Approved: 19.10.2023	Version: VII	Product code: <u>KE-Z05M-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 goulash soup, 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 420 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:	Typical (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 (%):	pork meat	20
	potatoes red bell pepper bean wheat flour	15
	carrot onion parsley root tomato paste salt, canola oil spices (contain celery)	5
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	80g
Energy (kJ/kcal):	1633/388	1306/310
Fat (g) of which: - saturates (g):	9,8 1,6	7,8 1,2
Carbohydrate (g) of which: - sugars (g):	30 10	24 8,2
Fibre (g):	9,1	7,3
Protein (g):	40	32
Salt (g):	5,1	4,1

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

Product packing	One portion 80g (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