

Organic vegetarian cordon bleu 100g - 10 kg



Date created 11-02-2020
Date printed 13-11-2020
Page 1

PRODUCT SPECIFICATION

Code	71023
Version	1
EAN Consumer	8713855710230

Product description

Organic breaded vegetarian product based on soy, filled with vegetarian cheese and ham, preheated and deep frozen.

Ingredient declaration

45,3% hydrated **soy** flour*, breadcrumbs* (**wheat** flour*, salt, yeast, turmeric powder*), 8,0% cheese (**milk**)*, onion*, 6,5% vegetarian ham* (water, rapeseed oil*, **wheat** starch*, chicken**egg** protein*, onion powder*, natural flavouring, **wheat protein***, stabiliser (locust bean gum, xanthan gum), tomato concentrate*, sea salt, spices*, maltodextrin*, leek powder*, sunflower oil*, potassium salt, beetroot concentrate*), **wheat** flour*, sunflower oil*, chicken**egg** protein*, potato starch*, spices*, **mustard*** (water, natural vinegar*, **mustard** seed*, sea salt, turmeric*), **wheat protein***, salt, thickener (guar gom*), vinegar*, acidity regulator (citric acid), herbs*, * = from organic origin

Nutritional information

	100 g	
Energy	926	kJ
Energy	222	kcal
Fat	10,0	g
- Saturated	1,9	g
Carbohydrates	14,7	g
- Sugars	3,0	g
Fibre	5,8	g
Proteins	15,2	g
Salt	1,1	g

Organic vegetarian cordon bleu 100g - 10 kg

Date created 11-02-2020
Date printed 13-11-2020
Page 2



Allergens and products thereof

01 : Cereals containing gluten	+
* wheat	+
* rye	-
* barley	-
* oats	-
* spelt	-
* kamut or their hybridised strains	-
02 : Crustaceans and products thereof	-
03 : Eggs and products thereof	+
04 : Fish and products thereof	-
05 : Peanuts and products thereof	-
06 : Soybeans and products thereof	+
07 : Milk and products thereof (including lactose)	+
08 : Nuts i.e.	-
* almond (<i>Amygdalus communis</i> L)	-
* hazelnut (<i>Corylus avellana</i>)	-
* walnut (<i>Juglans regia</i>)	-
* cashew (<i>Anacardium occidentale</i>)	-
* pecan nut (<i>Carya illinoensis</i>)	-
* brazil nut (<i>Bertholetia excelsa</i>)	-
* pistachio nut (<i>Pistacia vera</i>)	-
* macadamia nut (<i>Macadamia terifolia</i>)	-
09 : Celery and products thereof	-
10 : Mustard and products thereof	+
11 : Sesame seeds and products thereof	-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed	-
13 : Lupin and products thereof	-
14 : Molluscs and products thereof	-

When "-" suitable for diet

Suitable for low sodium diet	+
Suitable for Kosher declaration	-
Suitable for Muslims / Halal requirements	-
Suitable for vegetarians	-
Suitable for vegans	+

Organic vegetarian cordon bleu 100g - 10 kg



Date created 11-02-2020
Date printed 13-11-2020
Page 3

Microbiological values

	guide value	maximum value	method
Total aerobic viable count	<100.000 cfu/g	<1.000.000 cfu/g	ISO 4833-1
Enterobacteriaceae	<50 cfu/g	<1.000 cfu/g	NEN-ISO 21528-2
Yeasts and moulds	<1.000 cfu/g	<10.000 cfu/g	ISO 7954
Escherichia coli	-	-	ISO 16649-2
Salmonella	-	-	ISO 6579
Listeria monocytogenes	absent in 25g	< 100 cfu/g	NEN-ISO 11920-1/2

Palletization

Number of units per layer	4
Number of layers per pallet	10
Number of units per pallet	40
Pallet type	H1

GMO information

All products do not contain any genetic modified organisms and have not been produced out of genetic modified organisms and according to EC regulations 1829/2003 and 1830/2003 there are no labelling requirements.

Foreign bodies

	Ferro	Non Ferro	Stainless steel
Metal detection	1,5 mm	2,5 mm	3,5 mm

Mode of use

Frying pan	-
Aifryer	Heat for about 10 minutes in a pre-heated airfryer (180 °C).
Pan	Fry in hot oil or butter for approx. 7-8 minutes on medium heat. Turn frequently.
Oven	Heat in preheated oven (220 °C) for approx. 10 minutes.
BBQ	-

Organic vegetarian cordon bleu 100g - 10 kg

Date created 11-02-2020
Date printed 13-11-2020
Page 4



Packaging

Number	100	pieces
Weight	100	g
Net weight	10.000	g
Primary packaging	HDPE bag	
Dimensions (LxWxH)	580x220x600	mm
Secondary packaging	CBL-17 crate	g
Dimensions (LxWxH)	600x400x170	mm
Gross weight	11.700	g

Shelf life

Shelf life at production	12 months
Shelf life at delivery	9 months
Storage conditions	deep frozen: <-18 °C, do not refreeze after thawing.
Delivery temperature	deep frozen: <-15 °C

General information

Seller	Vegafit B.V.
Address	Staverenstraat 14
Place and zip code	7418 CJ Deventer
Country	The Netherlands
Phone	+31 570 860100
Fax	+31 570 860109
Email	info@vegafit.nl
Organic approval number	106790

Approval

This document is electronically generated, valid without signature and replaces previously printed versions.