

Product Specification

1. Code and name of product

MB002 BIG Beef and Potato Pot

2. Description of product

Cooked and freeze-dried stew with beef and potatoes.

3. Ingredients

Potato (28%), beef (24%), carrot, **cream**, onion, tomato, pepper, **celery**, chopped tomatoes, rapeseed oil, spices, garlic, iodized salt.

4. Preparation instruction

Open the pouch, remove oxygen absorber, add (hot) water, stir, close the zip, wait, eat.

5. Sensory characteristics of product

| Parameter | Description |
|------------------------|--|
| Smell | Typical smell of stew with beef and potatoes, without off-flavors |
| Taste | Typical taste of creamy stew with beef and potatoes, without foreign taste |
| Texture and appearance | Brown mixture of beef and potato pieces |

6. Physico-chemical characteristics

| Parameter | Value |
|------------------|-------|
| Moisture content | < 4 % |
| Water activity | < 0,6 |

7. Microbiological characteristics

| Analysis/Parameter | Value (cfu/g) |
|-----------------------------------|----------------------|
| Aerobic Plate Count | <1 x 10 ⁴ |
| Enterobacteriaceae | $<1 \times 10^3$ |
| Escherichia coli | $<1 \times 10^{2}$ |
| Yeasts | $<1 \times 10^{2}$ |
| Moulds | $<1 \times 10^{2}$ |
| Coagulase positive Staphylococcus | $<1 \times 10^{2}$ |
| Presumptive Bacillus cereus | <1 x 10 ³ |
| Salmonella spp. in 25 g | Not detected |

8. Nutritional profile

| Parameter | Per product (140 g freeze-dried product) | Per 100 g freeze-dried product |
|-------------------------|---|--------------------------------|
| Energy | 2968 kJ/714 kcal | 2120 kJ/510 kcal |
| Fat | 46 g | 33 g |
| of which Saturated Fats | 21 g | 15 g |
| Carbohydrates | 29 g | 21 g |
| of which Sugars | 8 g | 5,7 g |
| Fibre | 9,5 g | 6,8 g |
| Protein | 42 g | 30 g |
| Salt (NaCl) | 6,7 g | 4,8 g |





9. Information about allergens

| Allergen | Present in raw material (X=yes) | Present in facility => possibility |
|---------------------------|---------------------------------|------------------------------------|
| | | of cross-contamination (X=yes) |
| Cereals containing gluten | | X |
| Crustaceans | | X |
| Egg | | X |
| Fish | | X |
| Peanuts | | |
| Soy | | X |
| Milk | X | X |
| Nuts | | X |
| Celery | X | X |
| Mustard | | X |
| Sesame | | |
| Sulphides | | X |
| Lupin | | |
| Molluscs | | |

10. GMO status

The product does not contain GM ingredients.

11. Technical data of product

| Parameter | Value |
|---|----------------------|
| Net weight / Gross weight | 140 g / 162 g |
| Number of products in box (40 x 40 x 30 cm) | 40 packagings |
| Gross weight of products in box | 7050 g |
| Number of boxes on pallet | 42 |
| Number of boxes per layer on pallet | 6 |
| Number of boxes layer per pallet | 7 |
| Maximum pallet height | 225 cm |
| Weight of the pallet | 321 kg |
| EAN code | 4744698010502 |
| Customs taric number / Swiss taric number | 16025095 / 1602.5091 |
| Country of Manufacture | Germany |

12. Shelf-life

Shelf-life in unopened packaging (BOPPmat20/PET12/ALU7/PE80mic) is 8 years from the date of production.

13. Storage conditions

Product must be stored at a temperature of 10 C° to 30 C° and protected from direct sunlight.

14. Transport conditions

Vehicles must to be clean and dry, and intended for transportation of food products.

15. Packaging

Product is packed in BOPPmat20/PET12/ALU7/PE80mic doypack with dimensions of $60 \times 180 \times 240$ mm. Oxygen absorber is added into the packaging and it is not edible.

16. Quality system

Product is produced in according to Good Manufacturing Practice and HACCP system.