

Product Specification

1. Code and name of product

M0021 TF Mushroom Risotto

2. Description of product

Cooked and freeze-dried risotto with mushrooms, vegetarian.

3. Ingredients

Risotto rice (50%), vegetable broth (leek, onion, **celery**, carrot, cauliflower, iodized salt, spices), champignon (20%), **cream**, white wine, water, onion, **hard cheese**, **butter**, 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 risotto with mushrooms and cream, without off-flavors
Taste	Typical taste of mushroom risotto, without foreign taste
Texture and appearance	Beige mixture of rice and champignon 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
<i>Enterobacteriaceae</i>	<1 x 10 ³
<i>Escherichia coli</i>	<1 x 10 ²
Yeasts	<1 x 10 ²
Moulds	<1 x 10 ²
<i>Coagulase positive Staphylococcus</i>	<1 x 10 ²
Presumptive <i>Bacillus cereus</i>	<1 x 10 ³
<i>Salmonella spp. in 25 g</i>	Not detected

8. Nutritional profile

Parameter	Per product (100 g freeze-dried product)	Per 100 g freeze-dried product
Energy	2159 kJ/517 kcal	2159 kJ/517 kcal
Fat	29 g	29 g
of which Saturated Fats	19 g	19 g
Carbohydrates	51 g	51 g
of which Sugars	2,3 g	2,3 g
Fibre	3,7 g	3,7 g
Protein	11 g	11 g
Salt (NaCl)	2,5 g	2,5 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	100 g / 122 g
Number of products in box (40 x 40 x 15 cm)	20 packagings
Gross weight of products in box	2890 g
Number of boxes on pallet	84
Number of boxes per layer on pallet	6
Number of boxes layer per pallet	14
Maximum pallet height	225 cm
Weight of the pallet	268 kg
EAN code	4744698010229
Customs taric number / Swiss taric number	19049010 / 1904.9090
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 x 180 x 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.

Product Specification

1. Code and name of product

MB001 BIG Mushroom Risotto

2. Description of product

Cooked and freeze-dried risotto with mushrooms, vegetarian.

3. Ingredients

Risotto rice (50%), vegetable broth (leek, onion, **celery**, carrot, cauliflower, iodized salt, spices), champignon (20%), **cream**, white wine, water, onion, **hard cheese**, **butter**, 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 risotto with mushrooms and cream, without off-flavors
Taste	Typical taste of mushroom risotto, without foreign taste
Texture and appearance	Beige mixture of rice and champignon 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
<i>Enterobacteriaceae</i>	<1 x 10 ³
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Yeasts	<1 x 10 ²
Moulds	<1 x 10 ²
<i>Coagulase positive Staphylococcus</i>	<1 x 10 ²
Presumptive <i>Bacillus cereus</i>	<1 x 10 ³
<i>Salmonella spp. in 25 g</i>	Not detected

8. Nutritional profile

Parameter	Per product (140 g freeze-dried product)	Per 100 g freeze-dried product
Energy	3023 kJ/724 kcal	2159 kJ/517 kcal
Fat	41 g	29 g
of which Saturated Fats	27 g	19 g
Carbohydrates	71 g	51 g
of which Sugars	3,2 g	2,3 g
Fibre	5,2 g	3,7 g
Protein	15 g	11 g
Salt (NaCl)	3,5 g	2,5 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	4744698010496
Customs taric number / Swiss taric number	19049010 / 1904.9090
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.

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

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