

KVSPR0401-13



ORIGINAL DATE	24.04.2023
LAST CHANGE	11.07.2023
MADE BY	Aušrinė Sauserytė
APPROVED BY	
APPROVAL DATE	

ARTICLE NR.	F MML 006
ARTICLE NAME	IQF Pasteurized and frozen dumplings with meat, Vici, 10x300g
BRAND	VIČI
CUSTOMER	LT,LV,EE,EN,DE,FR,NL,IT,PL

PRODUCER			
BUSINESS ADDRESS	VIČIŪNAI ir Ko Karaliaus Mindaugo av. 38 50369 Kaunas Lithuania	FACTORY ADDRESS	UAB Orka foods Birutės skg. 10 90100 Plungė Lithuania
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INGREDIENTS (for label, in decreasing order, mentioning all E numbers)

Ingredients: Filling 65%: beef meat 34%, cabbage, beef tallow 8%, pulled pork 8% (pork(89%), water, salt, stabilizers: di- and triphosphate), egg white mass, onions, garlic, apple puree, hoisin sauce(sugar, water, fermented soybean paste (water, salt, soybeans, wheat flour), salt, sweet potato powder, colour: plain caramel (E150A); modified corn starch, dried garlic, sesame paste, spices, salted chillies (chillies, salt), acid: acetic acid (E260)), chives, water, soy sauce(water, soybeans, wheat, salt), modified starch, salt, sugar, toasted sesame oil, ground black pepper.

Dough 35%: wheat flour, water, rapeseed oil, salt.

Language on the packaging: LT, LV, EE, EN, DE, FR, NL, IT, PL

Additional information: Filling>=65%, dough <=35% before pre-cooking.

NUTRITIONAL INFORMATION (100g finished product). Allowed deviation of nutritional information according EU and/or country law and ALLERGENIC INFORMATION

		ALLERGEN	Y/N	ON SEPARATED PRODUCTION LINE	CROSS CONTAMINATION
Fats, g	8,7				
Of wich saturates, g	1	Cereals (gluten)	Y		Mustard
Carbohydrates, g	22	Crustaceans	N		
Sugars, g	2,8	Egg	Y		
Fiber, g	1,9	Fish	N		
Protein, g	10	Peanuts	N		
Salt, g	0,98	Soybeans	Y		
Total kcal	211	Molluses	N		
Total kj	885	Milk/ Lactose	N		
		Nuts	N		
		Celery	N		
		Mustard	N		
		Sesame seeds	Y		
		SO2>10 mg/ kg	N		
		lupine	N		

CHARACTERISTICS

ORGANOLEPTIC & PHYSICAL

Appearance	
Colour	specific for this product, light yellow
Texture	
Odour	specific for this product, fresh
Taste	specific for this product, fresh
Wrapping	No
Packaging Style	vertical flowpack, BOTTOM type, GREAT scarf
Pack weight	300g
Conservation/prep.	Keep at (-18)°C or below until Best before date indicated on the package. Do not refreeze once thawed. Use by best before date.Preparation methods specified on the product packaging.
Transport condition	

MICROBIOLOGICAL

TEST	TARGET	MAX	METHOD	LAB(I/E)	FREQUENCY
I. SALMONELLA, 25G	absent	absent	LST EN ISO 6579-1: 20017	E	1 TEST PER 3 MONTHS FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
ESCHERICHIA COLI	<10	<10	LST ISO 7251:2006	I	1 TEST PER MONTH FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
L. Monosytogenes, 25g	absent	absent	LST EN ISO 11290-1:2017	E	1 TEST PER 3 MONTHS FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
TPC,	10000	1000000	LST EN ISO 4833-1:2013	E	1 TEST PER 6 MONTHS FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")

CHEMICAL

TEST	TARGET	MARGIN	METHOD	LAB(I/E)	FREQUENCY
MOISTURE	To be determined	+/-3	WITH INFRARED LAMP	I	EVERY BATCH
Ph	To be determined	+/-0,5	WITH PH - METER	I	EVERY BATCH

MANUFACTURING PROCESS

HACCP TYPE:	SAFETY AND QUALITY OF DAIRY PRODUCTS PREPARATION
HACCP DOCUMENT:	HACCP PROGRAM AND PROCEDURES, QUALITY CONTROL SHEETS
GMO STATUS:	This product is only containing GMO free ingredients and is not concerned on EC 1829/2003 and 1830/2003
IONISATION:	This product is only containing non ionisated ingredients
NANOTECHNOLOGIES	
RESIDUES STATUS:	Product is conform to EU laws concerning dioxine,mycotoxins, PCB's heavy metals & other existing leg
TREATMENT:	Pasteurization and Freezing