Changed
 Apr 05, 2024 00:47

 Erudus ID
 13efa32a427842c18d65a7759124a757

 Version
 4.1



Vegan Meatballs 1x

PRODUCT DESCRIPTION

Lightly seasoned, juicy vegan and gluten-free meatballs made with soya protein. Ideal for pasta sauces, pizza toppings, sub-roll fillings etc. High protein, low sat fat, low sugar, source of fibre, salt below PHE 2024 Targets. Suitable for vegetarians, vegans and coeliacs. (1 x 1)

Brand	Central Foods Group Ltd		
Manufacturer Product Code	KVVM15		
Product Type	Food		
Product Category	Vegetarian		
Storage Type	Frozen	A.	Lis.
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Specification Type	Legacy		-
			100

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INGREDIENTS

Outer Case GTIN

Ingredient Declaration

Product Contains:

Water, **SOYA** Protein (19%), Onion, Sunflower Oil, Tomato Paste, Chickpea Flour, Thickener (Methyl Cellulose), Brown Sugar, Raising Agent (Sodium Bicarbonate), Flavouring, Salt, Garlic Powder, Colour (Caramel), Natural Flavouring, Black Pepper.

ALLERGENS

Celery/Celeriac	No
Cereals Containing Gluten	No
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	No
Gluten content <20ppm	Yes
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No

Mustard	No	
Nuts (Tree)	No	
Almond nuts	No	
Brazil nuts	No	
Cashew nuts	No	
Hazelnuts	No	
Macadamia (Queensland) nuts	No	
Pecan nuts	No	
Pistachio nuts	No	
Walnuts	No	
Peanuts	No	
Sesame Seeds	No	
Soybeans	Yes	
Sulphur Dioxide and Sulphites	No	

Additional Allergen Information

For allergens, see ingredients in CAPITALS.

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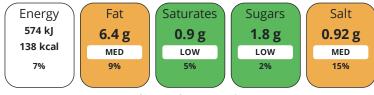
Thomas Ridley QC Dept.

advice may change from time to time, we recommend that you adways corefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

SUPPLEMENTARY INGREDIENT	Palm Oil	No		
INFORMATION	Hydrogenated Vegetable Oil/Fat	No		
	GM Protein/DNA	No		
ADDITIVES	Product Contains:			
	Artificial Antioxidants	No	Artificial Flavourings	No
	Artificial Colours	No	Artificial Preservatives	No
	Artificial Flavour Enhancers	No	Artificial Sweeteners	No
DIET SUITABILITY	Suitable for Coeliacs	Yes	Halal Diet	No
SOTTABLETT	Kosher Diet	No	Vegetarian Diet	Suitable for
	Vegan Diet	Suitable for		

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 138kcal / 574kJ

Nutrient	per 100g/ml	RI per 100g/ml	per 14g/ml serving	RI per 14g/ml serving
Energy (kJ)	574 kJ	7%	80.4 kJ	1%
Energy (kcal)	138 kcal	7%	19.3 kcal	1%
Fat	6.4 g	9%	0.9 g	1%
of which Saturates	0.9 g	5%	0.1 g	1%
Carbohydrate	8.5 g	3%	1.2 g	0%
of which Sugars	1.8 g	2%	0.3 g	0%
Fibre	6.73 g		0.9 g	
Protein	14.9 g	30%	2.1 g	4%
Salt	0.92 g	15%	0.1 g	2%
Sodium	368 mg		51.5 mg	

Serving Size	14 g

SUPPLEMENTARY NUTRITIONAL INFORMATION

HFSS (HIGH IN FAT, SALT AND SUGAR)

No

HFSS Status

HANDLING & STORAGE INFORMATION	Directions For Use From Frozen unless otherwise stated Oven: Preheat oven to 200°C/180°C (fan)/Gas Mark 6. Place vegan meatballs onto a preheated baking tray in the centre of the oven and cook for 10 mins. Turn once half-way through cooking. Cooking instructions given are for 8 vegan meatballs. For best results, always cook from frozen. These are guidelines only. Appliances may vary. Ensure a core temperature of >75°C is achieved (or relevant national requirements) for at least 30 secs before serving. To maintain gluten-free and vegan integrity, please ensure all equipment used for gluten-free and vegan preparation/cooking/serving is clean or dedicated for gluten-free and vegan use only. Storage Instructions Keep Frozen. Store at -18°C or below						
ACCREDITATIONS/	Shelf Life from Time of Produc	tion	410 Days				
CERTIFICATIONS/ ASSURANCE	BRCGS Certified						
SCHEMES							
ORIGIN	Product Country of Origin/Plac Provenance	eof Slo	vakia				
	Additional Origin Details						
	Slovakia						
PRODUCT	Standards Testing						
CHARACTERISTICS	Do you undertake trend analys	sis of	No	Is shel	f life testing u	ndertaken?	No
	microbiological results?						
	Microbiological Standards						
	Organism	Description	on	Frequency	Target	Maximum	Sample (g or ml)
	E. Coli (cfu/g or ml)			Annually	<100	100	-
	Enterobacteriaceae (cfu/g or ml)				<10000	10000	-
	Listeria Monocytogenes (cfu/g or ml)	nocytogenes (cfu/g Not detected in 25g			=0	0	25
	Staphylococcus Aureus (cfu/g or ml)				<100	100	-
	Total Viable Count (TVC) (cfu/g or ml)			Annually	<5000000	5000000	-
	Salmonella (cfu/g or ml)	Not detec	ted in 25g	Annually	=0	0	25
CONFIGURATION	Case Configuration			Inner F	Pack Configure	ation	
	Total Quantity of Inner Compo	nents in	1 Units				
	Outer Case Is the Outer Case Splittable?		No				
PRODUCT	Inner Component		NO				
PRODUCT WEIGHTS	Variable Weight Consumer Iter	n	No				
	Weight/Volume						
	1.5kg e						
	Outer Case						
	Outer Case Gross Weight	1.66 kg					
	Outer Case Net Weight		1.5 kg				

PRODUCT	Inner Compone	nt						
DIMENSIONS	Inner Component Depth		0 mm					
	Inner Compone	Inner Component Width						
	Inner Compone	Inner Component Height						
	Outer Case							
	Outer Case Dep	Outer Case Depth						
	Outer Case Wid	Outer Case Width		m				
	Outer Case Hei	ght	120 m	m				
PALLET	Quantity of Cas	es Per Pallet Layer	30 Cas	ses	Pallet Height		1.59 MTR	
	Quantity of Lay	ers Per Pallet	12 Lay	rers	Pallet Gross Wei	ght	61	2.6 kg
	Quantity of Cas	es Per Pallet	360 Ca	ases				
PACKAGING	Inner Compone	nt Packaging						
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composite
	Bag	Plastic		11 g	0.00 %			
	Bag	Paper/Cardboard		150 g	- %			
	Transport Pack	aging						
	Туре	Materials		Weight	Recycled Plastic %	Recyclable	Returnable	Composite
	Other	Plastic		280 g	0.00 %		Yes	
OTHER INFORMATION CONTACT INFORMATION	T Address				Technical Conta Chris Stobart Technical Manag technical@centra <u>P: (Phone</u>) 01604 Commercial Cor Oliver Sampson Commercial Man	ger alfoods.co.uk 878 276 ntact		
		Customer Care Admin Assistant kwright@centralfoods.co.uk			osampson@centralfoods.co.uk			
	<u>P: (Phone)</u> 01604	4 878 299			<u>P: (Phone</u>) 07715	073 273		

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