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 Erudus ID
 d07842f8ec404552b10fd29c70557fdd

 Version
 3.0



Redefine Meat Plant Based Lamb Flavoured Kabab Mix, 1kg

Plant Based Lamb Flavoured Kabab Mix 4x1kg

PRODUCT DESCRIPTION

Plant-based Redefine Lamb Kebab allows vegans, as well as meat lovers, to enjoy a great meat-eating experience, without compromising on taste. Redefine Lamb Kebab mix is our tantalizing take on one of the signature delicacies of the Mediterranean basin - a delightful new-meat treat, seasoned to perfection, bursting with rich lamb flavour, that seduces the taste buds, adding cultural zest to any dish. * Redefine Meat Ltd. products are plant-based, non-GMO and do not contain any animal-based ingredients or by-products.

| Brand | Redefine Meat | |
|---------------------------|--------------------------------------|--|
| Manufacturer Product Code | 422002 | a a a |
| Product Type | Food | REDEFAT- |
| Product Category | Plant-Based Meat & Fish Alternatives | 422002 |
| Storage Type | Frozen | LAME KABAD MIX 4 X 1KG #9500174 27-93-3054 |
| Erudus ID | d07842f8ec404552b10fd29c70557fdd | |
| Specification Type | Alternatives (Vegetarian and Vegan) | |
| Inner Component GTIN | 8720726586238 | |
| Outer Case GTIN | 8720726586306 | |



INGREDIENTS

Ingredient Declaration

Draduct Contains

Water, plant protein (**soy**, pea), refined coconut fat, refined rapeseed oil, thickener (methylcellulose), maltodextrin, spices, flavourings, salt, caramelised pear juice concentrate, yeast extract, colour (beetroot red), raspberry juice, niacin, vitamin B6. vitamin B12, iron, zinc.

ALLERGENS

| Product Contains: | | | |
|--------------------------------------|-------------|-----------------------------|-------------|
| Celery/Celeriac | May Contain | Mustard | May Contain |
| Cereals Containing Gluten | No | Nuts (Tree) | No |
| Barley | No | Almond nuts | No |
| Oats | No | Brazil nuts | No |
| Rye | No | Cashew nuts | No |
| Wheat (including Spelt and Khorasan) | No | Hazelnuts | No |
| Crustacea | No | Macadamia (Queensland) nuts | No |
| Eggs | No | Pecan nuts | No |
| Fish | No | Pistachio nuts | No |
| Lupin | May Contain | Walnuts | No |
| Milk | No | Peanuts | No |
| Molluscs | No | Sesame Seeds | No |
| | | Soybeans | Yes |

Sulphur Dioxide and Sulphites

Risk Source:

No

Additional Allergen Information

May also contain Lupin, Celery, Mustard.

| SUPPLEMENTARY INGREDIENT | Palm Oil | No | | |
|-----------------------------|--------------------------------|--------------|--------------------------|--------------|
| INFORMATION | Hydrogenated Vegetable Oil/Fat | No | | |
| | GM Protein/DNA | No | | |
| ADDITIVES | Product Contains: | | | |
| | Artificial Colours | No | Artificial Preservatives | No |
| DIET SUITABILITY | Vegan Diet | Suitable for | Vegetarian Diet | Suitable for |
| SUITABILITY | Halal Diet | Suitable for | Kosher Diet | Suitable for |
| | | | | |

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 203kcal / 841kJ

| Nutrient | per 100g | RI per 100g | per 100g serving | RI per 100g serving |
|--------------------|----------|-------------|------------------|------------------------|
| Energy (kJ) | 841 kJ | 10% | 841 kJ | 10% |
| Energy (kcal) | 203 kcal | 10% | 203 kcal | 10% |
| Fat | 15 g | 21% | 15 g | 21% |
| of which Saturates | 9.5 g | 48% | 9.5 g | 48% |
| Carbohydrate | 3.5 g | 1% | 3.5 g | 1% |
| of which Sugars | 0 g | 0% | - | |
| Fibre | 6 g | | 6 g | |
| Protein | 11 g | 22% | 11 g | 22% |
| Salt | 0.53 g | 9% | 0.5 g | 8% |

Serving Size

100 g

| VITAMINS AND MINERALS | Nutrient | per 100g | RI per 100g | per 100g serving | RI per 100g serving |
|--------------------------|-------------|----------|-------------|------------------|------------------------|
| | Vitamin B12 | 3 µg | 120% | 3 µg | 120% |
| | Zinc | 3.7 mg | 37% | 3.7 mg | 37% |

SUPPLEMENTARY NUTRITIONAL INFORMATION HANDLING & STORAGE INFORMATION

Directions For Use

This product is only suitable for consumption after cooking following the suggested preparation method below. Do not eat raw. Preparation in a pan: Form the kabab mix into the desired shape. In a pan, heat up a small amount of oil over medium heat. Add the kababs to the pan and cook for 9 minutes, turning various times until evenly browned. Preparation on a grill: Form the kabab mix into the desired shape. Heat the grill to a high temperature. Roast the kababs for about 9 minutes, turning various times until evenly browned.

Storage Instructions

Remove the desired amount of Redefine Lamb Kabab Mix from freezer to 4°C fridge 24 hours before cooking. Always keep product frozen at or below -18°C Once thawed, use within 48h. Do not refreeze after defrosting Do not refreeze.

| | F | | | | | U III | | | | |
|--|---|------------|-------------------|-------------|-----|------------------|---------------------|--------|-------------|--|
| | Shelf Life from Time of Production | on | n 365 Days | | Ex | empt From Sl | nelf Life Labelling | | No | |
| | Shelf Life Once Defrosted | | 2 Days | | | | | | | |
| ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES | FSSC 22000 | | | | | | | | | |
| ORIGIN | Product Country of Origin/Place | of Net | herlands | s (the) | | | | | | |
| | Provenance | | | | | | | | | |
| | Additional Origin Details Best | | | | | | | | | |
| PRODUCT | Standards Testing | | | | | | | | | |
| CHARACTERISTICS | Do you undertake trend analysis | of | No | | ls | shelf life testi | ng undertaken? | | No | |
| | microbiological results? | | | | | | - | | | |
| | Microbiological Standards | | | | | | | | | |
| | Organism | Descriptio | on | Frequency | | Target | Maximum | Sample | e (g or ml) | |
| | Coliforms (cfu/g or ml) | | | Every Batch | | <5000 | 1000 | 1 | | |
| | E. Coli (cfu/g or ml) | | | Every Batch | | <100 | 50 | 1 | | |
| | Listeria Monocytogenes (cfu/g or ml) | | | Every Batch | | =0 | 0 | 25 | | |
| | Staphylococcus Aureus (cfu/g or ml) | | | Every Batch | | <50 | 100 | 1 | | |
| | Salmonella (cfu/g or ml) | | | Every Batch | | =0 | 0 | 25 | | |
| | Moulds (cfu/g or ml) | | | Every Batch | | <200 | 100 | 1 | | |
| | Aerobic Colony Count (ACC) (cfu/g or ml) | | | Every Batch | | <100000 | 100000 | 1 | | |
| CONFIGURATION | Case Configuration | | | | Inr | ner Pack Conf | iguration | | | |
| | Total Quantity of Inner Compone | ents in | 4 Units | | Со | unt per Inner | Component | | 10 | |
| | Outer Case | | | | | | | | | |
| | Is the Outer Case Splittable? | | Yes | | | | | | | |
| PRODUCT | Inner Component | | | | | | | | | |
| WEIGHTS | Variable Weight Consumer Item | | No | | | | | | | |
| | Inner Component Weight | | 1 kg | | | | | | | |
| | Outer Case | | | | | | | | | |
| | Outer Case Gross Weight | | 4.55 kg | | | | | | | |
| | Outer Case Net Weight | | 4 kg | | | | | | | |
| | | | | | | | | | | |

| PRODUCT | Inner Component | | | | | | | | | |
|-----------------------|--|------------------------|----------------|--------|-----|-------------------------------------|------------|------------|-----------|--|
| DIMENSIONS | Inner Component | Inner Component Depth | | 235 mm | | | | | | |
| | Inner Component | Inner Component Width | | | | | | | | |
| | Inner Component | Inner Component Height | | า | | | | | | |
| | Outer Case | | | | | | | | | |
| | | | 225 | | | | | | | |
| | Outer Case Depth | | 396 m 217 m | | | | | | | |
| | Outer Case Width | | 130 m | | | | | | | |
| | Outer Case Height | | 130 m | ITI | | | | | | |
| PALLET INFORMATION | Quantity of Cases | Per Pallet Layer | 12 Cas | ses | | Pallet Height | | 1.57 MTR | | |
| | Quantity of Layers | s Per Pallet | 11 Lay | vers | | Pallet Gross Weig | ght | 62 | 20.6 kg | |
| | Quantity of Cases | Per Pallet | 132 Ca | ases | | | | | | |
| PACKAGING | Inner Component | Packaging | | | | | | | | |
| | Туре | Materials | | Weight | Re | cycled Plastic % | Recyclable | Returnable | Composite | |
| | Poly Treated PET/PE | Plastic | | 25.7 g | - % | | | | | |
| | Outer Case Packa | uter Case Packaging | | | | | | | | |
| | Туре | Materials | | Weight | Re | cycled Plastic % | Recyclable | Returnable | Composite | |
| | Case | Paper/Cardboard | | 247 g | - % | 1 | | | | |
| OTHER INFORMATION | Commodity Code | | 21069 | 0004 | | | | | | |
| CONTACT | Address | | | | | | | | | |
| INFORMATION | Redefine Meat | | | | | | | | | |
| | We Work | | | | | | | | | |
| | 5 Merchant Square London | 5 | | | | | | | | |
| | W2 1AY | | | | | | | | | |
| | United Kingdom | | | | | | | | | |
| | <u>P: (Phone)</u> 07564 3 ⁻ | 16702 | | | | | | | | |
| | | | | | | Commercial Con | tact | | | |
| | | | | | | Vivian Bielak | | | | |
| | | | | | | UK Wholesale Co vivi@redefinemea | | | | |
| | | | | | | <u>P: (Phone</u>) 075643 | 316702 | | | |

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