



Page 1 of 2 Updated 20 December 2022 SKU: 421014 IL Edition No. 7

Final Product Specification

SPC-105 REDEFINE SAUSAGE

Plant Based Mediterranean Style Sausage, 810g



EAN (Barcode)	7290018938386	
Product Name	Redefine Sausage	
Nutritional Information	Nutritional value per 100g	
	Energy	810 kJ/195 kcal
	Fat (g)	13
	Of which Saturates (g)	8.5
	Carbohydrate (g)	4.2
	Of which Sugars (g)	0
	Fibre (g)	5
	Protein (g)	12.8
	Salt (g)	0.5
	Vitamin B12 (μg)	3
	Zinc (mg)	3.3

Ingredient Statement

Water, plant protein (**Soy** Protein), Coconut Fat, Rapeseed Oil, Thickeners: (Methyl Cellulose, Pectin), Maltodextrin, Spices (contains **Mustard**) (irradiated), Flavouring, Citrus Fibres, Table Salt, Dried Vegetables (Garlic, Onion, Tomato), Caramelized pear juice concentrate, Yeast Extract, Colours (Beetroot Red, Paprika extract), Cranberry Juice Acid: Lactic Acid, Edible Casing (Rice Starch, Stabilizer: Carrageenan), Vitamins and Minerals (niacin (B3), B6, B12, Iron, Zinc).

Allergy Advice

For allergens, see ingredients in **bold**. May also contain Cereals containing Gluten, Nuts, Peanuts, Sesame, Lupin, Celery, Eggs, Milk.

Product Description

Plant Based Mediterranean Style Sausage

Proper Preparation

This product is only suitable for consumption after cooking, following the suggested preparation method below. Do not eat raw.

Cooking Method

THIS PRODUCT IS PREPARED DIRECTLY FROM THE FREEZER. THERE IS NO NEED TO DEFROST. REMOVE THE PRODUCT FROM THE FREEZER AND THEN:

IN A SAUTÉ OR FRYING PAN:

- 1. Heat a few tablespoons of oil in a sauté/frying pan over medium heat.
- 2. Place the Redefine sausages in the heated pan and cook for about 8 minutes on a side, turning to ensure that the sausages brown and are cooked through.
- 3. When cooked the measured internal temperature at the center of a sausage should read 72°C.

GRILLING:

- 1. Heat a grill to high.
- 2. Add the product to the heated grill and cook for about 8 minutes, making sure to flip the sausages several times.
- 3. When ready, the sausages will be nicely browned and the measured internal temperature at the center of each sausage should read 72°C.



Redefine Meat Ltd., VAT ID 515795748

10 Oppenheimer St., Rehovot 7670110, ISRAEL

The data contained herein is confidential business information belonging to Redefine Meat Ltd. (2022)



Page 2 of 2 Updated 20 December 2022 SKU: 421014

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Other statements Certified Kosher (Pareve)

Does NOT contain GMO ingredients

Contains NO Preservatives

Frozen

Choking warning: For children under 5, cut lengthwise and crosswise into small bite-size pieces

Shipping and Storage Product must be stored and shipped at or below (-18°C)

Shelf Life Storage: Keep frozen at or below (-18°C) for up to 9 months, before use.

WE DO NOT RECOMMEND THAWING THIS PRODUCT BEFORE COOKING

DO NOT REFREEZE

Best Before The Best Before Date is marked on the package in the following format: DD/MM/YY (Day/ Month/Year)

For Example: 16/02/2022

Target population The general population that is not sensitive to the list of allergens

Regulatory Status Microbiological analysis: According to I"S 2202

Chemical parameters: Conform to regulatory requirements Physical parameters: According to internal inspection

Point of Manufacture Pre-Mazon Ltd.

10 Shaul Amor Ave. Migdal Haemek 2310201

ISRAEL

Packaging

Unit	12 sausages, approx. 67.5g ea.	Case		Pallet	
1 unit=	PET+PE Bag	1 case=	4 units	1 pallet=	100 cases
Dimensions:	L20.5cm X W19.5cm X H4.5cm	Dimensions:	L21cm X W20 cm X H21cm	Dimensions:	L120cm X W80cm X H130cm
Gross Weight:	0.83 kg	Gross Weight:	3.52 kg	Gross Weight:	372 kg
Bag Weight:	0.02 kg	Case Weight:	0.20 kg	Euro Pallet weight:	20 kg
Net Weight:	0.81 kg	Net Weight:	3.24 kg	Net Weight:	324 kg

The above information is believed to be correct as of the date of issue. Product specifications may be subject to change without notice. Such changes will always be reflected in labelling changes. Any and all updated product specifications will be issued upon request.

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