



PRODUCT SPECIFICATION

Ref.	B13
Product name & packaging	Risotto (5 x 1 kg)
EAN trade unit	5413835100121
EAN selling unit	5413835100138
Intrastat	20049098

1. GENERAL DATA



Product description

Ready-made basic risotto, coated with a neutral cheese cream sauce.

Ingredients

Precooked risotto rice (water, risotto rice) 65%, sauce [water, whole **milk**, flavour mix (**milk** powder, salt, **wheat** flour, modified corn starch, rice starch, sugar, grilled onion, vegetable stock ((salt, maltodextrin, yeast extract, sugar, dried vegetables (onion, tomato), carrot extract, vegetable oil (sunflower), natural onion flavor)), white pepper), cream (cream, stabilizer: cellulose gum) (**milk**), flavoured vegetable oils (rapeseed, sunflower, natural flavour), grated Emmental cheese (**milk**), dried cheese (pasteurized cow-**milk**, salt, lactic acid cultures, rennet), garlic].

Land of origin: Belgium.

Allergens: lait, gluten.

Shelf life: 18 months from production date at -18°C, in closed original packaging. Do not freeze once thawed.

Preparation (from frozen):

- pan: add frozen basic risotto while stirring to the warm, already prepared ingredients of your risotto recipe. Then stir for another 5 minutes on low heat.
- combisteamer: 1 kg - 50% steam - 150° C - 10 min.
- microwave: 500 g in a closed container - 4 min. on high - stir and heat further for another 2 to 3 min.

Product must be fully cooked before consumption!

For best results, always cook from frozen.

2. IRRADIATION

This product and all processed raw material is not irradiated.



3. CHEMICAL PARAMETERS

Parameter	Per 100 g
Energy	139 kcal / 584 kJ
Fat	5,60 g
of which saturated fatty acids	2,20 g
Carbohydrates	18,00 g
of which sugars	1,30 g
Fiber	0,70 g
Protein	3,90 g
Salt	0,81 g

4. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

5. MICROBIOLOGICAL DATA

	Norm (m)	Tolerance (3m)	M=10m
Total aerobic plate count (48h/30°C)	≤ 500.000	≤ 1.500.000	≤ 5.000.000
Total coliforms (24-48h/30°C)	≤ 5.000	≤ 15.000	≤ 50.000
<i>Escherichia coli</i> (24h/44°C)	≤ 10	≤ 30	≤ 100
Yeasts	≤ 1.000	≤ 3.000	≤ 10.000
Molds	≤ 1.000	≤ 3.000	≤ 10.000
<i>Salmonella</i>	absent in 25 g		
<i>Listeria monocytogenes</i>	<100 g		

6. PACKAGING

Data	Trade unit (TU)	Selling unit (SU)
EAN	5413835100121	5413835100138
Content (pieces)	5 x 1 kg	1 kg
Packaging	Cardboard box	Printed PE-bag
Dimensions packaging	380 x 240 x 110 mm	300 x 235 x 2 mm
Weight empty packaging	290 g	3 g

7. LOGISTIC DATA

Data	
TU per layer	9
Layers per pallet	15
TU per pallet	135
Totaal weight per pallet	675 kg
Dimensions pallet (length x width)	120 x 80 cm
Maximum height (stacked), incl. pallet	1,95 m



8. LEGAL STATEMENT

This product and all used packaging material comply with all legal statements of the European Union.

9. METAL DETECTION

All products are metal detected before packaging. Sensitivity: 1,75 mm in diameter Fe, 1,75 mm in diameter non-Fe, 2,5 mm in diameter stainless steel.

Release date: 20.11.2023	
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