


PRODUCT SPECIFICATION

PRODUCT NAME: Beetroot patties ORGANIC 2 piece		
Art.no.	PS4003EN	
PRODUCT DESCRIPTION		
Vegan and plant-based patties for burgers, salads or on its own with side dishes.		
		
PRODUCT INFORMATION		
Net weight (g)	100 / piece	
Dimensions	100mm diameter 10mm height	
Primary packaging (Base level)	Packaging material	Plastic tray with sleeve
	Net weight (g)	200
Secondary packaging (Medium level)	Packaging material	Card board box
	Net weight (g)	1,200
	Primary packaging per box	12
Tertiary packaging (Top level)	Boxes per layer	9
	Layers per pallet	9
	Boxes per pallet	81
Transport and Storage condition (temp and humidity)	for un-opened package	max -18C
	for open package	max 5°C

Shelf life	for un-opened package	320 days		
	for open package	N/A		
Packing method (with or without gas, vacuum packed, heat treated, etc.)	With gas. 70% nitrogen / 30% CO2			
Packing Marking				
Packaging date type code	Best before			
Third party accreditation symbol on product package cod	EU Organic Farming (EU_ORGANIC_FARMING)			
	Ø-mærke (DK_ECO)			
COOKING INDUCTION		YES	NO	INFORMATION
Ready to eat		<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Heat, oven		<input checked="" type="checkbox"/>	<input type="checkbox"/>	5-7 minutes 220C
Fryer		<input checked="" type="checkbox"/>	<input type="checkbox"/>	3-5 minutes
Frying, pan		<input checked="" type="checkbox"/>	<input type="checkbox"/>	oil pan, medium heat. 5 minutes each side
INGREDIENTS				
Beetroot*, sweet potato*, brown rice*, red bell pepper*, gluten free oat flakes*, rapeseed oli*, black beans*, lemon juice*, psyllium husks*, salt, garlic powder*, thyme*, pepper*				
*=organic				
NUTRITIONAL VALUES				
Energy	999 kJ	238 Kcal		
Fat (g)	10.0			
of which saturates (g)	0.8			
Carbohydrate (g)	27.8			
of which sugars (g)	4.7			
Fibre (g)	5.7			
Protein (g)	4.1			
Salt (g)	1.5			

ALLERGENS (tick off square)					Ingredient	Trace of	Not present
Cereals containing gluten					<input type="checkbox"/>	<input type="checkbox"/>	X
Crustaceans and products thereof					<input type="checkbox"/>	<input type="checkbox"/>	X
Eggs and products thereof					<input type="checkbox"/>	<input type="checkbox"/>	X
Fish and products thereof					<input type="checkbox"/>	<input type="checkbox"/>	X
Peanut and products thereof					<input type="checkbox"/>	<input type="checkbox"/>	X
Soybeans and products thereof					<input type="checkbox"/>	<input type="checkbox"/>	X
Milk and products thereof					<input type="checkbox"/>	<input type="checkbox"/>	X
Almonds					<input type="checkbox"/>	<input type="checkbox"/>	X
Hazelnuts					<input type="checkbox"/>	<input type="checkbox"/>	X
Walnuts					<input type="checkbox"/>	<input type="checkbox"/>	X
Cashews					<input type="checkbox"/>	<input type="checkbox"/>	X
Pecan nuts					<input type="checkbox"/>	<input type="checkbox"/>	X
Brazil nuts					<input type="checkbox"/>	<input type="checkbox"/>	X
Pistachio nuts					<input type="checkbox"/>	<input type="checkbox"/>	X
Macadamia/Queensland nuts					<input type="checkbox"/>	<input type="checkbox"/>	X
MICROBIOLOGICAL VALUES (where applicable)							
	Unit	Min.	Max.	Method			
Total plate count	N/A						
<i>Listeria</i>	N/A						
<i>E-Coli</i>	N/A						
Yeast	N/A						
Moulds	N/A						
Salmonella	N/A						
Mælkesyrebakterier	N/A						