HAM AND BLUE CHEESE CROQUETTE



NUTRITION FACTS

Average Value / 100g (3-4 croquettes)



The percentages are relative to the Daily Guideline Amount (GDA) for an adult.



BECHAME



HAM



MUSHROOMS



LUE CHEESE





PACKAGING SAMPLE



RODUCT DESCRIPTION

Frozen Ham Croquettes. Launched under our commercial brand "Camós".

INGREDIENTS

Bechamel (Modified starch, whey powder, skimmed milk powder, vegetal oil, yeast extract, solid glucose syrup, salt, E472a, E471, E339, E450, E516, E401, milk protein, E551, aroma, ham 12% (pork ham, salt, sugar, E-331, E-301, E-252, E-250), mushrooms (mushroom mix, water, salt, ascorbic acid, citric acid y sodium disulfite), roquefort cheese (pasteurized cow's milk, animal rennet, milk enzymes and salt), salt, black pepper and bread coating gluten free (starch (pea), protein and vegetable fibers (pea), salt, aroma).

ORGANOLEPTIC CHARACTERISTICS

AVERAGE VALUE / 100g		
Ash	3,1 g / 100g	
Humidity	70,7 g / 100g	

Ham croquettes are made based on a paste of ingredients previously described, giving a cylindrical shape. The average weight per unit is 30q.

They have a slightly yellowish with brown notes.

When fried in the right conditions, practically do not absorb oil and have a crunchy topping that houses inside a mass of soft texture with ham, which, along with the cheese, gives it its characteristic aroma and flavor.

NUTRITION FACTS

NUTRITION FACTS Average value / 100g			
Energetic value	849 KJ (203.7 Kcal)		
Proteins	8.2 g		
Carbohydrates	10.7 g		
Fats	14.9 g		

MICROBIOLOGICAL PARAMETERS

n= 5, número de unidades que componen la muestra		
Salmonella	Absence/ 25g	
Listeria monocytogens	Absence/ 25g	

TREATMENT

Frozen precooked dish in -36 C continuous freezing tunnel.

PACKING AND STORING

The croquettes are packed and stored at a temperature between $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$.

LOT AND SHELF LIFE

The lot number corresponds to the date of manufacture and is represented by six digits: YYMMDD

The use by date is 18 months from the date of manufacture and is also represented with six digits: DDMMYY

LABEL

The aforementioned items under Regulation (EU) 1169/2011 are as follows:

-Food name

-Ingredients

-Net weight

-Conservation and instructions

-Lot

-EAN 13

-Factory data.

-Best before date

INSTRUCTIONS

Fry, without thawing the croquettes, in hot oil (180° C) for 4-5 min.if using a fryer or 8 - 9 min. if using a frying-pan. You can also bake them.

TARGET AND DISTRIBUTION

For all types of consumers who are not allergic or intolerant to any of the listened ingredients.

Wholesalers, superstores, supermarkets, etc.

PACKING AND SHIPPING

Automatic packaging and sealed in plastic bags for food use, grouped in corrugated cardboard boxes and palletized and shrink-wrapped in European pallet. They are available in two different formats:

FORMAT	BAG	BOX	PALET (EUROPEO)
FAMILIAR 18 x 300 gr	Net Weight: 300 gr Gross Weight: 304 gr Dimensions 220x195x30mm	Units: 18 bolsas Net Weight: 5.400 gr Gross Weight: 5.475 gr Dimensions: 395x295x190 mm	Units: 117 cajas Net Weight: 632 kg Gross Weight: 641 kg Dimensions: 80x120x210 cm
COLECTIVIDADES 6 x 1 kg	Net Weight: 1000 gr Gross Weight: 1012 gr Dimensions 220x300x50mm	Units: 6 bolsas Net Weight: 6.000 gr Gross Weight: 6.075 gr Dimensions: 395x295x190 mm	Units: 117 cajas Net Weight: 702 kg Gross Weight: 711 kg Dimensions: 80x120x210 cm

ALLERGENS AND GMO

This product contains egg and milk

GMO (genetically modified organism)

This product is gluten free (<10 ppm of gluten). ALLERGENS AND GMO PRESENCE Gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid strains) Shellfish and crustaceans based products Χ Eggs and egg-based products Fish and fish-based products Peanuts and peanut-based products Soypeas and soy products Milk and derived products (lactose) Nuts: almonds, hazelnuts, cashews, walnuts, pecans, Brazilian Nuts, pistachios, macadamia nuts, Australia walnuts and derived products Celery and derived products Mustard and derived products Sesame seeds and products made from Sulfur dioxide and sulphites in concentrations higher (SO2) to 10 mg / Kg or 10 mg / liter in the final product Lupine and lupine-based products Mollusks and products of mollusks (cuttlefish, mussels, clams, oysters...)