

# CROQUEBURGUER



## NUTRITION FACTS

Average Value / 100g (3-4 croquettes)

Energetic values 194,2 <sub>cal</sub>	Fats 12,4 <sub>g</sub>	Saturated fats 4,1 <sub>g</sub>	Carbohydrates 9,9 <sub>g</sub>	Sugar 1,1 <sub>g</sub>	Proteins 10,1 <sub>g</sub>	Salt 0,5 <sub>g</sub>
9,63%	17,71%	20,5%	3,81%	1,22%	20,2%	8,30%

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



MINCED MEAT



BACON



CHEESE





#### PACKAGING SAMPLE



#### RODUCT DESCRIPTION

Frozen Croqueburger croquettes.  
Launched under our commercial brand "Camós".

#### INGREDIENTS

Potatoe, minced pork and beef meat, cheese, bacon, salt burger aroma and bread coating gluten free.

#### ORGANOLEPTIC CHARACTERISTICS

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

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

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 chocolate, which, along with the almonds, give it its characteristic aroma and flavor.

#### NUTRITION FACTS

NUTRITION FACTS Average value / 100g	
Energetic value	809 KJ (194.2 Kcal)
Proteins	10.1 g
Carbohydrates	9.9 g
Fats	12.4 g

#### PACKING AND STORING

The croquettes are packed and stored at a temperature between -18°C ± 3°C.

#### MICROBIOLOGICAL PARAMETERS

Aerobic mesophilic	10 <sup>6</sup> ufc/g
Lactose + Enterobacteria	10 <sup>4</sup> ufc/g
E.coli	<10 <sup>2</sup> ufc/g
Staphylococcus aureus	<10 <sup>2</sup> ufc/g
Salmonella	Absence/ 25g
Listeria monocytogens	100 ufc/g

#### TREATMENT

Frozen precooked dish in -36 C continuous freezing tunnel.

#### 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	PALLET (EUROPEAN)
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  
This product is gluten free (<10 ppm of gluten).  
This product contains no GMOs.

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