

PUMPKING CROQUETTE



NUTRITION FACTS

Average Value / 100g (3-4 croquettes)

Energetic values 78,3kcal	Fats 3,3g	Saturated fats 0,6g	Carbohydrates 9,7g	Sugar 1,1g	Proteins 2,2g	Salt 0,3g
4,11%	4,71%	3%	3,73%	1,22%	4,4%	5%

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



PUMPKING



LEEK



ONION



MUSHROOMS



RED PEPPER





PACKAGING SAMPLE



PRODUCT DESCRIPTION

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

INGREDIENTS

Potatoe, pumpkin (34.6%), red pepper, green pepper, leek onion, mushroom, olive oil and bread coating gluten free (starch (pea), protein and vegetal fibers (pea), salt, aroma).

ORGANOLEPTIC CHARACTERISTICS

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

Pumpkin croquettes are made using the mixture obtained after combining the ingredients previously described and rolling them into a cylindrical shape. The average croquette weights 30g. When fried in the right conditions, croquettes practically do not absorb any oil and have a crunchy exterior that holds a soft, tasty dough. Once fried, croquettes have a golden-brown colour.

Microbiological and contaminant parameters are based on the 15th November 2005 REGULATION COMMISSION (EC) No 2073/2005 on the microbiological criteria applicable to foodstuffs and REGULATION (EC) No 1881/2006 OF THE COMMISSION 19th December 2006 establishing the maximum content of certain contaminants in foodstuffs.

NUTRITION FACTS

NUTRITION FACTS Average Value / 100g	
Energetic Values	344.9 KJ (78.3 Kcal)
Proteins	2.2 g
Carbohydrates	9.7 g
Fats	3.3 g

PACKING AND STORING

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

MICROBIOLOGICAL PARAMETERS

Aerobic mesophilic	10 ⁶ ufc/g
Lactose Enterobacteria+	10 ⁴ ufc/g
E. coli	<10 ² ufc/g
Staphylococcus aureus	<10 ² ufc/g
Salmonella	Ausencia/ 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	BAGS	BOX	PALLET (EUROPEAN)
FAMILIAR 18 x 300 gr	Net Weight: 300 gr Gross Weight: 304 gr Net Weight 220x195x30mm	Units: 18 bolsas Net Weight: 5.400 gr Gross Weight: 5.475 gr Net Weight: 395x295x190 mm	Units: 117 cajas Net Weight: 632 kg Gross Weight: 641 kg Net Weight: 80x120x210 cm
COMMUNITIES 6 x 1 kg	Net Weight: 1000 gr Gross Weight: 1012 gr Net Weight 220x300x50mm	Units: 6 bolsas Net Weight: 6.000 gr Gross Weight: 6.075 gr Net Weight: 395x295x190 mm	Units: 117 cajas Net Weight: 702 kg Gross Weight: 711 kg Net Weight: 80x120x210 cm

ALLERGENS AND GMO

This product is gluten free (<10 ppm of gluten).

FORMAT	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
Soybeans and soy products		X
Milk and derived products (lactose)		
Nuts: almonds, hazelnuts, cashews, walnuts, pecans, Brazilian Nuts, pistachios, macadamia nuts, Australia walnuts and derived products		X
Celery and derived products		
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