

KVSPR0401-13



<b>ORIGINAL DATE</b>	08.04.2024
<b>LAST CHANGE</b>	08.04.2024
<b>MADE BY</b>	Aušrinė Reminienė
<b>APPROVED BY</b>	Jolanta Remeikienė
<b>APPROVAL DATE</b>	08.04.2024

<b>ARTICLE NR.</b>	F MPL 029
<b>ARTICLE NAME</b>	IQF Pasteurized and frozen dumplings with kimchi and pork meat, 14x300g
<b>BRAND</b>	VICI
<b>CUSTOMER</b>	

<b>PRODUCER</b>			
<b>BUSINESS ADDRESS</b>	VICIŪNAI ir Ko Karaliaus Mindaugo av. 38 50369 Kaunas Lithuania	<b>FACTORY ADDRESS</b>	UAB Orka foods Birutės skg. 10 90100 Plungė Lithuania
<b>CONTACT</b>	leva Zaveckienė +370 61260517 +370/37310830 <a href="mailto:leva.Zaveckiene@vici.eu">leva.Zaveckiene@vici.eu</a>	<b>VETERINARY No.</b>	LT 68-05 EB
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**INGREDIENTS (for label, in decreasing order, mentioning all E numbers)**

Ingredients: kimchi 27% (cabbage, water, garlic, chili paste ((fermented rice paste (rice, water, salt), glucose syrup, chili powder (11%), water, fermented soy bean paste (water, soybeans, salt), ethyl alcohol, salt, wheat extract, soy seasoning (water, salt, soybeans, wheat gluten, ethyl alcohol, yeast extract, maltodextrin), garlic juice concentrate)), ginger, salt, organic red sweet paprika, sugar, cayenne pepper), wheat flour, pork meat 19%, water, pork tallow 6%, tofu (soybeans, water), chives, onions, oyster sauce( water, sugar, salt, fructose syrup, thickener: modified tapioco starch, acid: E330, flavor enhancer: E621, oyster extract, colour: E150c, stabilizer: E415, natural oyster flavouring, preservative E211), modified starch, egg white powder, rapeseed oil, toasted sesame oil, vegetable fibers, yeast extract, salt.

Additional information: Filling >=65%, dough <=35% before pre-cooking.

Made with 65% filling and 35% dough. The filling and dough ratio is indicated before heat treatment.

**NUTRITIONAL INFORMATION (100g finished product). Allowed deviation of nutritional information according EU and/or country law and ALLERGENIC INFORMATION**

		<b>ALLERGEN</b>	<b>Y/N</b>	<b>ON SEPARATED PRODUCTION LINE</b>	<b>CROSS CONTAMINATION</b>
Fats, g	11	Cereals (gluten)	Y		Mustard
Of wich saturates, g	3,5	Crustaceans	N		
Carbohydrates, g	24	Egg	Y		
Sugars, g	1,9	Fish	N		
Fiber, g	0,8	Peanuts	N		
Protein, g	7,8	Soybeans	Y		
Salt, g	1,1	Molluscs	Y		
Total kj	954	Milk/ Lactose	N		
Total kcal	228	Nuts	N		
		Celery	N		
		Mustard	N		
		Sesame seeds	Y		
		SO2>10 mg/ kg	N		
		lupine	N		

**CHARACTERISTICS**
**ORGANOLEPTIC & PHYSICAL**

<b>Appearance</b>	uniform size and form, average 18-22g,
<b>Colour</b>	specific for this product, light yellow
<b>Texture</b>	N/A
<b>Odour</b>	specific for this product, fresh
<b>Taste</b>	specific for this product, fresh
<b>Wrapping</b>	No
<b>Packaging Style</b>	vertic. flowpack BOTTOM type, GREAT scarf- label
<b>Pack weight</b>	~300g
<b>Conservation/prep.</b>	Keep at (-18)°C or below until Best before date indicated on the package. Do not refreeze once thawed. Use by best before date. Preparation methods specified on the product packaging. Steamed dumplings: put some water in the steaming pan and heat. When the water is boiling, arrange dumplings on the steaming board and steam for 6-10 minutes. Deep fried: put enough oil in a pot to cook the dumplings and covered. Heat to +160°C and then put the frozen dumplings in and fry about 3 minutes. Oven: cover dumplings with sauce and cook in the oven (preheated to +200°C) for about 15 minutes. Cooked dumplings: cook in pot with water for 3 minutes. Pan fried: lightly grease a frying pan and place the dumplings on the pan and cook in this on moderate heat for 2 minutes or until golden brown on the bottom. Fill some water and steam for 3 minutes. Hot air fryer : Bake for 8-12 minutes at 180C. Shake halfway through cooking time.
<b>Transport condition</b>	Transportation conditions (-18c)

**MICROBIOLOGICAL**

<b>TEST</b>	<b>TARGET</b>	<b>MAX</b>	<b>METHOD</b>	<b>LAB(I/E)</b>	<b>FREQUENCY</b>
1. SALMONELLA, 25g	absent	absent	LST EN ISO 6579-1: 20017	E	1 TEST PER 3 MONTHS FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
Escherichia Coli	<10	<10	LST ISO 7251:2006	E	1 TEST PER MONTH FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
L. Monosytogenes, 25g	absent	absent	LST EN ISO 11290-1:2017	E	1 TEST PER 3 MONTHS FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
TPC.	10000	1000000	LST EN ISO 4833-1:2013	E	1 TEST PER 6 MONTHS FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")

**CHEMICAL**

<b>TEST</b>	<b>TARGET</b>	<b>MARGIN</b>	<b>METHOD</b>	<b>LAB(I/E)</b>	<b>FREQUENCY</b>
<b>MOISTURE</b>	57,8	+/-3	WITH INFRARED LAMP	I	EVERY BATCH
<b>Ph</b>	6,1	+/-0,5	WITH PH - METER	I	EVERY BATCH

**MANUFACTURING PROCESS**

<b>HACCP TYPE:</b>	SAFETY AND QUALITY OF MEAT PREPARATION
<b>HACCP DOCUMENT:</b>	HACCP PROGRAM AND PROCEDURES, QUALITY CONTROL SHEETS
<b>GMO STATUS:</b>	This product is only containing GMO free ingredients and is not concerned on EC 1829/2003 and 1830/2003
<b>IONISATION:</b>	This product is only containing non ionisated ingredients
<b>NANOTECHNOLOGIES</b>	
<b>RESIDUES STATUS:</b>	Product is conform to EU laws concerning dioxine,mycotoxins, PCB's heavy metals & other existing leg
<b>TREATMENT:</b>	Pasteurization and Freezing