

Mozzarellasticks gekruid (24.5g)	Product Code: 42	Allergens Wheat (Gluten), Milk (inc. Lactose)	Version: 3	 Le Duc Fine Food B.V.
	Recipe No. 42		Issued date: 18-Oct-2021	
			Modified date: 18-Oct-2021	
			Details of Modification: <i>Update Spec.</i>	

PRODUCT NAME: Mozzarella sticks
LEGAL NAME: Mozzarella sticks, breaded, pre-cooked, quick-frozen

RECIPE

				Allergens		
Raw Material Name	Ingredient Break Down	Origin	Contains	May Contain	NA	Usage (%)
1000028 Mozzarella 40 + RFC blokken ca.10kg (40901002)	pasteurised cow's milk 98.61%, salt 1.3%, rennet (microbial) 0.05%, starter culture 0.04%	pasteurised cow's milk (NLD, DEU), salt (NLD, DEU), rennet (microbial) (NLD), starter culture (NLD)	Milk (inc.Lactose)	-		49.04
Paneermeel blank A3 (01n0316) zakgoed	bread crumbs (wheat flour, salt, yeast)	wheat (DEU, FRA, NLD, SWE, DNK), salt (NLD, GBR), yeast (BEL)	Wheat (Gluten)	Rye		18.88
1000003 Palmoleïne RSPO SG	palm oil	MYS	-	-		12
Water	water	NLD	-	-		8.04
1001004 Heat treated wheat flour	wheat flour	BEL, FRA, NLD	Wheat (Gluten)	-		6
Paneermix Mozzarella Finefood 60019	breadcrumbs (wheat flour 95.2%, salt, curcuma, paprika, parsley, yeast)	wheat flour (BEL, DNK, DEU, FRA, HUN, LUX, NLD, AUT, POL, ROU, SVK, CZE), salt (DEU, FRA, NLD, POL), curcuma (BRA, IND, ESP), paprika (BRA, IND, ESP), parsley (DEU), yeast (DEU, FRA)	Wheat (Gluten)	-		4
1000701 WFP6615 garlic onion seasoning	seasoning (maltodextrin, salt, garlic powder, onion powder, garlic extract)	matodextrin (BEL, FRA), salt (GBR), garlic powder (CHN), onion powder (FRA), garlic extract (IND)	-	-		1
MC A40M	modified cellulose E461	DEU	-	-		0.67
101010 Sodium Caseinaat	sodium caseinate E469	FRA	Milk (inc.Lactose)	-		0.25
Natriumbicarbonaat E500	sodium carbonate E500	NLD	-	-		0.06
101011 SAPP E450i (800054)	stabilizer E450	BEL	-	-		0.06
				Total		100.00

INGREDIENTS:

Mozzarella 50% (pasteurized cow's milk, salt, rennet, starter culture), bread crumbs (wheat flour, salt, yeast), palm oil, water, wheat flour, bread crumbs (wheat flour, salt, curcuma, paprika, parsley, yeast), emulsifier : methyl cellulose (E461), maltodextrin, salt, sodium caseinates E469, garlic powder, raising agents: diphosphates (E450), sodium carbonates (E500), onion powder, garlic extract.

NUTRITIONAL VALUE (calculated)

Weight per portion	100 g
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Nutritional value Presence per 100 g

Energy	1,512.9 kJ / 361.6 kcal			
Fat	23.6 g			
of which saturates	13.2 g			
Carbohydrate	22.3 g			
of which sugars	2.0 g			
Fibre	-			
Protein	15.7 g			
Salt	1.41 g			

* = The nutritional value may therefore deviate from the real ingredients.

PREPARATION INSTRUCTIONS

Deep fry in cooking oil at 175°C: 1.5 - 2 minutes.

In an oven, preheated at 225°C: 9-10 minutes, turn halfway.

LIST OF ALLERGENS AND FOOD INTOLERANCES

	Allergens and Product thereof	Recipe Without	Recipe Contains	May Contain (and Recipe without)
1	Wheat		✓	
2	Rye			✓
3	Barley	✓		
4	Oats	✓		
5	Spelt	✓		
6	Kamut	✓		
7	Crustaceans	✓		
8	Egg	✓		
9	Fish	✓		
10	Peanuts	✓		
11	Soy	✓		

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12	Milk (inc. Lactose)	✓
13	Almonds	✓
14	Hazelnuts	✓
15	Walnuts	✓
16	Cashews	✓
17	Pecan Nuts	✓
18	Brazil Nuts	✓
19	Pistachio Nuts	✓
20	Macadamia/Queensland Nuts	✓
21	Celery	✓
22	Mustard	✓
23	Sesame	✓
24	Sulphur Dioxide and sulphites (E220-E228) at concentration of more than 10 mg/kg or 10 mg/l, expressed as SO ₂	✓
25	Lupin	✓
26	Molluscs	✓

PROCESS FLOW

1. Receiving Raw Materials	2. Set Up Machine	3. Transport Belts and Plates	4. Battering	5. Flouring	6. Transport Belt	7. Batter Dipper	8. Breaded Coating
9. Infeed Belt	10. Oven (Check Point)	11. IQF	12. Bag Packing	13. Metal Detector (CCP)	14. Carton Packing	15. Palletizing	

PHYSICAL VALUES

The product is run through a metal detector.

RVS	Max. 3.0 mm
FE	Max. 2.0 mm
NON-FE	Max. 2.5 mm

CHEMICAL VALUES

Arsenic (As)	0.1 mg/kg
Cadmium (Cd)	0.1 mg/kg
Lead (Pb)	0.2 mg/kg

MICROBIOLOGICAL VALUES

Total plate count	100,000 cfu/ g
Enterobacteriaceae	100 cfu/ g
Coliforms (Not required by EU regulations)	10 cfu/ g
E. coli	10 cfu/ g
Staphylococcus aureus	100 cfu/ g
Yeast and moulds	1,000 cfu/ g
Salmonella	Absent / 25g
Listeria monocytogenes	Absent / 25g

GMO INFORMATION

GMO ingredients are not present.

CLAIMS

Suitable for vegetarians	Yes
Suitable for vegans	No
Halal approved	Yes
Kosher approved	No
Organic	No
MSC	No
Gluten free	No

STORAGE ADVICE AND SHELF LIFE

Delivered as Quick-frozen product

Do not refreeze after defrost.

-18°C (***):	See best before date on the packaging.
-12°C (**):	3 weeks after date of purchase.
-6°C (*):	1 week after date of purchase.
Refrigerator: 7°C:	24 hours.

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BBE: 24 months after production.

FINISHED PRODUCT

Check List	Minimum	Standard	Maximum	Reject
1 Texture & flavour of coating		Crispy breaded coating		Not crispy
2 Texture & flavour of cheese filling		typical Mozzarella cheese		Off flavour, Off odour
3 Adhesion between filling & coating	Good, no wet batter left, no big bubble between filling and coating			
10 Number of pieces per kg	37	40	45	
11 Stick 2 pieces per kg			2	
12 Stick 3 pieces per kg			1	
13 Misshapes, curve < 4mm (Level 1, pieces per kg)			4	
14 Misshapes, curve < 8mm (Level 2, pieces per kg)			2	
15 Misshapes, curve > 16mm (Level 3, pieces per kg)			2	
16 Crumbs grams per kg			15	
17 Broken grams per kg			35	
18 Bald spots (> 10mm) per kg		0	3	
19 Blow Out / Cheese Leak / Cheese Running out (per 10 pieces at 3:0 minutes, 180°C). Blow out is bigger than 2mm.			2	
20 %Filling (uncoated/prefried*100%)	50	52	54	
21 Belt mark on frozen product (2 of more visible belt marks/ piece)			4	
22 Color after fried USDA (1-3) (see Fotokaart)	1		3	

STANDARD PRODUCT COMPLIES WITH

Warenwetbesluit Bereiding en behandeling van levensmiddelen
 Warenwetregeling Diepgevroren levensmiddelen
 Regulation (EC) No 178/2002 General Food Law
 Warenwet hoeveelheden voorverpakkingen
 Commision Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs
 Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food
 Regulation (EU) No 1169/2011 on the provision of food information to consumers
 Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with foodstuffs.
 Regulation (EC) No 852/2004 on the hygiene of foodstuffs
 Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs

Remark: This product is produced and labelled in accordance with standard EU regulations. The customer has to inform Le Duc Fine Food B.V. if different regulations apply.