
	TECHNICAL SHEET		ET PT Rev.0		
	CODE	BRAND	PRODUCT	EAN CODE	Nº CE
	BC1000CE	DON BOCARTE	STEWED BEEF CHEECKS CROQUETTE	8436534810747	ES.26.014327/S CE

		FINAL PRODUCT:	STEWED BEEF CHEECKS CROQUETTE		CHARACTERISTICS ORGANOLEPTIC MICROBIOLOGICAL PHYSICOCHEMICAL	
		RAW MATERIAL:	Beef Cheeks		Aspect:	Artisan
		BATCH DESCRIPTION:	Production order, Expiration date Day – Month - Year	Aroma :	Beef Cheeks indicating the remaining ingredients	
				Flavour :	Natural and intense	
		SHELF LIFE:	24 months after production	Consistence:	Crunchy on the outside and meaty inside	
				Aerobic mesophilic count (cfu / g.)	< 1 x 10 ⁵	
LIFESPAN ONCE OPENED:	According to storage conditions	Coliformes count (ufc/g.)	< 1 x 10 ³			
INGREDIENTS	Milk,Beef Cheeks (20%), Butter (milk), Wheat flour (Gluten), Onion, Leek, Carrot, Tomato, Green Pepper, Corn Starch, Egg, Breadcrumbs (Gluten), Water, Salt and Yeast), Sugar, Emulsifier: Xanthan gum, Soy Protein (Soy), Extra Virgin Olive Oil, Salt, Pepper, Cognac	DISTRIBUTION TEMPERATURE:	Store at <-18 ° C		Escherichia coli count (ufcl/g.)	< 1 x 10 ¹
		DISTRIBUTION:	By transport in boxes, pallets, ...	Staphylococcus aureus count(ufc/g.)	< 1 x 10 ²	
				Salmonella	Abscence /25 g	
		INTENDED USE:	Must cook before consumption: Fry frozen in very hot oil 3 minutes and observe. If they are a little cold inside, microwave 10 seconds.	Listeria monocytogenes count (ufc/g.)	< 1 x 10 ²	
WEIGHT NET (G)	1 kg	INTENT CONSUMPTION:	General public, there are no special considerations.		NUTRITION DECLARATION (average value per 100g)	
FORMAT	BAG	OGM INFORMATION	Product No Genetically Modified		Energy	727 kJ/ 174 kcal
CROQUETTE NUMBER	33-35 CROQUETTES	ALLERGEN INFORMATION	Milk and dairy products Cereal (GLUTEN) Egg Soy	Fat	8,2 g	
SENSORY CHARACTERISTICS	We used Galician cow cheeks, supplied by Txogitxu. We stew them with vegetables, to obtain a béchamel that picks up the traditional flavor of the braided rack.			Of which saturates	4,9 g	
				Carbohydrate	17,6 g	
				Of which Sugars	4,7 g	
				Protein	7,4 g	
		Salt	1,0 g			