

**TECHNICAL SHEET**

Deep frozen Grilled Veggie and Scamorza Burger (125 g)  
OROGEL FOOD SERVICE - LE RICETTE VELOCI  
1000 g BAG

OROGEL SOC. COOP. AGRICOLA CESENA  
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<b>Plant</b>	CESENA: Via Dismano, 2830 47522 (FC) Italia
<b>Name of product</b>	Deep frozen Grilled Veggie and Scamorza Burger (125 g)
<b>Product definition</b>	<del>deep-frozen</del> burgers with grilled vegetables and smoked scamorza cheese
<b>Origin</b>	Product made in Italy
<b>Brand</b>	OROGEL FOOD SERVICE
<b>Weight and Type of packaging</b>	1000 g BAG
<b>Primary packaging 1</b>	BAG
Quality	Polyethylene
Dimensions	270 X 320 mm
Net weight	1 kg
Tare	0,011 kg
Gross weight	1,01 kg
<b>Secondary packaging 1</b>	Carton
Quality	Corrugated carton
Dimensions	391x256x141 mm
Net weight	4 kg
Tare	0,242 kg
Gross weight	4,29 kg

Num Primary packaging for Secondary	4	
<b>Pallet</b>	Europallet	
Dimensions	80x120x198,0 cm	
Num secondary packaging for pallet	117 (13 layers x 9 cartons)	
<b>Ean code primary packaging</b>	8003495102862	
<b>Ean code secondary packaging</b>	08003495902868	
<b>B.B.D months</b>	18	
<b>Ingredients</b>	<p>grilled vegetables in varying proportions 54% (courgettes, aubergines, peppers), sunflower oil, potato flakes , EGG white, breadcrumbs (soft WHEAT all-purpose flour, brewer's yeast, salt), smoked scamorza CHEESE 2,7%, (MILK, salt, rennet, lactic acid bacteria), <u>grana padano</u> CHEESE (MILK, salt, <u>rennet</u>, <u>preservative</u>: EGG-white lysozyme), tomatoes, red onions, natural carrot fibre , salt, yeast extract , oregano , garlic, chilli pepper . <u>May</u> contain traces of <u>SENAPE</u> and <u>SOYA</u>. *Origin: potato flakes, yeast extract, oregano <u>EU</u>: <u>carrot vegetable fiber</u>, <u>chili pepper</u> <u>NON-EU</u>.</p>	
<b>Cooking instructions</b>	<p>Ventilated Oven: <u>Place</u> the product on a baking <u>tray without thawing</u>. <u>Then, put it in a hot convection oven at 190 °C</u>. Wait for <u>the temperature to rise again</u> and <u>cook</u> for 9 minutes. <u>Take it out of the oven</u> and serve.</p> <p>Deep frier: Pour the product in boiling <u>oil witho ut thawing</u>. <u>Deep-fry</u> for 5 <u>minutes at 160°C until it ge ts golden brown</u>. Drain, pat dry and serve.</p> <p>Griddle: <u>Preheat</u> the <u>griddle to 240°C</u>. Place the <u>product on it without thawing</u>. close the <u>griddle</u> and cook for 8 minutes.</p> <p>COOKING INSTRUCTIONS REFERS TO 1 kg OF PRODUCT. TO BE CONSUMED AFTER COOKING</p>	
<b>Organoleptic characteristics</b>	Descriptives notes:	Values:
Texture	Characteristic of the product	-
Appearance	Burger with vegetables	-
Taste	Typical of the product, without foreign aftertaste	-
Odor	Pleasant, fragrant, without foreign odors	-
Color	Typical of the product	-
<b>Product characteristics</b>		Values based on 1000 g of product
Foreign vegetable matter (n° of pieces)	Materials of plant origin of varied derivation coming from the product under consideration not expressly requested and in any case not dangerous.	1 n° pieces

<u>darkened</u> units (N° of pieces)	over-fried units	1 n° pieces
Foreign Matter	Materials of plant and non-plant origin, of varied and random derivation, not originating from the product under consideration, such as insects or parts thereof, snails, berries, wood, glass, mineral impurities, sand, metals, etc.	0 n° pieces
broken units (N° of pieces)	broken units	2 n° pieces
Agglomerates >= 2 pieces (N° of pieces)	Clumps with 2 or more units being difficult to break up.	2 n° pieces
<u>Impurities</u> (N° of pieces)	units with dark-coloured frying residues	2 n° pieces
Mechanically damaged units (N° pieces)	units with mechanical bruises/damage	4 n° pieces
<b>Chemical-physical characteristics</b>		
Dry Matter (% of weight)		min. 25%
nominal dimensions	Thickness 15-17 mm; Diameter 100-110 mm; Weight approx. 125 g (average 1 kg)	
<b>Residues of active substances and other contaminants</b>	The product complies with Italian/EU legislation referring to the maximum residue quantity of active substances and other contaminants tolerated in foodstuffs, including mycotoxins, heavy metals, radionuclides, etc.	
<b>Genetic modifications à GMOs/ Ionizing radiations/ Nanotechnologies</b>	Product without presence of genetically modified organisms Product not subjected to ionizing radiations Product free from nanotechnologies	

<b>Food allergens (E. C. regulation)</b> V=Presence X=Absence T=Traces	Present as ingredient in finished product	Used in its own production sit
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derived products	V	V
Crustaceans and derived products	X	V(*)
Eggs and derived products	V	V
Fish and derived products	X	V(*)
Peanuts and derived products	X	X

Soybeans and derived products	T	V(*)
Milk and derived products (including lactose)	V	V
Nuts i.e. Almond ( <i>Amigdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoiesis</i> (Wangenh) K. Koch), Brazilian nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and derived products.	X	X
Celery and derived products	X	V(*)
Mustard and derived products	T	X
Sesame seeds and derived products	X	X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO <sub>2</sub>	X	X
Lupine or derived products	X	X
Shellfish and derived products	X	V(*)
<b>(*) Contamination risk is kept under control thanks to an internal procedure that normally prevents accidental contamination.</b>		

<b>Microbiological characteristics **</b>	Unit of measurement	TARGET VALUE	MAX VALUE
Total mesophilic count	cfu/g	3x10 <sup>5</sup>	10 <sup>6</sup>
Total coliforms	cfu/g	10 <sup>3</sup>	5x10 <sup>3</sup>
Escherichia coli	cfu/g	10	10 <sup>2</sup>
Listeria monocytogenes	cfu/g	-	100
Salmonella	Absent in 25 g of product		
**The microbiological values are referred to the product as supplied and to be consumed after cooking.			

<b>Nutritional Values</b>	Average values for 100 g of product
Energy	630 kJ
Energy	151 kcal
Fats	6,9 g
Of which saturated fatty acids	1,6 g

Carbohydrates	16 g
Of which sugars	3,4 g
Fibers	3,9 g
Proteins	4,2 g
Salt	0,95 g

<b>Conservation methods</b>	Freezer ****or*** (-18°C): see the best before date on the package. Freezer **(-12°C): 1 month. Freezer *(-6°C) : 1 week. In the icebox of the fridge: 3 days. The product retains its best quality if consumed before the date indicated on the package. If food has thawed, do not refreeze.
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<b>Plant's compliance with existing legislation</b>	<p>QUALITY SYSTEM CERTIFICATION ISO 9001</p> <p>IFS CERTIFICATION</p> <p>ISO 45001 CERTIFICATION</p> <p>ISO 14001 CERTIFICATION</p> <p>HACCP system applied in accordance with current legislation.</p> <p>Transportation performed under controlled temperature in accordance with current laws.</p> <p>Traceability managed according to current regulations.</p> <p>Material suitable for food contact according to current regulations .</p>
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