



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
Cod. SM - 310286 Rev.5 del 12-10-2023

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Plant	CESENA: Via Dismano, 2830 47522 (FC) Italia
Name of product	Deep frozen Grilled Veggie and Scamorza Burger (125 g)
Product definition	deep-frozen burgers with grilled vegetables and smoked scamorza cheese
Origin	Product made in Italy
Brand	OROGEL FOOD SERVICE
Weight and Type of packaging	1000 g BAG
Primary packaging 1	BAG
Quality	Polyethylene
Dimensions	270 X 320 mm
Net weight	1 kg
Tare	0,011 kg
Gross weight	1,01 kg
Secondary packaging 1	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	
Pallet	Europallet	
Dimensions	80x120x198,0 cm	
Num secondary packaging for pallet	117 (13 layers x 9 cartons)	
Ean code primary packaging	8003495102862	
Ean code secondary packaging	08003495902868	
B.B.D months	18	
Ingredients	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), grana padano 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 EU: <u>carrot vegetable fiber</u> , <u>chili pepper</u> NON-EU.	
Cooking instructions	Ventilated Oven: Place the product on a baking tray without thawing. Then, put it in a hot convection oven at 190 °C. Wait for the temperature to rise again and cook for 9 minutes. Take it out of the oven and serve. Deep frier: Pour the product in boiling oil without thawing. Deep-fry for 5 minutes at 160°C until it gets golden brown. Drain, pat dry and serve. Griddle: Preheat the griddle to 240°C. Place the product on it without thawing, close the griddle and cook for 8 minutes. COOKING INSTRUCTIONS REFERS TO 1 kg OF PRODUCT. TO BE CONSUMED AFTER COOKING	
Organoleptic characteristics	Descriptives notes:	Values:
Texture	Characteristic of the product	-
Appearence	Burger with vegetables	-
Taste	Typical of the product, without foreign aftertaste	-
Odor	Pleasant, fragrant, without foreign odors	-
Color	Typical of the product	-
Product characteristics		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
Chemical-physical characteristics		
Dry Matter (% of weight)		min. 25%
nominal dimensions	Thickness 15-17 mm; Diameter 100-110 mm; Weight approx. 125 g (average 1 kg)	
Residues of active substances and other contaminants	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.	
Genetic modifications à GMOs/ Ionizing radiations/ Nanotechnologies	Product without presence of genetically modified organisms Product not subjected to ionizing radiations Product free from nanotechnologies	

Food allergens (E. C. regulation) 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 L.</i>), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoiesis</i> (Wangenh) K. Koch), Brasilian 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 ₂	X	X
Lupine or derived products	X	X
Shellfish and derived products	X	V(*)

(*) Contamination risk is kept under control thanks to an internal procedure that normally prevents accidental contamination.

Microbiological characteristics **	Unit of measurement	TARGET VALUE	MAX VALUE
Total mesophilic count	cfu/g	3x10 ⁵	10 ⁶
Total coliforms	cfu/g	10 ³	5x10 ³
Escherichia coli	cfu/g	10	10 ²
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.

Nutritional Values	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

Conservation methods	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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Plant's compliance with existing legislation	QUALITY SYSTEM CERTIFICATION ISO 9001 IFS CERTIFICATION ISO 45001 CERTIFICATION ISO 14001 CERTIFICATION HACCP system applied in accordance with current legislation. Transportation performed under controlled temperature in accordance with current laws. Traceability managed according to current regulations. Material suitable for food contact according to current regulations .
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