



Technical file

62500/00 LUPINE PEPP BURGER 6X(4X60G) BG



Productgroup	BURGERS
Description	Vegetable burger based on lupin and peppers
Specific	vegan
Use	fry in the pan
Ingredients	cooked LUPIN beans* (26%), tofu* (SOYbeans*, water, nigari, calcium chloride), rice flakes*, cooked millet*, onion*, leek*, sunflower oil*, red pepper* (4.22%), SOY fiber* sea salt, SESAMEseeds*, paprika*, corn starch*, garlic powder*, chili* (0.21%), citric acid, black pepper*
Shelf life	49 days
To save at	MAX 7 °C
Netto gewicht	240 g
EAN-code	5412500551473
Barcode carton	5412500912588

Primary packaging

Packaging	
Dimension (l x w x h)	185 x 135 x 25 MM
Netto weight	240 g
Tarra weight	17 g
Gross weight	257 g
	6 pieces per box
	192 cartons per Euro pallet
	1152 pieces per Euro pallet
	319 kg per Euro pallet

Packing

Packaging	KA09 -Karton burgers per 6
Dimension (l x w x h)	288 x 193 x 76 MM
Netto weight	1440 g
Tarra weight	222 g
Gross weight	1662 g
Number of layers per europallet	16
Number of overpack per layer	12

Nutritional value

Energetic value (kcal)	217	kcal	Energetic value (kJ)	908	kJ
Fat (g)	9,5	(g)/100g	Sugars (g)	2	(g)/100g
Protein (g)	9,5	(g)/100g	Salt (g)	1,2	(g)/100g
Carbohydrates (g)	21,6	(g)/100g	Saturated Fat (%)	1,2	(g)/100g



62500/00 LUPINE PEPP BURGER 6X(4X60G) BG

Indicator	Target	Tolerance	Value end shelf life
To ferment	0	<10	<10
Lactic bacteria	0	<10	<10
Fungi	0	<10	<10
Total aerobic colony count	<100	<10000	<1000000
Enterobacteriaceae	<10	<10	<1000
Faecal streptococci	<100	<100	<1000
Staphylococcus coagulase +	<100	<100	<100
Bacillus cereus	<100	<1000	<1000
Salmonella spp.	missing in 25 g	missing in 25 g	missing in 25 g
Listeria monocytogenes	missing in 25 g	missing in 25 g	missing in 25 g
Sulphite-reducing anaerobes	<	<100	<
E. coli	0	<10	<100

Claims

- ✓ Vegetarian diet
- ✓ Vegan diet
- ✓ Free of GMO/genetic engineering
- ✓ Free of irradiated ingredients
- ✓ Non-animal testing
- Derived from raw milk

Overview of allergens

Allergens with a gray background must be legally required on the label

<input type="checkbox"/> Cow milk protein	<input type="checkbox"/> Lactose	<input type="checkbox"/> Eggs
<input type="checkbox"/> Oats	<input checked="" type="checkbox"/> Soy	<input type="checkbox"/> Gluten
<input type="checkbox"/> Wheat	<input type="checkbox"/> Rye	<input checked="" type="checkbox"/> Sucrose
<input type="checkbox"/> Beef	<input type="checkbox"/> Porc	<input type="checkbox"/> Chicken
<input type="checkbox"/> Fish	<input type="checkbox"/> Crustaceans and mollucs	<input checked="" type="checkbox"/> Fructose
<input checked="" type="checkbox"/> Corn	<input type="checkbox"/> Cacao	<input type="checkbox"/> Yeast
<input checked="" type="checkbox"/> Pulses	<input type="checkbox"/> Nuts	<input type="checkbox"/> Peanuts
<input type="checkbox"/> Glutamate	<input type="checkbox"/> Sulfite (E220 t/m E227)	<input type="checkbox"/> BHA/BHT (E320-E321)
<input type="checkbox"/> Parabenes (E214 t/m E219)	<input type="checkbox"/> Azo-colorant	<input type="checkbox"/> Tartrazine (E102)
<input type="checkbox"/> Sunset Yellow (E110)	<input type="checkbox"/> Benzoic (E210 t/m E213)	<input type="checkbox"/> Azorubine (E122)
<input type="checkbox"/> Amaranth (E123)	<input type="checkbox"/> Cochenillered (E124)	<input type="checkbox"/> Sorbic acid (E200)
<input type="checkbox"/> Cinamon	<input type="checkbox"/> Vanilline	<input type="checkbox"/> Coriander
<input type="checkbox"/> Celery	<input checked="" type="checkbox"/> Umbelliferae	<input checked="" type="checkbox"/> Solanaceae
<input type="checkbox"/> Barley	<input type="checkbox"/> Carrot	<input checked="" type="checkbox"/> Sesame
<input type="checkbox"/> Musterd	<input checked="" type="checkbox"/> Lupine	<input type="checkbox"/> Mollucs