

Nacho Cheese Bites	Product Code:	Allergens	Version:	1	 Le Duc Fine Food B.V.
	182		Issued date:	07-Dec-2022	
	Recipe No.		Modified date:		
	182	Wheat (Gluten), Barley, Malt, Milk (inc. Lactose)	Details of Modification:	P22021-3	

Deep fry in cooking oil at 178°C, 2:30-2:45 minutes.

In an oven, preheated at 220°C, 8-9 minutes.

Air fryer at 200°C, 5-6 minutes.

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	✓		
12	Milk (inc. Lactose)		✓	
13	Almonds	✓		
14	Hazelnuts	✓		
15	Walnuts	✓		
16	Cashews	✓		
17	Pecan Nuts	✓		
18	Brazil Nuts	✓		
19	Pistachio Nuts	✓		
20	Macadamia/Queensl and 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	✓		
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

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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

Delivery 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.
BBE:	24 months after production.

STANDARD PRODUCT COMPLIES WITH

Warenwetbesluit Bereiding en behandeling van levensmiddelen
 Warenwetregeling Diepgevroren levensmiddelen
 Regulation (EC) No 178/2002 General Food Law
 Warenwet hoeveelheden voorverpakkingen
 Commission 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.