

TECHNICAL CARD

Version 10 - July 2023

Product designation	BLUE CHEESE CROQUETTE
Product description	Frozen Blue Cheese croquettes
Product life since manufacturing	1 year at -18°C
Main ingredients	Butter, milk, oil, blue cheese, breadcrumbs, onion, batter dough, salt
Ingredients (per 1 kg of croquettes)	Pasteurised creamy whole cow's MILK. WHEAT Flour (15%). Blue cheese (14.5%). BUTTER (13%). Salt. Onion. Batter dough (contain: WHEAT flour, GLUTEN starch, salt and thickener (E-464)). Cracker (WHEAT flour, water, olive oil, salt and raising agent (E-450i, E-500ii)). Frozen product. May contain traces of: FISH, CRUSTACEANS, SHELLFISH, CELERY, SOYA and MUSTARD
GMOs	No
Aimed at	People of any age, except allergic to any ingredient
Intended use	Restoration and food in general
Health Register	26.016330/m

Unit dimensions and weights (approx.)		
Croqueton (biggest croquette)	5cm x 3cm; 40 gr weight.	
Standard croquette	3cm x 1.8 cm; 25 gr weight.	
Cocktail croquette	1.5 cm x 1.2 cm; 15 gr weight	

Microbiological characteristics:		
	Sample value	Limit value
Listeria Monocytogenes (M.A. based on ISO 11290)	< 1 x 10^1 ufc/g	<= 1 x 10^2 ufc/g
Salmonella spp. 25g (M.A -70.2)	AUSENCIA/25g	AUSENCIA/25 g
Escherichia Coli + B-glucuronidasa (M.A based on ISO 16649-2/2001)	< 1 x 10^1 ufc/g	<= 1 x 10^2 ufc/g
Coagulase positive staphylococcus count (ISO 6888-2:1999-A/2003)	< 1 x 10^1 ufc/g	<= 1 x 10^2 ufc/g
Counting of mesophilic aerobic microorganisms (Based on ISO 4833-1/2013)	2.5 x 10^4 ufc/g	<= 1 x 10^6 ufc/g
Total Coliform Count	9 x 10^2 ufc/g	<= 1 x 10^4 ufc/g

Organoleptic characteristics:	
Appearance	Handmade
Smell	Soft, clearly indicating the ingredients.
Flavour	Natural and intense at the same time.
Consistency	Crispy on the outside and creamy on the inside

COMPONENTS	NUTRITIONAL VALUES (PER 100 G)
Energy value	909.8 KJ/217.6 Kcal
Fat	12 g
of which: saturated	5.2 g
Carbohydrates	20.9 g
of which: sugars	3.6 g
Proteins	6.5 g
Salt	0.7 g

Food allergens and intolerances:	
Ingredients	GLUTEN, MILK AND MILK DERIVATIVES. May contain: FISH, CELERY, SOYA, MUSTARD, CRUSTACEANS and SHELLFISH.

Instructions for use / Method of preparation
Fry directly in a deep fryer, with the oil at 170°, for 5 minutes for the 40 grams, 3 minutes for the 25 grams and 2 minutes for the 15 grams,
Do not refreeze once defrosted