

# PRODUCT TECHNICAL SHEET LYOFËELING

PROD. CODE

# **SPINÄCH**

**Rev: 00** 

Date: 23/07/19

#### PRODUCT DESCRIPTION

Lyophilized spinach flakes

#### **INGREDIENTS LIST**

Lyophilized spinach

#### PRODUCT ORGANOLEPTIC PROPERTIES

**Texture:** Flakes, 0,2mm **Colour:** Fresh green **Moisture:** max. 6%

#### **MICROBIOLOGICAL PROPERTIES**

Mesophilic Aerobics: max. 100/g

Escherichia coli: max.100/g

Salmonella spp: absence/25 g Moulds/yeasts: max 5000/g

### DOSE/RATIO

As desired.

#### **BEST BEFORE**

Best before 24 months.

### **INDICATIONS AND PROPERTIES**

Can be used on the final plating of sweet and savoury dishes, in the manufacture of cookies and chocolates, or rehydrate them to achieve the desired texture. It can be consumed directly or mixed with dairies.

#### **DIRECTIONS FOR USE**

Use directly, hydrated with water or blend it to gain a fine powder.



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## **NUTRITIONAL INFORMATION per 100 g**

Theoretical calculations based on generally accepted average values per 100 g.

		per 100 g
Energy Value	kcal	290
	kj	1200
Total Fat	g	4
Of which saturated	g	0,5
Total Carbohydrates	g	8
Of which sugars	g	6
Total dietary fibre	g	23
Protein	g	35
Salt	g	2,186
Sodium	g	0,867

#### **ALLERGENS INFORMATION**

It does not contain any allergens.

## OTHER INFORMATION









Gluten Free

e Vegan

Kosh

# **PACKAGING**

300g.

# **STORAGE**

Store in a cool and dry place away from direct sunlight, at a temperature below 25°C. It should not be placed directly on the floor. Once opened, use the desired amount and lit it quickly to avoid the contact with humidity.