***SIA “ BR Fabrika “***

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**Quality Certificate No 14/2018 for IQF dumplings**

**Producer:** BR Fabrika SIA, reg.n° 40103690830, approval n° A 005635

1.**Frozen dumplings**: Dumplings with pork meat Harmavili mini.

2.**Appearance**: Dumplings are not sticked together, are not deformed. Sides are sealed well, the stuffing is not seen, outside dry.Taste : cooked products should be with a pleasant taste characteristic to materials, used in production, with no extraneous taste, meat filling juicy and not over salted, with taste of the used spice and raw materials. Pastry shell cooked-soft, meat filling –juicy but firm. Color of the item- white. Shape – circle 3g.

3.**Microbiological**: Salmonella spp : not allowed in 10g ( LVS EN/ISP 6579:2003 )

E.Coli : max 2 samples from 5 may be in the limitations from

500cfu/g to 5000cfu/g ( ISO 16649-2:2007 )

4.**Ingredients:** Dough 55%: (**Wheat** flour, potable water, **egg** mass, rape seed oil, **wheat** fiber.) Filling 45%: (pork 58.5 %, onions, vegetable protein, common salt, sugar, mix of spices (black pepper, allspice).

5.**Nutritional information :**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Average nutritional values: |  | pro 100g | GDA\* | GDA\* pro Portion |
| Energy value | kj/kcal | 734/174 | 2000 | 9% |
| Fat | g | 4.9 | 70 | 7% |
| of which saturates | g | 3.1 | 20 | 16% |
| Carbohydrates | g | 25 | 270 | 9% |
| of which sugars | g | 1.6 | 90 | 2% |
| Fiber | g | 0.96 | 25 | 4% |
| Protein | g | 11.1 | 50 | 22% |
| Salt | g | 1.2 | 6 | 20% |

6.**Packing**: PE40/PET12 0.7kg x 16pcs

7**.Preparation instruction**

Put dumplings one by one in boiling water. Water and dumplings proportion should be 2/1, add some salt and spice to your liking and continue boiling

approximately 5-7 minutes, stirring slowly. 2. We recommend before frying pelmeni to

boil them for 3-5 minutes. Then put them into a frying pan and fry in oil or butter until

dumplings turn golden brown. You can serve them to your taste with sour cream, butter, cheese, tomato sauce and seasoning, Enjoy!

8.**Best before**: Dumplings with pork: 9 month (270 days) from production date.

9.**Storage and transportation conditions**: not higher than -18°C.

Do not re-freeze after defrosting!

SIA "BR Fabrika" confirms that raw materials, used to manufacture products, were inspected and insures that they comply with European Commission Regulation (EC) № 2073/2005 from November 15, 2005 and № 853/2004 from 29 April 2004 on foods requirements on microbiological criteria.

Riga, Latvia. Director : Juris Lekūns

08.06.18