



PRODUCT SPECIFICATION

Art. no.	B13
Product name and packaging	Risotto (5 x 1 kg)
EAN trading unit	5413835100121
EAN sales unit	5413835100138
Intrastat	20049098



1. GENERAL PRODUCT INFORMATION

Product description

ready-to-use risotto base, coated with neutral cheese cream sauce

Ingredients declaration/additives

pre-cooked risotto rice (65,0%) (water, risotto rice), sauce (water, whole **milk**, flavouring mix (**milk** powder, salt, **wheat** flour, modified corn starch, riceflour, sugar, vegetable broth (salt, maltodextrin, yeast extract, sugar, dried vegetables (onion, carrot, tomato), sunflower oil, natural onion flavouring), roasted onion powder, white pepper), **cream**, flavoured vegetable oil (rapeseed

oil, sunflower oil, rapeseed lecithin (emulsifier), natural flavourings), grated Emmentaler **cheese**, **cheese** powder (pasteurised **milk**, salt, starter culture, microbiological rennet), garlic)

Country of origin: BELGIUM

Shelf life: 24 months from production date at -18°C, in closed original packaging. Do not freeze once thawed.

Preparation:

- Microwave: 500 g in a closed container - 4 minutes at 900W - stir and reheat for another 3 to 4 minutes. For best results, do not thaw before cooking.

- Heat: Stir the frozen risotto base into the warm, prepared ingredients of your risotto recipe. Continue stirring for another 5 minutes over medium heat. The product must be heated through before serving!

- Combisteamer: Reheat the frozen risotto in a combi steamer (150°C, 50% steam) for approximately 10 minutes.

2. SENSORY PARAMETERS

Flavour	Typical for risotto, no strange smell
Colour	Creamy with a light shine
Taste	Creamy, al dente rice, soft on the outside with a light bite inside
Consistency	Full and smooth, without graininess or wateriness



3. Nutritional values

Parameter	Target value
Energy	656,00 kJ
Energy	156,00 kcal
Total fat	5,80 g
saturated fat	2,20 g
Carbohydrates	22,00 g
of which sugars	1,20 g
Fibres	0,10 g
Proteins	4,20 g
Salt	0,80 g

4. Allergens

Allergens	Present (yes/no)
gluten containing grain	Contains
wheat	Contains
rye	Free from
barley	Free from
oat	Free from
spelt	Free from
kamut	Free from
crustacean and shellfish	Free from
egg	Free from
fish	Free from
peanuts	Free from
soy	Free from
milk	Contains
tree nuts	Free from
almond	Free from
hazelnuts	Free from
walnuts	Free from
cashewnut	Free from
pecan	Free from
Brazil nut	Free from
pistachio	Free from
macadamia nut	Free from
celery	Free from
mustard	Free from
sesame	Free from
sulphite	Free from
lupine	Free from
molluscs	Free from



5. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

6. Irradiation

This product and all processed raw material is not irradiated.

7. Microbiological data

Parameter	Tolerance
coliforms	Less than 15000 cfu/g
Escherichia coli	Less than 30 cfu/g
Yeast	Less than 3000 cfu/g
Listeria monocytogenes	Less than 10 g
Salmonella	Absent in 25 g
moulds	Less than 3000 cfu/g
Aerobic plate count	Less than 1500000 cfu/g

8. Packaging

Data	Trade unit (TU)	Selling Unit (SU)
EAN	5413835100121	5413835100138
Contents (pieces)	5 x 1 kg	1 kg
Type of packaging	box	bag
Package dimensions	380 x 240 x 110 mm	300 x 235 x 2 mm
Empty package weight	290 g	3 g

9. Logistics data

Data	
Number per layer	9
Number of layers per pallet	15
Total number per pallet	135
Total weight of product per pallet	675 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1950 mm

10. Legal Statement

This product and all used packaging material comply with all legal statements of the European Union.

11. Metal detection

All products are metal detected before packaging.

Drawn up in Diest on. 23/01/2026	
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