



Product Specification

Doc.No.: F-FVZ-DE-10090
 Revision: 4
 Date: 15.03.2022
 Replaces: 3
 Page: 1 of 2
 Issued: JM
 German sp.: 10.09.20 Rev. 14



Pork Cordon Bleu, raw C+C 1,4 kg (Cordon Bleu vom Schwein, roh C+C 1,4 kg)

Article number	9126234		
content per sales unit	1,4 kg		
content per master case	6 VE á 1,4 kg / 9-11 pieces	weihgt master case	8,4 kg
EAN-Code sales unit	4001902101600	EAN-Code master case	4001902101587
Shelf life from production	12 months	Residual period from delivery	6 months
License number	DE EV 83 EG	Intrastat-number	16024930

Guiding principle for meat and meat products
 (current version)

Descriptive customary name made from liquid seasoned pork cutlets, filled with cheese and cooked ham, with 21 % breading, raw, deep-frozen



Ingredients

59 % liquid seasoned pork (92 % pork, water, salt, **wheat starch**, acid sodium citrates), 13 % **cheese**. 7 % cooked ham (pork, iodized salt [salt, potassium iodide], dextrose, malto-dextrin, acid sodium citrates, spices, spice extracts, antioxidant sodium ascorbate, preser-vative sodium nitrite), 21 % breading (**wheat flour**, water, starch [corn, **wheat**], salt, spices, yeast)

Simply real enjoyment...

- | | |
|---|---|
| <input checked="" type="checkbox"/> Without flavour enhancers | <input checked="" type="checkbox"/> Without colours |
| <input checked="" type="checkbox"/> Without flavors | <input type="checkbox"/> Without preservatives |

Instruction for storage and use

Prepare the product from frozen! This information may vary depending on the equipment type.
 for approx. 8 min. at 160°C  fry from both sides at medium heat for approx. 8 min.

Store and transport at -18°C. Consume immediately after thawing within 24 hours. Do not refreeze after thawing. Only consume when cooked thoroughly. Despite the greatest care, the presence of pieces of bone in the product cannot be completely excluded.

Nutritional value Ø per 100g

energy	740 kJ	176 kcal
fat	6.5 g	
of which saturates	3.4 g	
carbohydrate	12 g	
of which sugars	3.5 g	
fibre	0.8 g	
protein	17 g	
salt	1.5 g	

Sensory requirements

Appearance Brown fried chicken drumsticks
Consistency Tender, juicy
Aroma Typical, spicy
Taste Typical fried taste, lightly spicy

Pallet contents

Primary packing	48 cartons (8 layers of 6 cartons each)		
Outer carton dimensions sales unit	flatfilm	Dimensions	weight ca. 10,2 g
Outer carton dimensions master case	WP54c	Dimensions 250x185x93 mm	weight 98 g
		Dimensions 596x266x203 mm	weight 287 g +/- 10 %

Delivery

cartons stacked on Euro pallets, wrapped in shrink wrap

Labelling

The batch identification is provided in a clearly visible fashion on the individual packages and it is easily legible. Transport packaging



Product Specification

Doc.No.: F-FVZ-DE-10090
 Revision: 4
 Date: 15.03.2022
 Replaces: 3
 Page: 2 of 2
 Issued: JM
 German sp.: 10.09.20 Rev. 14



Pork Cordon Bleu, raw C+C 1,4 kg (Cordon Bleu vom Schwein, roh C+C 1,4 kg)

Allergen Information		*Contained in the product according to recipe		
No.	Ingredient	Yes*	No*	Specification of ingredient
1	Grains containing glutes and products manufactured from such	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat starch, base of dextrose and maltodextrine
2	Crustaceans and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
3	Eggs and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
4	Fish and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
5	Peanuts and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
6	Soybeans and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
7	Milk and products manufactured from such, including lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	cheese
8	Shelled fruits (e.g., nuts) and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
9	Celery and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
10	Mustard and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
11	Sesame seeds and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
12	Sulphur dioxide and sulphites of more than 10 mg/kg or 10 ml/l	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
13	Lupines and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
14	Molluscs and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

No.	Usage of ingredients in accordance with the ALBA lists	Yes*	No*	Specification of ingredient
1	Beef and beef products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2	Pork and pork products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pork and cooked ham
3	Chicken and chicken products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
4	Crustaceans/shellfish and molluscs and their products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
5	Corn and corn products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	corn starch, base of dextrose
6	Cocoa and cocoa products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
7	Yeast and yeast products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	yeast
8	Legumes and legume products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
9	Palm and / or coconut components	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
10	Sucrose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
11	Fructose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
12	Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
13	Vanilla/vanillin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
14	Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
15	Apiaceae (Umbelliferae)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
16	Carrots and carrot products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
17	Glutamate (E620 to E625)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
18	BHA / BHT (E320 to E321)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
19	Benzoic acid and p-hydroxybenzoic acid (E210 to E219)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
20	Parabens (E214 to E219)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
21	AZO-dyes (E102, E110, E122 to E124, E151)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
22	Alcohol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

No.	Ingredients requiring labelling in bulk supply (§9 ZZuV – German Ordinance on the Registration of Additives)	Yes*	No*	Specification of ingredient
1	"With colour"	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2	"With preservative" or "Preserved"	<input checked="" type="checkbox"/>	<input type="checkbox"/>	cooked ham (preservative sodium nitrite E 250)
2a	... "With curing salts"	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2b	... "With nitrate"	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2c	... "With curing salts and nitrate"	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
3	"With antioxidant"	<input checked="" type="checkbox"/>	<input type="checkbox"/>	cooked ham (antioxidant sodium ascorbate E 301)
4	"With flavour enhancer"	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
5	"Sulphurated"	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
6	"Blackened" (E579 or E585)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
7	"Waxed" (E901-904, E912 or E914)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
8	"With phosphate" (E338-E341, E450-E452)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

**Legal Requirement
 GVO – Declaration**

The product's composition and labelling correspond with the applicable legal requirements in Germany and the EU. This product is not subject to any labelling obligations as such are prescribed in accordance with the EU Regulations 1829/2003/EC and 1830/2003/EC governing the labelling and traceability of foodstuffs and animal feed products that have been in any way genetically manipulated.

**Foreign body management
 Reason for change**

The product is subjected to metal detection. correction of article name, article number, weight of sales unit and EAN, weight of master case and EAN, intrastate-nr., ingredients, instruction for storage and use, weight flat film, carton sales unit, dimensions outer carton and second page