


















# Product Specification

Doc.No.: F-FVZ-DE-10090  
 Revision: 4  
 Date: 21.03.2022  
 Replaces: 3  
 Page: 1 of 2  
 Issued: JM  
 German sp.: 23.07.20 Rev. 11



## Meat Ball, fried C+C 1,5 kg (Fleischerfrikadelle „Die Ausgezeichnete“, gebraten C+C 1,5 kg)

<b>Article number</b>	9356950								
<b>content per sales unit</b>	1.5 kg								
	11-13 Stück á ca. 125g +/- 5g								
<b>content per master case</b>	6 SU á 1,5 kg								
<b>EAN-Code sales unit</b>	4001902935663	<b>weihgt master case</b>	9.0 kg						
		<b>EAN-Code master case</b>	4001902935656						
<b>Shelf life from production</b>	10 months	<b>Residual period from delivery</b>	6 months						
<b>License number</b>	DE EV 83 EG	<b>Intrastat-number</b>	16024930						
<b>Guiding principle for meat and meat products</b> (current version)	2.507.8								
<b>Descriptive customary name</b>	made of pork and beef, in part finely chopped, with fresh onions, heartily seasoned, fried without fat, deep-frozen								
<b>Ingredients</b>	55 % pork, 17 % beef, 10 % onions, <b>egg white, wheat flour, whole egg</b> , starch (potato, <b>wheat</b> ), salt, spices, yeast, herbs, water, dextrose, glucose syrup, spice extracts, acid sodium citrates								
<b>Simply real enjoyment...</b>	<input checked="" type="checkbox"/> Without flavour enhancers <input checked="" type="checkbox"/> Without colours <input checked="" type="checkbox"/> Without flavors <input checked="" type="checkbox"/> Without preservatives								
<b>Instruction for storage and use</b>	<p><u>Prepare the product from frozen!</u> This information may vary depending on the equipment type.</p> <table border="0"> <tr> <td> 500 W, for approx. 3 min.</td> <td> fry from both sides with little fat with a medium heat for approx. 8-10 min.</td> </tr> <tr> <td> with 5 % dampness: pre-heated at 160°C for approx. 13-15 min.</td> <td> pre-heated at 160°C for approx. 13-15 min.</td> </tr> <tr> <td> 170°C for approx. 7 min.</td> <td></td> </tr> </table> <p>Store and transport at -18°C. After thawing consume within 24 hours.          Do not refreeze. Observe the preparation recommendation. Despite the greatest care, the presence of pieces of bone in the product cannot be completely excluded.</p>			 500 W, for approx. 3 min.	 fry from both sides with little fat with a medium heat for approx. 8-10 min.	 with 5 % dampness: pre-heated at 160°C for approx. 13-15 min.	 pre-heated at 160°C for approx. 13-15 min.	 170°C for approx. 7 min.	
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 170°C for approx. 7 min.									
<b>Nutritional value Ø per 100g</b>	<b>energy</b>	1053 kJ	253 kcal						
	<b>fat</b>	18 g							
	<b>of which saturates</b>	7.0 g							
	<b>carbohydrate</b>	8.9 g							
	<b>of which sugars</b>	1.3 g							
	<b>fibre</b>	< 0.5 g							
	<b>protein</b>	13 g							
	<b>salt</b>	1.6 g							
<b>Sensory requirements</b>	<b>Appearance</b>	round shaped products, fried and browned on both sides, free of fat and burnt residues							
	<b>Consistency</b>	loose							
	<b>Aroma</b>	appetizing of meatballs							
	<b>Taste</b>	heartily, spicy, typical							
<b>Pallet contents</b>	48 cartons (8 layers of 6 cartons each)								
<b>Primary packing</b>	flatfilm	<b>Dimensions</b>	<b>weight</b> ca. 13,6 g						
<b>Outer carton dimensions</b>		<b>Dimensions</b> 250x185x93 mm	<b>weight</b> 98 g						
<b>sales unit</b>									
<b>Outer carton dimensions</b>	WP54c	<b>Dimensions</b> 596x266x203 mm	<b>weight</b> 287 g +/- 10 %						
<b>master case</b>									
<b>Delivery</b>	cartons stacked on Euro palletes, wrapped in shrink wrap								
<b>Labelling</b>	The batch identification is provided in a clearly visible fashion on the individual packages and it is easily legible. Transport packaging								



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## Meat Ball, fried C+C 1,5 kg (Fleischerfrikadelle „Die Ausgezeichnete“, gebraten C+C 1,5 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
2	Crustaceans and products manufactured from such	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
3	Eggs and products manufactured from such	<input checked="" type="checkbox"/>	<input type="checkbox"/>	whole egg, egg white
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	beef
2	Pork and pork products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pork
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"/>	dextrose, glucose syrup
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 checked="" type="checkbox"/>	<input type="checkbox"/>	fenu greek seed
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 checked="" type="checkbox"/>	<input type="checkbox"/>	coriander
15	Apiaceae (Umbelliferae)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	coriander, caraway, cumin, fennel, parsley
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-dyestuffs(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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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**

The product is subjected to metal detection.

**Reason for change**

correction of carton of the sales unit, flatfilm weight, outer carton dimensions master case and instruction for storage and use