



Product Specification

Doc.No.: F-FVZ-DE-10090
 Revision: 1
 Date: 13.04.2022
 Replaces: ./.
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 Issued: JM
 German sp.: 21.04.22 Rev. 12



Shepherd's Roll "greek style", fried C+C 1,44 kg (Hirtenrolle „griechische Art“, gebraten C+C 1,44 kg)

Article number	8477120		
content per sales unit	1.44 kg 11-13 pieces		
content per master case	6 VE á 1,44 kg	weihgt master case	8,64 kg
EAN-Code sales unit	4001902101549	EAN-Code master case	4001902101518

Shelf life from production	12 months	Residual period from delivery	4 months
License number	DE EV 83 EG	Intrastat-number	16024930

Guiding principle for meat and meat products
 (current version)

Descriptive customary name minced pork steak made from partially finely ground meat filled with a cream cheese preparation, fried, deep-frozen

Ingredients 65 % pork, 13 % cream cheese preparation (**cream cheese**, garlic, salt, thickener locust bean gum), onions, **egg white**, **wheat flour**, salt, spices, rape oil, starch (potato, **wheat**), herbs, vegetable powder (tomato, carrot, mushroom), yeast, dextrose, acid sodium citrates, spice extracts, emulsifier sunflower lecithin

Simply real enjoyment...

<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

Instruction for storage and use Prepare the product from frozen! This information may vary depending on the equipment type.
 with 5 % dampness: pre-heated at 180°C
 for approx. 12 min. 500 W, for approx. 5 min.

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.

Nutritional value Ø per 100g	energy	1055	kJ	254	kcal
	fat	18	g		
	of which saturates	7.0	g		
	carbohydrate	8.3	g		
	of which sugars	1.9	g		
	fibre	< 0.5	g		
	protein	14	g		
	salt	1.8	g		

Sensory requirements	Appearance	longish, oval, dark-brown minced pork meat steak with a filling of cream cheese preparation, free of burnt residues.
	Consistency	firm coating with soft filling
	Aroma	with a touch of garlic
	Taste	strong, harmonious

Pallet contents	48 cartons (8 layers of 6 cartons each)		
Primary packing	flatfilm		weight ca. 7.4g
Outer carton dimensions sales unit	ZS C+C carton	Dimensions 250x185x93 mm	weight 98 g
Outer carton dimensions master case	WP54c	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



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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
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"/>	cream cheese preparation
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
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	lovage (spices)
16	Carrots and carrot products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	carrot powder
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

new