



Product Specification

Mini Meat Ball, fried C+C 1,5 kg

Doc. No.: F-FVZ-DE-10090
 Revision: 2
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 Replaces: 1
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Article number:	93620-50
EAN – Sales Unit:	4001902936257
EAN – Master Case:	4001902936264
Intrastat number:	16024930
Descriptive customary name:	Small meat balls made of pork and beef, in part finely chopped, with fresh onion, heartily seasoned, fried without fat, deep-frozen
<u>Sensory requirements:</u>	
Appearance:	soft square-cut products, fried and browned on both sides, free of fat and burnt residues
Consistency:	loose
Aroma:	appetizing of meatballs
Taste:	heartily, spicy, typical
Ingredients:	Pork meat (57 %), beef meat (20 %), onions (10 %), wheat flour , potato starch, whole egg, egg white , table salt, spices, yeast, herbs, dextrose, glucose syrup, spice extract
Instruction for storage and use:	Prepare the product from frozen. Cooking times may vary depending on the power rating of the appliance. <u>Microwave:</u> 500 W, approx.. 3 min. <u>Frying Pan:</u> fry from both sides with little fat with a medium heat approx.. 4 min <u>Combi-Steamer / Oven:</u> preheated at 160 -180°C approx.. 10 min Store and transport at -18°C. Consume immediately after thawing. Do not refreeze.
<u>Weight marking:</u>	
Contents per sales-unit:	1,5 kg = 1 SU
Contents per master case:	6 SU à 1,5 kg = 1 MC
Total master case weight:	9,0 kg
<u>Packaging:</u>	
Size/weight polybag	625 wide 40 µ / ca. 30,5 x 33 cm / ca. 7,6 g
SU-Carton interior dimensions/weight:	C&C carton, bottom with top 250 x 185 x 94 mm / 216 g +/- 5 %
MC-Carton interior dimensions/weight:	590 x 260 x 193 mm / 298 g +/- 10 % (WP 54c)
Colour of adhesive strip:	transparent
Pallet contents:	48 master case (8 layers of 6 master case each)
<u>Nutritional value Ø per 100 g:</u>	
energy:	1053 kJ / 253 kcal
fat:	18 g
of which saturates:	7,0 g
carbohydrate:	8,9 g
of which sugars:	1,3 g
fibre:	<0,5 g
protein:	13 g
salt:	1,6 g
Delivery:	Cartons stacked on Euro palettes, wrapped in shrink wrap
Shelf life:	10 months from production /residual period: 6 months from delivery
Legal requirements	The product's composition and labelling correspond with the applicable legal requirements in Germany and the EU.
Labelling:	The batch identification is provided in a clearly visible fashion on the individual packages and it is easily legible. Transport packaging
Miscellaneous:	The product is subjected to metal detection. License number: DE EV 83 EG
Reason for change:	change "preparation" into "instruction for storage and use" and correction shelf life from 9 to 10 months

Appendix to Product Specification F-FVZ-DE-10090
Art. No. : 93620-50

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Allergen Information		*Contained in the product according to recipe		
No.	Ingredient	Yes*	No*	Specification of ingredient
1	Grains containing glutens and products manufactured from such	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour
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"/>	
Usage of ingredients in accordance with the ALBA lists		Yes*	No*	Specification of ingredient
1	Milk and dairy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2	Lactose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
3	Egg and egg products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	whole egg, egg white
4	Soy and soy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
5	Glutens	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour
6	Wheat and wheat products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, dextrose
7	Rye and rye products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
8	Sucrose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
9	Beef and beef products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	beef
10	Pork and pork products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pork
11	Chicken and chicken products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
12	Fish and fish products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
13	Crustaceans/shellfish and molluscs and their products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
14	Fructose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
15	Corn and corn products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	dextrose, seasoning
16	Cocoa and cocoa products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
17	Yeast and yeast products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	yeast
18	Legumes and legume products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
19	Sesame seeds and sesame seed products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
20	Palm and / or coconut components	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
21	Nuts / hard-shell fruits and their by-products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
22	Peanut and peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
23	Glutamate (E620 to E625)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
24	Sulphite (E220 to E228) over 10 ppm	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
25	BHA / BHT (E320 to E321)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
26	Benzoic acid and p-hydroxybenzoic acid (E210 to E219)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
27	Parabens (E214 to E219)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
28	AZO-dyestuffs(E102, E110, E122 to E124, E151)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
29	Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
30	Vanilla/vanillin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
31	Coriander	<input checked="" type="checkbox"/>	<input type="checkbox"/>	coriander
32	Celery and celery products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
33	Apiaceae (Umbelliferae)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	coriander, parsley)
34	Mustard and mustard products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
35	Carrots and carrot products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
36	Lupines and lupine products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
37	Alcohol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Ingredients requiring labelling in bulk supply (§9 ZZuIV – 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"/>	
2 a	... "With curing salts"	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2 b	... "With nitrate"	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2 c	... "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"/>	

GVO – Declaration: 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.