



# Product Specification

Doc.No.: F-FVZ-DE-10090  
 Revision: 4  
 Date: 05.10.2022  
 Replaces: 3  
 Page: 1 of 2  
 Issued: JM  
 German sp.: 14.04.2022/23



## Escalope of pork "Vienna Style", fried C+C 1,44 kg (Schnitzel „Wiener Art“ gebraten C+C 1,44 kg)

<b>Article number</b>	8423134	<b>Total carton weight</b>	8,64 kg
<b>Contents per sales-unit</b>	1,44 kg / ca. 11-13 pieces	<b>EAN-Code master case</b>	4001902101570
<b>Contents per master case:</b>	6 VE á 1,44 kg		
<b>EAN-Code sales unit</b>	4001902101594		

<b>Shelf life from production</b>	12 months	<b>Residual period from delivery</b>	6 months
<b>License number</b>	DE EV 83 EG	<b>Intrastat-number</b>	16024930

**Guiding principle for meat and meat products** (current version) 2.505.1 Schnitzel

**Descriptive customary name** made from pork cutlets, liquid seasoned, breaded, fried, deep-frozen

**Ingredients** 80 % liquid seasoned pork cutlets (93 % pork, water, **wheat starch**, salt, acid sodium citrates), breading (**wheat flour**, water, starch [**wheat**, corn], salt, yeast), rape oil

**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!

pre-heated to 180 °C, for approx. 10 min. (without steam)	170°C for approx. 3 min.
500 W for approx. 4 min.	fry in a little oil at medium heat for approx. 4 min. on each side while turning frequently

Store and transport at -18°C. Consume immediately after thawing within 24 hours. Do not refreeze. Please note the preparation recommendation

<b>Nutritional value Ø per 100g</b>	<b>energy</b>	994 kJ	237 kcal
	<b>fat</b>	12 g	
	<b>of which saturates</b>	1,9 g	
	<b>carbohydrate</b>	17 g	
	<b>of which sugars</b>	0,9 g	
	<b>fibre</b>	< 0,5 g	
	<b>protein</b>	17 g	
	<b>salt</b>	1,5 g	

**Sensory requirements**

<b>Appearance</b>	breaded cutlet coated with red breading, covered no bare areas, equally sized longish oval pieces
<b>Consistency</b>	juicy, tender to the bite      breading: crisp
<b>Aroma</b>	typical, not foreign
<b>Taste</b>	aromatic of fresh pork

<b>Pallet contents</b>	48 cartons (8 layers of 6 cartons each)		
<b>Primary packing</b>	flatfilm	<b>Dimensions</b>	<b>weight</b> ca. 17,9 g
<b>Outer carton dimensions sales unit</b>	ZS C+C-carton	<b>Dimensions</b> 250x185x93 mm	<b>weight</b> 98 g
<b>Outer carton dimensions master case</b>	WP 54c	<b>Dimensions</b> 596x266x203 mm	<b>weight</b> 287g +/- 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 glutens 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 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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	corn starch
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-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 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"/>	
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 foil tara