



Product Spezifikation

Doc.No.: F-FVZ-DE-10090
 Revision: 10
 Date: 26.04.2021
 Replaces: 1 of 2
 Page: 9
 Issued: JM
 German sp.: 26.04.2021/07



Chicken Breast fillet "Cordon Bleu", pre-fried 150 g (Hähnchenbrustfilet "Cordon Bleu", vorgebraten 150 g)

Article number 9272010
 Weight per piece 150 g
 Unit weight tolerance +/- 20 g
 Contents per carton 30 x 150 g
 Total carton weight 4.500 g
 EAN-Code 4001902927200

Shelf life from production 9 months
 License number DE EV 83 EG
 Residual period from delivery 6 months
 Intrastat-number 16023219


Guiding principle for meat and meat products (current version) 2.508.1

Descriptive customary name made from one sliced piece of liquid seasoned chicken breast fillet, as grown, cut in pouch form, filled with cheese and turkey breast ham, with 24 % breading, pre-fried, deep-frozen

Ingredients 63 % liquid seasoned chicken breast fillet (92 % chicken breast fillet, water, starch [**wheat**, potato], salt, dextrose, spice, spice extracts, acid sodium citrates), 6 % **cheese**, 6 % turkey breast ham (turkey meat, curing salts [salt, preservative sodium nitrite], maltodextrine, antioxidants ascorbic acid and sodium ascorbate, acid sodium citrates, dextrose, spices), 24 % breading (**wheat flour**, water, starch [**wheat**, corn], salt, spices, 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 type="checkbox"/> Without preservatives

Instruction for storage and use Prepare the product from frozen!
 with 5 % dampness: 180°C 18 min. Place the product on a grid to achieve the optimum result.  at medium heat for approx. 4 min. each side

Store and transport at -18°C. Consume immediately after thawing. Do not refreeze. Only consume when cooked thoroughly.

Nutritional value Ø per 100g

energy	817 kJ	195 kcal
fat	7,9 g	
of which saturates	1,9 g	
carbohydrate	14 g	
of which sugars	1,2 g	
fibre	< 0,5 g	
protein	17 g	
salt	1,6 g	

Sensory requirements

Appearance	golden, allover coated, filled with cheese and cooked turkey ham
Consistency	meat: juicy, tender batter: crispy
Aroma	typical, spicy
Taste	typical, spicy

Pallet contents 112 cartons (14 layers of 8 cartons each)

Primary packing	poly bag	Dimensions	400x400x800 mm	weight	ca. 30 g
Outer carton dimensions	WP 25	Dimensions	400x300x117 mm	weight	277 g +/- 10 %
Outer box					

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 Spezifikation

Doc.No.: F-FVZ-DE-10090
 Revision: 10
 Date: 26.04.2021
 Replaces: 2 of 2
 Page: 9
 Issued: JM
 German sp.: 26.04.2021/07



Chicken Breast fillet "Cordon Bleu", pre-fried 150 g (Hähnchenbrustfilet "Cordon Bleu", vorgebraten 150 g)

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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
3	Chicken and chicken products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	chicken, turkey
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, 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 checked="" type="checkbox"/>	<input type="checkbox"/>	lovage
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 checked="" type="checkbox"/>	<input type="checkbox"/>	sodium nitrite E 250
2a	... "With curing salts"	<input checked="" type="checkbox"/>	<input type="checkbox"/>	sodium nitrite E 250
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"/>	ascorbic acid E 300, 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

The product is subjected to metal detection.

Reason for change

Conversion of box from WP 23 to WP 25, change of pallet factor, change of box dimensions and weight