

Product Specification



Chicken breast filet "Paprika-Cheese", fried (Hähnchenbrustfilet "Paprika-Käse", fertig gebraten)

Doc. No.: F-FVZ-DE-10090
Revision: 7
Date: 07.04.2020
Replaces: 6
Page: 1 of 2
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german specification 07.04.2020 Rev13

Article number:	8838200
EAN:	4001902883827
Intrastat number:	16023219
Descriptive customary name:	made from one piece of chicken breast fillet, as grown, with 8 % liquid seasoning, fried, with a topping of fresh cheese with paprika and butter cheese, deep-frozen
<u>Sensory requirements:</u>	
Appearance:	fried chicken breast fillet, topped with fresh cheese with paprika and butter cheese
Consistency:	meat: juicy, tender topping: creamy
Aroma:	typical, spicy
Taste:	typical, spicy
Ingredients:	75 % liquid seasoned chicken breast fillet (92 % chicken breast fillet, water, salt, wheat starch , dextrose, sugar, acid sodium citrates), 25 % topping (75 % cream cheese preparation [high fat cream cheese (milk , microbial rennet, cheese-making cultures), 18 % paprika, salt, thickener locust bean gum, acids citric acid, acetic acid and lactic acid], 25 % butter cheese)
Instruction for storage and use:	Prepare the product from frozen. <u>Combi steam oven with 5% dampness:</u> pre-heated to 180°C for approx. 16 min. Store and transport at -18°C. Consume immediately after thawing. Do not refreeze. Heat article before consumption according to preparation recommendation.
<u>Weight marking:</u>	
Weight per piece:	160 g (-15g / +20g)
Contents per carton:	20 x 160 g
Total carton weight:	3.200 g
<u>Packaging:</u>	
Size/weight polybag	400 x 400 x 800 x 0,025 / ca. 30 g
Carton interior dimensions/weight:	392 x 292 x 101 / 277g +/- 10 % (WP 25)
Colour of adhesive strip:	transparent
Pallet contents:	98 Cartons (14 layers of 7 cartons each)
<u>Nutritional value Ø per 100 g:</u>	
energy:	632 kJ / 151 kcal
fat:	7.7 g
of which saturates:	4.9 g
carbohydrate:	2.4 g
of which sugars:	1.3 g
fibre:	<0.5 g
protein:	18 g
salt:	1.7 g
Delivery:	cartons stacked on Euro palettes, wrapped in shrink wrap
Shelf life:	9 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 of product name, ingredients and second page

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FOOD GROUP



Appendix to Product Specification F-FVZ-DE-10090
Art. No. : 8838200

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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 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"/>	cream cheese preparation, butter 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"/>	
Usage of ingredients in accordance with the ALBA lists		Yes*	No*	Specification of ingredient
1	Milk and dairy products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	cream cheese preparation, butter cheese
2	Lactose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
3	Egg and egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
4	Soy and soy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
5	Glutens	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat starch
6	Wheat and wheat products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat starch
7	Rye and rye products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
8	Sucrose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	sugar
9	Beef and beef products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
10	Pork and pork products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
11	Chicken and chicken products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	chicken breast fillet
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
16	Cocoa and cocoa products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
17	Yeast and yeast products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
32	Celery and celery products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
33	Apiaceae (Umbelliferae)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 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"/>	
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.

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