



Product Specification

Doc.No.: F-FVZ-DE-10090
 Revision: 2
 Date: 15.06.2022
 Replaces: 1
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 Issued: AP
 German sp.: 15.06.2022/2



Mini Pork Cordon Bleu, pre-fried (Mini Cordon bleu vom Schwein, vorgebraten)

Article number 9201629
 Weight per piece 70 g
 Unit weight tolerance +/- 15 g
 Contents per carton 50 x 70 g
 Total carton weight 3,500 g
 EAN-Code 4001902101419




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

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

Descriptive customary name made from liquid seasoned pork cutlets, filed with cheese and cooked ham, with 24% breadding , pre-fried, deep-frosted

Ingredients 49 % liquid seasoned pork (92 % pork, water, salt, **wheat starch**, acid sodium citrates), 24% breadding (**wheat flour**, water, starch [**wheat**, corn], salt, yeast), 14 % **Gouda**, 10 % cooked ham (pork, salt, dextrose, maltodextrin, acid sodium citrates, spices, spice extracts, antioxidant sodium ascorbate, preservative sodium nitrite), rape oil

Simply real enjoyment...
 Without flavour enhancers
 Without flavors
 Without colours
 Without preservatives

Instruction for storage and use Prepare the product from frozen!
 170°C for approx. 6 min.
 at medium heat for approx. 6 min. each side
 dry heat: pre-heated to 170 °C for approx. 15-17 min.
 Tip: Place the product on a grid to get best results.

Store and transport at -18°C. Do not refreeze after thawing. Only consume when cooked thoroughly. Despite the greatest care, the presence of pieces of bone in the product cannot be completely excluded.

Nutritional value Ø per 100g
 energy 1000 kJ 239 kcal
 fat 13 g
 of which saturates 3.2 g
 carbohydrate 13 g
 of which sugars 1.3 g
 fibre < 0,5 g
 protein 17 g
 salt 1.5 g

Sensory requirements
Appearance golden yellow, evenly fried, no bare areas, natural shape
Consistency meat: juicy, tender to the bite breadding: crisp
Aroma typical, spicy
Taste typical, spicy

Pallet contents 132 cartons (12 layers of 11 cartons each)
 Primary packing poly bag **Dimensions** 400x400x800 mm **weight** ca. 30 g
 Outer carton dimensions WP 12 **Dimensions** 333x223x135 mm **weight** 189 g +/- 10 %
 Outer box

Delivery cartons stacked on Euro palettes, 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 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 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, dextrose, maltodextrin
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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	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

Change of Residual period from delivery, intratsat-nr., Instruction for storage and use