



Product Specification

Doc.No.: F-FVZ-DE-10090
 Revision: 09
 Date: 16.03.2021
 Replaces: 08
 Page: 1 of 2
 Issued: JM
 German sp.: 10.09.2020/12



Turkey Escalope, breaded, fried (Putenschnitzel, fertig gebraten)

Article number	9296201	8870710	9296200	8870700
Weight per piece	120 g	140 g	160 g	180 g
Unit weight tolerance	+/- 15 g	+/- 15 g	+/- 15 g	-25g / +25 g
Contents per carton	30 x 120 g	30 x 140 g	25 x 160 g	25 x 180 g
Total carton weight	3.600 g	4.200 g	4.000 g	4.500 g
EAN-Code	4001902929655	4001902887177	4001902929624	4001902887078

Shelf life from production	12 months	Residual period from delivery	6 months
License number	DE EV 83 EG	Intrastat-number	16023219

Guiding principle for meat and meat products (current version)

Descriptive customary name made from turkey breast as grown, with 8 % liquid seasoning, with 23 % breading, fried, deep-frozen

Ingredients

73 % liquid seasoned turkey breast (92 % turkey breast, water, salt, acid sodium citrates, starch [**wheat**, potato], dextrose, spices, spice extracts), 23 % breading (**wheat flour**, water, starch [**wheat**, corn], salt, spices, yeast), rape oil

Simply real enjoyment...

- Without flavour enhancers
- Without colours
- Without flavors
- Without preservatives

Instruction for storage and use

Prepare the product from frozen!
 dry heat: pre-heated to 180°C for approx. 10 min. - Tip: Place on rack to allow product to crisp on both sides! 170°C for approx. 4 min.
 at medium heat for approx. 4 min. each side 500 W for approx. 4 min.

Store and transport at -18°C. Consume immediately after thawing. Do not refreeze. Heat article before consumption according to preparation recommendation.

Nutritional value Ø per 100g

energy	952 kJ	227 kcal
fat	10 g	
of which saturates	0,8 g	
carbohydrate	15 g	
of which sugars	1,2 g	
fibre	< 0,5 g	
protein	19 g	
salt	1,5 g	

Sensory requirements

Appearance golden yellow, evenly breaded, no bare areas, natural shape
Consistency meat: juicy, tender to the bite breading: crisp
Aroma typical,
Taste typical

Pallet contents

Primary packing

Outer carton dimensions

Outer box

98 cartons (14 layers of 7 cartons each)				
poly bag	Dimensions	400x400x800 mm	weight	ca. 30 g
WP 25	Dimensions	400x300x117 mm	weight	277 g +/- 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
3	Chicken and chicken products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	turkey breast
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 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

new layout