



Product Specification

Doc.No.: F-FVZ-DE-10090
 Revision: 7
 Date: 12.04.2022
 Replaces: 6
 Page: 1 of 2
 Issued: AP
 German sp.: 12.04.2022/13



Escalope "Vienna style", pre-fried (Schnitzel "Wiener Art", vorgebraten)

Article number	9283200	9285600	9290000	9288700
Weight per piece	110 g	150 g	170 g	180 g
Unit weight tolerance	+/- 20 g	+/- 20 g	+/- 20 g	+/- 20 g
Contents per carton	60 x 110 g	40 x 150 g	40 x 170 g	40 x 180 g
Total carton weight	6.600 g	6.000 g	6.800 g	7.200
EAN-Code	4001902928320	4001902928566	4001902929006	4001902928870

Shelf life from production	12 months	Residual period from delivery	6 months
License number	DE EV 83 EG	Intrastat-number	16024911

Guiding principle for meat and meat products
(current version)

2.508.1 Schnitzel

Descriptive customary name

made from liquid seasoned pork cutlets, breaded, pre-fried, deep-frozen

Ingredients

80 % liquid seasoned pork (92 % 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. 12-15 min. (without steam)
- at 170°C for approx. 4 min.

at medium heat for approx. 4 min. on each side while turning frequently

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	941 kJ	225 kcal
fat	11 g	
of which saturates	1.5 g	
carbohydrate	14 g	
of which sugars	0.8 g	
fibre	< 0.5 g	
protein	17 g	
salt	1.5 g	

Sensory requirements

Appearance breaded cutlet coated with golden yellow breading, covered no bare areas, equally sized longish oval pieces
Consistency meat: juicy, tender to the bite breading: crisp
Aroma typical, not foreign
Taste aromatic

Pallet contents

Primary packing

Outer carton dimensions

Outer box

54 cartons (9 layers of 6 cartons each)

Polybag

WP 94

Dimensions

Dimensions

400x400x800 mm

390x390x170 mm

weight

weight

ca. 30 g

527 g +/- 5 %

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



Product Specification

Doc.No.: F-FVZ-DE-10090
 Revision: 7
 Date: 12.04.2022
 Replaces: 6
 Page: 2 of 2
 Issued: AP
 German sp.: 12.04.2022/13



Escalope "Vienna style", pre-fried (Schnitzel "Wiener Art", vorgebraten)

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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
8	Legumes and legume products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	yeast
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

Update of article name, additional information at Instruction for storage and use