

# Product Specification

## Escalope of pork top side, raw

(Oberschalenschnitzel, roh)

Doc. No.: F-FVZ-DE-10090  
Revision: 2  
Date: 27.03.2020  
Replaces: 1  
Page: 1 of 2  
Issued: JM

german specification 18.03.20 Rev. 03

140 g  
160 g  
180 g  
200 g  
220 g

Article number:  
9099610  
9144230  
9144110  
9206120  
9334500

EAN:  
4001902909930  
4001902912008  
4001902912015  
4001902920621  
4001902933454

Intrastat number:

16024915

Descriptive customary name:

made of liquid seasoned top side of pork, sliced, with 35 % bread crumbs, raw, deep-frozen

### Sensory requirements:

Appearance:

battered in a golden yellow batter jacket, without bare patches, elongated oval pieces of equal weight

Consistency:

meat: juicy, tender to the bite    breading: crisp

Aroma:

typical

Taste:

typical

Ingredients:

65 % liquid seasoned pork (92 % pork, water, **wheat starch**, salt, acid sodium citrates), 35 % breading (**wheat flour**, **whole egg**, water, starch [**wheat**, corn], salt, dextrose, yeast)

Instruction for storage and use:

Prepare the product from frozen. Cooking times may vary depending on the power rating of the appliance.

Pan: at medium heat for approx. 4 min. each side

Deep-fryer: 170°C for approx. 4 min.

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

### Weight marking:

Weight per piece:

140 g +/- 15 g    160 g +/- 15 g    180 g +/- 15 g    200 g +/- 15 g    220 g +/- 15 g

Contents per carton:

30 pieces    20 pieces    25 pieces    20 pieces    20 pieces

Total carton weight:

4.200 g    4.800 g    4.500 g    4.000 g    4.400 g

### Packaging:

Size/weight polybag

400 x 400 x 800 x 0,025 mm / ca. 30 g

Carton interior

390 x 290 x 138 mm / 339 g +/- 10 % (WP 26 printing "Der Klassiker")

dimensions/weight:

Colour of adhesive strip:

transparent

Pallet contents:

80 cartons (10 layers of 8 cartons)

### Nutritional value Ø per 100 g:

energy:

730 kJ / 173 kcal

fat:

4.1 g

of which saturates:

1.9 g

carbohydrate:

21 g

of which sugars:

5.3 g

fibre:

<0.4 g

protein:

15 g

salt:

1.6 g

Delivery:

cartons stacked on Euro pallets, wrapped in shrink wrap

Shelf life:

12 months from production /residual period: 4 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:

correction of descriptive customary name and ingredients



FOOD GROUP

Appendix to Product Specification F-FVZ-DE-10090  
 Art. No. : 9099610,9144230,9144110,9206120,9334500



Revision: 2  
 Page: 2 of 2

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 checked="" type="checkbox"/>	<input type="checkbox"/>	whole egg
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"/>	
Usage of ingredients in accordance with the ALBA lists		Yes*	No*	Specification of ingredient
1	Milk and dairy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2	Lactose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
3	Egg and egg products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	whole egg
4	Soy and soy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
5	Glutens	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat starch
6	Wheat and wheat products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat starch
7	Rye and rye products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
8	Sucrose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
9	Beef and beef products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
10	Pork and pork products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pork
11	Chicken and chicken products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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"/>	starch, dextrose
16	Cocoa and cocoa products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
17	Yeast and yeast products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	yeast
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.

**FVZ Convenience GmbH**

Natorper Straße 57  
 D-59439 Holzwickede

Tel.: +49 2301 91331-0  
 Fax: +49 2301 91331-27  
 E-Mail: [info@fvz.de](mailto:info@fvz.de)  
[www.fvz.de](http://www.fvz.de)

HRB Nr.: 3545 Ag Hamm  
 Bank: Deutsche Bank AG, Düsseldorf  
 BIC: DEUTDE33XXX  
 IBAN-EUR: DE02 3007 0010 0984 2469 00

Geschäftsführer:  
 Anne Henningsen  
 Bernd Stark