



Doc.No.: F-FVZ-DE-10090
 Revision: 13
 Date: 18.08.2020
 Replaces: 12
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 Issued: JM
 German sp.: 02.07.2020/18

Product Spezifikation



Tomato-Mozzarella Pork Steak (Schweinesteak Tomate-Mozzarella)

Article number 9346100
 Weight per piece 150 g
 Unit weight tolerance +/- 15 g
 Contents per carton 18 x 150 g
 Total carton weight 2.700 g
 EAN-Code 4001902934611


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

Guiding principle for meat and meat products (current version) ./.

Descriptive customary name Made of liquid seasoned pork steak, fried, topped with tomato sauce, tomato slices and mozzarella, sprinkled with basil, deep-frozen

Ingredients 41 % liquid seasoned pork (92 % pork, water, salt, **wheat** starch, dextrose, acid sodium citrates), 27 % tomato slices, 12 % **mozzarella slices**, marinade (water, tomato, vegetable oils [olive, rape, sunflower], modified potato starch, starch [potato, corn], spices, tomato paste, tomato powder, brandy vinegar, sugar, maltodextrin, thickener guar gum and xanthan gum)

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

Instruction for storage and use Prepare the product from frozen!
 with 5% dampness: pre-heated to 180°C, for approx. 16 min.

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

Nutritional value Ø per 100g	energy	644 kJ	154 kcal
	fat	8.4 g	
	of which saturates	3.5 g	
	carbohydrate	3.7 g	
	of which sugars	<0.5 g	
	fibre	<0.5 g	
	protein	16 g	
	salt	0.8 g	

Sensory requirements	Appearance	fried pork steak topped with tomato sauce, tomato slices and mozzarella, sprinkled with basil
	Consistency	meat: tender, succulent
	Aroma	meat: typical, not foreign topping: typical tomato and mozzarella
	Taste	meat: typical, not foreign topping: typical tomato and mozzarella

Pallet contents	98 cartons (14 layers of 7 cartons each)			
Primary packing	Seitenfaltbeutel	Dimensions	400x400x800 mm	weight ca. 30 g
Outer carton dimensions	WP 25	Dimensions	400x300x117 mm	weight 277 g +/- 10 %
Outer box				

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 glutens and products manufactured from such	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat starch, dextrose
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"/>	mozzarella
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, dextrose, maltodextrine
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
9	Palm and / or coconut components	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
10	Sucrose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	sugar
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 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

correction of layout, descriptive customary name, ingredients, instruction for storage and use and second page