



Product Specification

Escalope of veal

(Wienerschnitzel vom Kalb)

Doc. No.: F-FVZ-DE-10090
 Revision: 12
 Date: 03.12.2018
 Replaces: 11
 Page: 1 of 2
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 german specification 03.12.2018 Rev. 19

100 g
 120 g
 140 g
 160 g
 180 g
 200 g
 250 g

Article number:
 90574-01
 92047-07
 92047-04
 92047-05
 92047-06
 90736-01
 92047-20

EAN:
 4001902905741
 4001902920416
 4001902920447
 4001902920430
 4001902920454
 4001902907363
 4001902320476

Intrastat number: 16025010
Descriptive customary name: ready-to-cook veal cut from the topside, with liquid seasoning, battered in whole egg and Austrian bread crumbs, with 25 % batter, deep-frozen

Sensory requirements:

Appearance: Battered in a white batter jacket, without bare patches, elongated oval pieces of equal weight
Consistency: Meat: Juicy, tender to the bite Batter: Crispy
Aroma: Typical, not unaccustomed
Taste: Fresh veal aroma
Ingredients: Veal (70%), **wheat flour**, water, **whole egg** (4 %), salt, yeast, **wheat starch**, acid sodium citrates E 331, potato starch, spice, lemon juice concentrate

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

Weight marking:

Weight per piece:	100	120	140	160	180	200	250
Piece weight + / - g	15	15	15	15	15	+25/-15	25
Contents per carton:	30	25	20	20	18	15	10
Total carton weight:	3.0	3.0	2.8	3.2	3,24	3,0	2,5

Packaging:

Size/weight polybag 400 x 400 x 800 x 0.025 mm / ca. 30 g
Carton interior dimensions/weight: 392 x 292 x 101 mm / 277 g +/- 10 % (WP 25)
Colour of adhesive strip: transparent
Pallet contents: 98 cartons (14 layers of 7 cartons each)

Nutritional value Ø per 100 g:

energy: 599 kJ / 142 kcal
fat: 2.2 g
of which saturates: 0.8 g
carbohydrate: 13 g
of which sugars: 1.7 g
fibre: <0.5 g
protein: 17 g
salt: 1.2 g

Delivery: cartons stacked on Euro palettes, wrapped in shrink wrap
Shelf life: 12 months from production /residual period: 6 months from delivery
Legal requirements The product's composition and labelling correspond

Labelling: with the applicable legal requirements in Germany and the EU.
 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

Reason for change: change of all piece tolerances, delete article 90738-01

Appendix to Product Specification F-FVZ-DE-10090

Revision: 12

Art. No. : 90574-01/ 92047-07 / 92047-04 / 92047-05 / 92047-06 / 90736-01/ 92047-20

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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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	veal
10	Pork and pork products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 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"/>	
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.

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