



Product Specification

Doc.No.: F-FVZ-DE-10090
 Revision: 4
 Date: 18.01.2021
 Replaces: 3
 Page: 1 of 2
 Issued: JM
 German sp.: 02.07.2020/17



Minced meat "Cordon bleu style", pre-fried (Hacktasche Cordon Bleu Art, vorgebraten)

Article number 9372900
 Weight per piece 200 g
 Unit weight tolerance +/- 15 g
 Contents per carton 40 x 200 g
 Total carton weight 8.000 g
 EAN-Code 4001902937292

Shelf life from production 9 months
 License number DE EV 83 EG
 Residual period from delivery 6 months
 Intrastat-number 16024930

Guiding principle for meat and meat products

(current version)

Descriptive customary name

minced meat in part finely chopped, stuffed with process cheese product and cooked ham, breaded, pre-fried, deep-frozen



Ingredients

60 % minced meat (66% pork, **egg white**, **wheat flour**, onions, water, salt, starch [**wheat**, potato], acid sodium citrates, spices, yeast, spice extract), 10 % process cheese product 45 % fat in dry solids (**cheese**, water, **butter**, **milk protein**, **wey solids**, emulsifying salts: sodium citrates, sodium phosphates, diphosphates, poly-phosphates; smoke), 10 % cooked ham (pork, iodized salt [salt, potassium iodide], dextrose, maltodextrin, acid sodium citrates, spices, spice extracts, antioxidant sodium ascorbate, preservative sodium nitrite), breading (**wheat flour**, water, starch [**wheat**, corn], spices, salt, 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!
 with 5 % dampness: pre-heated at 180°C for approx. 15 min.
 at 170°C for approx. 6 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	1240	kJ	298	kcal
fat	21	g		
of which saturates	6.8	g		
carbohydrate	15	g		
of which sugars	2.3	g		
fibre	2.1	g		
protein	13	g		
salt	1.7	g		

Sensory requirements

Appearance curved shape, oval to round, flattened edges, no bare areas, when cut you can see cheese and ham
Consistency meat: loose batter: crispy
Aroma typical
Taste heartily of cheese and ham

Pallet contents

Primary packing 54 cartons (9 layers of 6 cartons each)
 Outer carton dimensions poly bag
 Outer box WP 94

Dimensions	400x400x800 mm	weight	ca. 30 g
Dimensions	390x390x170 mm	weight	527 g +/- 10 %

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



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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"/>	egg white
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"/>	process chees product
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"/>	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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	ham (preservative sodium nitrite E 250)
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 checked="" type="checkbox"/>	<input type="checkbox"/>	ham (antioxidant sodium ascorbate E 301)
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 checked="" type="checkbox"/>	<input type="checkbox"/>	process cheese product (E 339, E 450, E 452)

**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, correction of packing and second page