



Doc.No.: F-FVZ-DE-10090
 Revision: 3
 Date: 23.02.2021
 Replaces: 2
 Page: 1 of 2
 Issued: JM
 German sp.: 09.09.20/9

Product Specification



Mini Meat Ball, fried (Mini Frikadelle, fertig gebraten)

Article number 9362002
 Weight per piece 25 g
 Unit weight tolerance +/- 2 g
 Contents per carton 5 x 1.000 g
 Total carton weight 5.000 g
 EAN-Code 4001902936240

Shelf life from production 10 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 small meat balls made of pork and beef, in part finely chopped, with fresh onion, heartily seasoned, fried without fat, deep-frozen

Ingredients 55 % pork, 17 % beef, 10 % onions, **egg white, wheat flour, whole egg**, starch (potato, **wheat**), salt, spices, yeast, herbs, water, dextrose, glucose syrup, spice extracts, acid sodium citrates

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!

500 W, approx. 3 min.



slightly thawed fry from both sides with little fat with a medium heat approx. 4 min.

with 5 % dampness: pre-heated at 160°C-180°C for approx. 10 min.

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

Nutritional value Ø per 100g

energy	1053 kJ	253 kcal
fat	18 g	
of which saturates	7,0 g	
carbohydrate	8,9 g	
of which sugars	1,3 g	
fibre	< 0,5 g	
protein	13 g	
salt	1,6 g	

Sensory requirements

Appearance	soft square-cut products, fried and browned on both sides, free of fat and burnt residues
Consistency	loose
Aroma	appetizing of meatballs
Taste	heartily, spicy, typical

Pallet contents 98 cartons (14 layers of 7 cartons each)
Primary packing flat film
Outer carton dimensions WP 25
Outer box

Dimensions	305x250 mm	weight	ca. 29 g
Dimensions	400x300x117 mm	weight	277 g +/- 10 %

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 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, 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"/>	

No.	Usage of ingredients in accordance with the ALBA lists	Yes*	No*	Specification of ingredient
1	Beef and beef products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	beef
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"/>	dextrose glucose syrup
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 checked="" type="checkbox"/>	<input type="checkbox"/>	fenu greek seed
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 checked="" type="checkbox"/>	<input type="checkbox"/>	coriander
15	Apiaceae (Umbelliferae)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	coriander, caraway, cumin, parsley
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

new layout, correction of ingredients, packing and second page