



Doc.No.: F-FVZ-DE-10090
 Revision: 3
 Date: 25.07.2022
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Product Specification



Organic Beef Meat Ball, fried (Bio-Rindfleischfrikadelle "Die Ausgezeichnete", gebraten)

Article number	9056703	7069601
Weight per piece	60 g	125 g
Unit weight tolerance	+/- 5 g	+/- 5 g
Contents per carton	100 x 60 g	52 x 125 g
Total carton weight	6.000 g	6.500 g
EAN-Code	4001902101464	4001902101372

Shelf life from production	12 months	Residual period from delivery	4 months
License number	DE EV 83 EG	Intrastat-number	16025095
nr. of control body	DE-ÖKO-003	origin	EU/non-EU agriculture

Guiding principle for meat and meat products (current version) 2.507.8

Descriptive customary name made from beef, partly finely chopped, with fresh onions, heartily seasoned, fried without fat, deep-frozen

Ingredients 73 % beef*, 8 % onions*, **whole egg***, **wheat flour***, salt, potato starch*, spices*, dextrose*, yeast*
 * from controlled organic agriculture

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 160°C approx. 13-15 min. (3 pieces): 500 W, approx. 3 min.
 slightly thawed fry from both sides with little fat with a medium heat approx. 8-10 min. at 170°C approx. 7 min.

Store and transport at -18°C. After thawing consume within 24 hours. Do not refreeze. Observe the preparation recommendation. Despite the greatest care, the presence of pieces of bone in the product cannot be completely excluded

Nutritional value Ø per 100g	energy	977	kJ	235	kcal
	fat	16	g		
	of which saturates	6.3	g		
	carbohydrate	7.8	g		
	of which sugars	1.2	g		
	fibre	< 0.5	g		
	protein	15	g		
	salt	1.6	g		

Sensory requirements **Appearance** round shaped 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 112 cartons (14 layers of 8 cartons each)
 Primary packing flat film transparent 840 mm
 60g **Dimensions** 410x510 mm **weight** ca. 27,5 g
 125g **Dimensions** 410x430 mm **weight** ca. 23,2 g
 Outer carton dimensions WP 25 **Dimensions** 400x300x117 mm **weight** 277 g +/- 10 %
 Outer box

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
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"/>	

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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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
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"/>	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

correction of instruction for storage and use and foil tara