



Product Specification

Doc.No.: F-FVZ-DE-10090
 Revision: 04
 Date: 26.04.2021
 Replaces: 03
 Page: 1 of 2
 Issued: AP
 German sp.: 26.04.2021/11



Breaded vegetable „Escalope style“ (Gemüseschnitzel, vorgebraten)

Article number	9465400	9466300
Weight per piece	145 g	80 g
Unit weight tolerance	+/- 10 g	+/- 10 g
Contents per carton	40 x 145 g	50 x 80 g
Total carton weight	5.800 g	4.000 g
EAN-Code	4001902946546	4001902946638

Shelf life from production	12 months	Residual period from delivery	6 months
License number	DE EV 83 EG	Intrastat-number	07109000

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

a mixture of vegetable and cereals (broccoli, cauliflower, carrots, peas and whole spelt wheat), coated in a special breading, pre-fried, deep-frozen

Ingredients

vegetables (60 %) (cauliflower, peas, broccoli, carrots, potatoes), **wheat flour**, cereals (10 %) (**spelt wheat, oat flakes**), water, rape oil, starch (potato, **wheat**, corn), salt, dextrose, spices, yeast, herbs, spice extracts, thickener guar gum

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 to 180°C for approx. 24 min.

fry at medium heat with a little oil on both sides approx. 5 min.

at 170°C for approx. 5 min.

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

Nutritional value Ø per 100g

energy	803	kJ	191	kcal
fat	7.0	g		
of which saturates	0.6	g		
carbohydrate	27	g		
of which sugars	2.0	g		
fibre	3.0	g		
protein	4.1	g		
salt	1.2	g		

Sensory requirements

Appearance kidney shaped, evenly light-brown fried shaped product without bare areas
Consistency In the section vegetables and spelt wheat are recognizable.
Aroma tender vegetable with light bite
Taste typical

Pallet contents

63 cartons (9 layers of 7 cartons each) (145g) // 112 cartons (14 layers of 8 cartons each) (80g)

Primary packing

Polybag

Dimensions 400x400x800xmm **weight** ca. 30 g

Outer carton dimensions

WP 26 (145 g)

Dimensions 398x298x154 mm

weight 300 g +/- 10 %

Outer box

WP 25 (80 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, spelt wheat, oat flakes
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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 checked="" 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 checked="" type="checkbox"/>	yeast
8	Legumes and legume products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	peas
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, lovage
16	Carrots and carrot products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	carrots
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, conversion of box from WP 23 to WP 25, change of pallet factor, change of box dimensions and weight, correction second page, remove the E-number from the ingredient text