



Product Specification

Courgette "Vital" with vegetable filling (Zucchini vital mit Gemüsefüllung)

Doc. No.: F-FVZ-DE-10090
Revision: 8
Date: 04.12.2018
Replaces: 7
Page: 1 of 2
Issued: JM
german specification 04.12.2018 Rev. 16

Article number:	94654-20
EAN:	4001902946560
Intrastat number:	20049098
Descriptive customary name:	courgette half, hollowed out, with a filling of rice, cheese and vegetables, with piquant seasoning, topped with mozzarella, deep-frozen
<u>Sensory requirements:</u>	
Appearance:	courgette half with brownish and clearly chunky filling of vegetables and cheese with a mozzarella topping
Consistency:	courgette firm, juicy but not squishy, filling bound
Aroma:	spicy
Taste:	typical of courgette and vegetables, clear note of roasted onions and a slightly sour note of cheese, with balanced spiciness
Ingredients:	courgette (50 %), cheese (8 %), cream cheese preparation with fresh garden herbs (6 %) (cream cheese , herbs, garlic, salt, thickener locust bean gum E 410, spices), mozzarella (6 %), tomatoes (5 %), boiled rice (5 %) (rice, water), roasted onions (5 %) (onions, rape oil), paprika (5 %), corn (3 %), potato starch, spices, salt, herbs, pea protein, sambal oelek (chili 70 %, water, salt, acid acetic acid E 260, modified corn starch, preservative potassium sorbate E 202), balsamic vinegar
Instruction for storage and use:	Prepare the product from frozen. <u>Combi steam oven with 5 % dampness:</u> pre-heated to 180°C for approx. 15-18 min. Store and transport at -18°C. Consume immediately after thawing. Do not refreeze. Only consume when cooked thoroughly.
<u>Weight marking:</u>	
Weight per piece:	180 g +/- 20 g
Contents per carton:	50 x 180 g
Total carton weight:	9.000 g
<u>Packaging:</u>	
Size/weight polybag	400 x 400 x 800 x 0,025 / ca. 30 g
Carton interior dimensions/weight:	380 x 380 x 152 / ca. 527 g +/- 10 % (WP 94)
Colour of adhesive strip:	transparent
Pallet contents:	54 cartons (9 layers of 6 cartons each)
<u>Nutritional value Ø per 100 g:</u>	
energy:	561 kJ / 134 kcal
fat:	7.6 g
of which saturates:	4.3 g
carbohydrate:	11 g
of which sugars:	2.6 g
fibre:	0.8 g
protein:	5.2 g
salt:	1.0 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 with the applicable legal requirements in Germany and the EU.
Labelling:	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 EG
Reason for change:	correction of colour of adhesive stripe

Appendix to Product Specification F-FVZ-DE-10090
Art. No. : 9465420

Revision: 8
Page: 2 of 2

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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	cheese, cream cheese preparation, mozzarella
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 checked="" type="checkbox"/>	<input type="checkbox"/>	cheese, cream cheese preparation, mozzarella
2	Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	cheese, cream cheese preparation, mozzarella
3	Egg and egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
4	Soy and soy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
5	Glutens	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
6	Wheat and wheat products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	corn
16	Cocoa and cocoa products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
17	Yeast and yeast products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
18	Legumes and legume products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pea protein
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 checked="" type="checkbox"/>	<input type="checkbox"/>	cream cheese preparation (parsley), herbs (parsley)
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 checked="" type="checkbox"/>	<input type="checkbox"/>	sambal oelek (potassium sorbate E 202)
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.

FVZ Convenience GmbH

Natorper Straße 57
D-59439 Holzwickede

Tel.: +49 2301 91331-0
Fax: +49 2301 91331-27
E-Mail: info@fvz.de
www.fvz.de
USt. ID Nr.: DE 122 797 752

HRB Nr.: 3545 Ag Hamm
Bank: Deutsche Bank AG, Düsseldorf
BIC: DEUTDE33XXX
IBAN-EUR: DE02 3007 0010 0984 2469 00

Geschäftsführer:
Anne Henningsen
Jan Holtslag
Bernd Stark
A Vion Company