



# Product Specification

Doc.No.: F-FVZ-DE-10090  
 Revision: 3  
 Date: 12.08.2021  
 Replaces: 2  
 Page: 1 of 2  
 Issued: JM  
 German sp.: 12.08.21/5



## Escalope of pork "Lieblingschnitzel", raw (Lieblingschnitzel, roh)

Article number	9033700	9333800	9333900
Weight per piece	80 g	100 g	120 g
Unit weight tolerance	+/- 15 g	+/- 15 g	+/- 15 g
Contents per carton	45 x 80 g	40 x 100 g	35 x 120 g
Total carton weight	3.600 g	4.000 g	4.200 g
EAN-Code	4001902903372	4001902933805	4001902933393
Article number	9334100	9334200	9334300
Weight per piece	160 g	180 g	200 g
Unit weight tolerance	+/- 15 g	+/- 15 g	+/- 20 g
Contents per carton	25 x 160 g	20 x 180 g	20 x 200 g
Total carton weight	4.000 g	3.600 g	4.000 g
EAN-Code	4001902933416	4001902933423	4001902933430

Shelf life from production	12 months	Residual period from delivery	4 months
License number	DE EV 83 EG	Intrastat-number	16024911

Guiding principle for meat and meat products (current version)

2.508.1 Schnitzel

Descriptive customary name

made of liquid seasoned pork, with 35 % bread crumbs, raw, deep-frozen

Ingredients

65 % liquid seasoned pork (92 % pork, water, **wheat starch**, salt, acid sodium citrates), 35 % breading (**wheat flour**, **whole egg**, water, starch [**wheat**, corn], salt, dextrose, yeast)

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!



at medium heat for approx. 4 min. each side



170°C for approx. 4 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	730 kJ	173 kcal
fat	3.2 g	
of which saturates	1.2 g	
carbohydrate	21 g	
of which sugars	5.3 g	
fibre	< 0.5 g	
protein	15 g	
salt	1.6 g	

Sensory requirements

**Appearance** battered escalope with artisanal look, without bare patches and neck  
**Consistency** meat: juicy, tender to the bite      breading: crisp  
**Aroma** typical  
**Taste** typical

Pallet contents

80 cartons (10 layers of 8 cartons each)

Primary packing

poly bag

**Dimensions** 400x400x800 mm

**weight** ca. 30 g

Outer carton dimensions

WP 26

**Dimensions** 398x298x154 mm

**weight** 300 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



# Product Specification

Doc.No.: F-FVZ-DE-10090  
 Revision: 3  
 Date: 12.08.2021  
 Replaces: 2  
 Page: 2 of 2  
 Issued: JM  
 German sp.: 12.08.21/5



## Escalope of pork "Lieblings schnitzel", raw (Lieblings schnitzel, roh)

Allergen Information		*Contained in the product according to recipe		
No.	Ingredient	Yes*	No*	Specification of ingredient
1	Grains containing glutes 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"/>	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 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"/>	corn 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 packing and second page