

Product Specification

Product:



Breaded minced meat "Hunter style" fried
(Jägerschnitte, fertig gebraten)

Doc. No.: F-FVZ-DE-10090
Revision: 5
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Replaces: 4
Page: 1 of 2
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Article number:	92023-01
EAN:	4001902920256
Intrastat number:	16024930
Descriptive customary name:	portioned product of minced pork meat, in part finely chopped, shaped, spiced, breaded, fried, deep-frozen
<u>Sensory requirements:</u>	
Appearance:	round, yellow, no bare areas Meat: slightly firm, not rubbery Batter: crispy
Consistency:	typical
Aroma:	Fresh pork aroma
Taste:	hearty, spicy, slightly to large frankfurter style sausage
Ingredients:	Pork (69 %), wheat flour , rice flour, water, rape oil, starch (wheat, corn) , modified starch, salt, acid sodium citrates E 331, spices (contains mustard seeds), dextrose, nitrite curing salts (salt, preservative sodium nitrite E 250), antioxidant ascorbic acid E 300, thickeners carrageenan E 407 and xanthan gum E 415, yeast, yeast extract, seasoning, spice extracts, lemon extract, whole egg, durable whole milk , lemon juice powder, flavouring, raising agents diphosphates E 450 and sodium carbonates E 500
Instruction for storage and use:	Prepare the product from frozen. <u>Pan:</u> fry from both sides at medium heat for approx. 2 min. <u>Deep fryer:</u> approx. 3 min. at 170°C <u>Combi steam oven with 5 % dampness:</u> pre-heated to 180°C, for approx. 9 min. Store and transport at -18°C. Consume immediately after thawing. Do not refreeze. Heat article before consumption according to preparation recommendation.
<u>Weight marking:</u>	
Weight per piece:	90 g +/- 10 g
Contents per carton:	50 x 90 g
Total carton weight:	4.500 g
<u>Packaging:</u>	
Size/weight polybag	400 x 400 x 800 x 0,025 mm / ca. 30 g
Carton interior dimensions/weight:	390 x 290 x 138 / 300 g +/- 10 % (WP 26)
Colour of adhesive strip:	transparent
Pallet contents:	63 cartons (9 layers of 7 cartons each)
<u>Nutritional value Ø per 100 g:</u>	
energy:	1258 kJ / 302 kcal
fat:	21 g
of which saturates:	4.6 g
carbohydrate:	16 g
of which sugars:	1.4 g
fibre:	<0.5 g
protein:	12 g
salt:	1.8 g
Delivery:	cartons stacked on Euro palettes, wrapped in shrink wrap
Shelf life:	9 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:	change of instruction for storage and use and tolerance of piece weight

Appendix to Product Specification F-FVZ-DE-10090
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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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	mustard seeds
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
2	Lactose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat starch
6	Wheat and wheat products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat starch, dextrose
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 checked="" type="checkbox"/>	<input type="checkbox"/>	meat
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 starch, dextrose, seasoning
16	Cocoa and cocoa products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
17	Yeast and yeast products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	yeast
18	Legumes and legume products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	spices (coriander)
32	Celery and celery products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
33	Apiaceae (Umbelliferae)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	spices (coriander, cumin, caraway)
34	Mustard and mustard products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	spices (mustard seeds)
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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	nitrite curing salt (salt, preservative sodium nitrite E 250)
2 a	... "With curing salts"	<input checked="" type="checkbox"/>	<input type="checkbox"/>	nitrite curing salt (salt, preservative sodium nitrite E 250)
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 checked="" type="checkbox"/>	<input type="checkbox"/>	antioxidant ascorbic acid E 300
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.