



Doc.No.: F-FVZ-DE-10090  
 Revision: 7  
 Date: 18.05.2021  
 Replaces: 6  
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 Issued JM  
 German sp.: 18.05.2021/9

# Product Spezifikation



## Broccoli" Turkey Roll (Putenroulade "Broccoli")

**Article number** 9246700  
**Weight per piece** 150 g  
**Piece weight tolerance** +/- 10g  
**Contents per carton** 60 x 150 g  
**Total carton weight** 9.000 g  
**EAN-Code** 4001902924674

**Shelf life from production** 12 months  
**License number** DE EV 83 EG  
**Residual period from delivery** 6 months  
**Intrastat-number** 16023119

**Guiding principle for meat and meat products** 2.509  
 (current version)

**Descriptive customary name** Turkey roll with 8 % liquid seasoning, filled with broccoli, turkey meat and celery, contents pea protein, ready-to cook product, deep-frozen


**Ingredients** 55 % turkey meat, 30 % broccoli, water, 4 % **celery**, starch (potato, **wheat**), salt, acid sodium citrates, pea protein, dextrose, spices, vegetable powder (carrot, mushroom, tomato), thickener carrageenan, spice extracts

**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!  
 with 5% dampness: fry first,  
 then fill with water and cook in the pre-heated combi steamer at 170 ° C for approx. 30 minutes

 fry hot, peel it off and cook in the stock over medium heat for approx. 30 minutes

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

**Nutritional value Ø per 100g**

<b>energy</b>	333	kJ	79	kcal
<b>fat</b>	0,9	g		
<b>of which saturates</b>	0,2	g		
<b>carbohydrate</b>	3,9	g		
<b>of which sugars</b>	0,8	g		
<b>fibre</b>	<0,5	g		
<b>protein</b>	14	g		
<b>salt</b>	1,3	g		

**Sensory requirements**

<b>Appearance</b>	light coloured turkey meat encasing the filling
<b>Consistency</b>	loose
<b>Aroma</b>	typical
<b>Taste</b>	typical

**Pallet contents** 54 cartons (9 layers of 6 cartons each)

<b>Primary packing</b>	polybag	<b>Dimensions</b>	400x400x800 mm	<b>weight</b>	ca. 30 g
<b>Outer carton dimensions</b>	WP 94	<b>Dimensions</b>	390x390x170 mm	<b>weight</b>	527 g +/- 10 %
<b>Outer box</b>					

**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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## Broccoli" Turkey Roll (Putenroulade "Broccoli")

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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	celery
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 checked="" type="checkbox"/>	<input type="checkbox"/>	turkey meat
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
8	Legumes and legume products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pea protein
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"/>	celery, lovage, parsley
16	Carrots and carrot products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	vegetable powder
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

change of carton and pallet contents