
	<h1>Product specification</h1>		
	FB 1.10	Version 08	

## 1. Article description

Pork escalopes premium

## 2. Product description

### 2.1 Generic term (referred to the Food Information regulation (EU) No 1169/2011)

Pork escalopes, breaded, deep frozen

### 2.2 Package size:

1-10 kg

### 2.3 Ingredients

69 % pork loin, breading (bread crumbs (**wheat flour**, yeast, table salt, water), **whole-egg\***, **wheat flour**), liquid seasoning (water, **wheat flour**, table salt, spices, flavors)  
 Origin of meat: EU/AT  
 \*free range eggs

### 2.4 Special notes:

**Preparation: Pan:** Fry the deep-frozen escalopes in a pan on medium heat with an appropriate amount of oil for 7-9 minutes till golden brown.



**Deep fryer:** Fry the deep-frozen escalopes in approximately 165°C hot oil for 5-7 minutes till golden brown.

Cook the product completely before consumption. Observe hygiene regulations. Do not refreeze after defrosting.

### 2.5 Nutrition facts / 100 g:

energy	621 kJ/147 kcal
fat	3,0 g
there of: saturated fatty acids	1,2 g
carbohydrates	13 g
there of: sugar	3,4 g
protein	17 g
salt	1,2 g

Erstellt: CE	Geprüft: CS	Freigegeben: ISS
Revision: 02	Seite 1 von 5	Gültig ab: 03.08.2022
J:\Produktion\IFS\Aktuelles QM-Handbuch\Endproduktspezifikationen\1.10 Product-Specification_Pork Escalopes Premium E22-Xxx.Docx		

	<h1>Product specification</h1>		
	FB 1.10	Version 08	

## 2.6 Sensory requirements:

<b>appearance, outside</b>	product-typical
<b>appearance, inside</b>	product-typical
<b>odor, taste</b>	product-typical
<b>consistency</b>	product-typical

## 2.7 Microbiological parameter:

	warn value (KbE*/g)
escherichia coli	1 x 10 <sup>3</sup> /g
coagulase-positive Staphylococci	1 x 10 <sup>3</sup> /g
presumptive Bacillus cereus	1 x 10 <sup>3</sup> /g
salmonella	nn / 25g
listeria monocytogenes	1 x 10 <sup>2</sup> /g



## 3. Gene technology:

The product is marketed in accordance with the European and Austrian legislation. It is produced without the use of a GMO during manufacture. For the product, there is no need for a label according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 as amended.

## 4. Allergens:

Allergens	Contained in the product Y/N	description:
Grain including gluten and products thereof	<b>Y</b>	<i>wheat (gluten)</i>
Shellfish and products of shellfish	<b>N</b>	
Eggs and products of eggs	<b>Y</b>	<i>whole-egg</i>
Fish and products of fish	<b>N</b>	
Peanuts and products of peanuts	<b>N</b>	

Erstellt: CE	Geprüft: CS	Freigegeben: ISS
Revision: 02	Seite 2 von 5	Gültig ab: 03.08.2022
J:\Produktion\IFS\Aktuelles QM-Handbuch\Endproduktspezifikationen\1.10 Product-Specification_Pork Escalopes Premium E22-Xxx.Docx		

	<h1>Product specification</h1>		
	FB 1.10	Version 08	

Soy and products of soy	<b>N</b>	
Milk and products of milk (including lactose)	<b>N*</b>	
Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan, para nut, pistachio, macadamia and Queensland nuts) and products made out of nuts	<b>N</b>	
Celery and products of celery	<b>N</b>	
Mustard and products of mustard	<b>N</b>	
Sesame seed and products of sesame seeds	<b>N</b>	
Sulphur Dioxide (SO <sub>2</sub> ) and sulphite in a concentration higher than 10 mg/kg or 10 mg/L (than SO <sub>2</sub> denoted)	<b>N</b>	
Lupine and products of lupine	<b>N</b>	
Molluscs and products of molluscs	<b>N</b>	

\*= May be contained in traces. (Cross-contamination is avoided as best as possible by appropriate cleaning measures, but cannot be excluded).

## 5. Minimum durability and storage conditions

Total shelf life

540	days
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Residual term (customers)

90	days
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Storage temperature

-18	°C
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Erstellt: CE	Geprüft: CS	Freigegeben: ISS
Revision: 02	Seite 3 von 5	Gültig ab: 03.08.2022
J:\Produktion\IFS\Aktuelles QM-Handbuch\Endproduktspezifikationen\1.10 Product-Specification_Pork Escalopes Premium E22-Xxx.Docx		

	<h1>Product specification</h1>		
	FB 1.10	Version 08	

## 6. Health mark

AT 40761 EG

## 7. Packaging

art.no.	EU/AT	size	carton weight	EAN-CODE carton	order unit	cartons per layer	dimensions L x W x H	gross weight per carton	gross weight per pallet	customs tariff number
E22/2173		80 g	1 x 3 kg	9002242921731	1 Pal = 120 Ktn.	12	29,7 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/2136		100 g	1 x 3 kg	9002242921335	1 Pal = 120 Ktn.	12	29,7 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/3979		100 g	1 x 3 kg	9002242939798	1 Pal = 120 Ktn.	12	29,7 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/2163		120 g	1 x 3 kg	9002242921632	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/3337		120 g	1 x 3 kg	9002242933376	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/3982		120 g	1 x 3 kg	9002242939828	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/2138		140 g	1 x 3 kg	9002242921380	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/3338		140 g	1 x 3 kg	9002242933383	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/8633		140 g	1 x 3 kg	9002242986334	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/2139		160 g	1 x 3 kg	9002242921397	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/3339		160 g	1 x 3 kg	9002242933390	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/2140		200 g	1 x 3 kg	9002242921403	2 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/3478		200 g	1 x 3 kg	9002242934786	3 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/2369		250 g	1 x 3 kg	9002242923698	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
H22/2360		280 g	1 x 3 kg	9002242923605	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/2341		300 g	1 x 3 kg	9002242923414	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,267 kg	412 kg	16024919
E22/2347		160 g	1 x 3,2 kg	9002242923476	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,466 kg	436 kg	16024919
E22/1000		180 g	1 x 3,24 kg	9002242910001	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,507 kg	441 kg	16024919
E22/3960		180 g	1 x 3,24 kg	9002242939606	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,507 kg	442 kg	16024919
E22/1001		220 g	1 x 3,52 kg	9002242021448	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,787 kg	474 kg	16024919
E22/2144		240 g	1 x 3,36 kg	9002242921441	1 Pal = 120 Ktn.	12	29,9 cm x 25,7 cm x 14,9 cm	3,627 kg	455 kg	16024919
E22/2687		240 g	1 x 10 kg	9002242926873	1 Pal = 40 Ktn.	4	38,5 cm x 28,5 cm x 23 cm	10,345 kg	434 kg	16024919
H22/7300		1000 g	10 x 1 kg	9002242923551	1 Pal = 48 Ktn.	4	38,5 x 28,5 cm x 23 cm	10,345 kg	497 kg	16024919
E22/2137		1000 g	10 x 1 kg	9002242921373	1 Pal = 48 Ktn.	4	38,5 x 28,5 cm x 23 cm	10,345 kg	497 kg	16024919

Erstellt: CE	Geprüft: CS	Freigegeben: ISS
Revision: 02	Seite 4 von 5	Gültig ab: 03.08.2022
J:\Produktion\IFS\Aktuelles QM-Handbuch\Endproduktspezifikationen\1.10 Product-Specification_Pork Escalopes Premium E22-Xxx.Docx		



# Product specification



FB 1.10

Version 08

E22/3420		750 g	12 x 750 g	900224293420 5	1 Pal = 42 Ktn.	6	39 cm x 39 cm x 23 cm	9,42 kg	416 kg	1602491 9
E22/3988		750 g	12 x 750 g	900224293988 0	1 Pal = 42 Ktn.	6	39 cm x 39 cm x 23 cm	9,42 kg	416 kg	1602491 9
E22/3546			1 x 7 kg	900224293546 2	1 Pal = 56 Ktn.	8				1602491 9
E22/3648		100 g	1 x 7 kg	900224293648 3	1 Pal = 56 Ktn.	8				1602491 9
E22/3650		140 g	1 x 7 kg	900224293650 6	1 Pal = 56 Ktn.	8				1602491 9
E22/3651		160 g	1 x 7 kg	900224293651 3	1 Pal = 56 Ktn.	8				1602491 9
E22/3653		200 g	1 x 7 kg	900224293653 7	1 Pal = 56 Ktn.	8				1602491 9
E22/3654		220 g	1 x 7 kg	900224293654 4	1 Pal = 56 Ktn.	8				1602491 9
E22/3649		120 g	1 x 7,2 kg	900224293649 0	1 Pal = 56 Ktn.	8				1602491 9
E22/3652		180 g	1 x 7,2 kg	900224293652 0	1 Pal = 56 Ktn.	8				1602491 9
E22/2999		240 g	1 x 7,2 kg	900224292999 7	1 Pal = 56 Ktn.	8				1602491 9
E22/3990		350 g	1 x 7,35 kg	900224293990 3	1 Pal = 56 Ktn.	8				1602491 9
E22/3989		220 g	1 x 7,45 kg	900224293989 7	1 Pal = 56 Ktn.	8				1602491 9
E22/3519	AT	250 g	1 x 7,50 kg	900224293519 6	1 Pal = 56 Ktn.	8				1602491 9
E22/3727		80 g	1 x 8 kg	900224293727 5		8				1602491 9
E22/3526		180 g	1 x 3 kg	900224293526 4		12				1602491 9
E22/3316		160 g	1 x 3 kg	901005510616 0		12				1602491 9
E22/3334		200 g	1 x 3 kg	901005510617 7		12				1602491 9
E22/3317		100 g	1 x 3 kg	901005510615 3		12				1602491 9
E22/3986	AT	160 g	1 x 3 kg	900224293986 6		12				1602491 9
E22/3985	AT	180 g	1 x 3 kg	900224293985 9		12				1602491 9
E22/4056		180 g	6,48 kg	900224294056 5		8				1602491 9
E22/4031	AT	140 g	7 kg	900224294031 2		8				1602491 9
E22/4043	AT	120 g	7,2 kg	900224294043 5		8				1602491 9
E22/4062	AT		8,75 kg	900224294062 6		8				1602491 9

This product is manufactured in accordance with the HACCP principles and good manufacturing practice and complies with the legal provisions and limits of the EU and Austria, in particular regarding contaminants (heavy metals, aflatoxins, pesticides, PCBs).

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Erstellt: CE	Geprüft: CS	Freigegeben: ISS
Revision: 02	Seite 5 von 5	Gültig ab: 03.08.2022
J:\Produktion\IFS\Aktuelles QM-Handbuch\Endproduktspezifikationen\1.10 Product-Specification_Pork Escalopes Premium E22-Xxx.Docx		