

PRODUCT SPECIFICATION



Impulses. Success. Emotions.

Peppers Cheddar Cheese

Article No.: 8427800

Product Designation:	Green Jalapeño peppers filled with cheddar cheese spread preparation, with a crunchy breading, pre-cooked, deep-frozen.	
Ingredients:	CHEESE spread preparation (28 %) (CHEDDAR; water; BUTTER; MILK protein; WHEY powder; modified starch; emulsifying salt: polyphosphates, sodium phosphates; salt; thickener: locust bean gum, guar gum; colour: carotenes, paprika extract), Jalapeño peppers (25 %), WHEAT flour, water, sunflower oil, starch, WHEAT GLUTEN, yeast, salt, spices	
Product Description:	<p>Tasty pods: The special, fleshy green jalapeño chillis and the tasty cheddar cheese filling are a hearty match. The crunchy breading makes them a perfect snack, pre-cooked!</p> <ul style="list-style-type: none">- The US classic with cheddar cheese- Green jalapeño, special fleshy- Crispy breading	
State:	pre-cooked	
Dietary category:	contains no alcohol , vegetarian	
Dimensions, deep-frozen:	approx. (L x W x H)	
Piece Weight:		
Identification Marking:	nicht erforderlich / not required	
EAN – Sales Unit:	4004074159042	
EAN – Master Case:	4004074059045	
Customs Tarif No.:	21069098	
Shelf Life (BBD):	450 days	
Shelf Life on Delivery:	120 days	
Storage Conditions:	Transport and storage at -18 °C.; do not refreeze after defrosting	
Contents of Master Case:	6 x 1,0 kg = 6,0 kg (1,0 kg = 26 - 33 pieces)	
Languages on Packaging:	DE, GB, FR, NL, IT, ES, PT, DK, SE, FI, NO, GR, TR, PL, SK, CZ	
Master Case:	1 x cardboard box (cardboard), 400 mm x 300 mm x 153 mm, 350 g 1 x label on outer case (paper), 180 mm x 120 mm, 2 g	
Packaging Sales Units:	6 x bag (printed foil LDPE), 280 mm x 26 mm x 240 mm, 11 g	
	Net Weight	Gross Weight
Per Sales Unit:	1 kg	1.011 kg
Per Master Case:	6.00 kg	6.418 kg

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Cases per Layer:	8
Cases per Pallet:	88
Gross Weight per Pallet:	584.784 kg
Pallet Height:	1833 mm

Recommended Preparation:

Prepare the product from frozen. Caution: Product will be hot. Cooking times may vary depending on the power rating of the appliance.

Oven: 200 °C ca. 10 min., preheated

Merrychef 230V:

5 pieces, 01:55 min.,

250 °C, 100 % fan speed, 45 % microwave power

15 pieces, 02:35 min.,

250 °C, 100 % fan speed, 80 % microwave power

Merrychef 380V:

5 pieces, 01:40 min.,

250 °C, 100 % fan speed, 25 % microwave power

15 pieces, 02:05 min.,

250 °C, 100 % fan speed, 60 % microwave power

Combi-steamer (dry heat): 240 °C ca. 06:00 min.

Deep-fryer: 175 °C ca. 3:15 min.

Nutritional values: 100 g contain on average:

Energy [kJ / kcal]:	1044 / 249
Fat [g]:	13
of which saturates [g]:	3.5
Carbohydrate [g]:	26
of which sugars [g]:	1.9
Protein [g]:	7.1
Salt [g]:	1.5
Fibre [g]:	0.0

Bacteriological Data:

Aerobic mesophilic germs	< 100000 CFU/g
E. coli	< 100 CFU/g
Enterobacteriaceae	< 1000 CFU/g
Listeria monocytogenes	< 100 CFU/g
S. aureus	< 100 CFU/g
Salmonella	not traceable in 25 g

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Allergen Information:

Allergens		Ingredients
Cereals containing gluten and products thereof	+	wheat gluten, wheat flour
Crustaceans and products thereof	-	
Eggs and products thereof	-	
Fish and products thereof	-	
Peanuts and products thereof	-	
Soybeans and products thereof	-	
Milk and products thereof (including lactose)	+	milk protein, cheese, whey powder, butter
Nuts and products thereof	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites (>10mg/kg or 10mg/l, as SO ₂)	-	
Lupin and products thereof	-	
Molluscs and products thereof	-	

+ = containing / - = not containing

GMO – Statement:

This product does not undergo a declaration requirement according to the EU regulation 1829/2003 and 1830/2003 for declaration and traceability of genetically modified food and feed.

The product is conform to the legal German and EU regulations in it's compound and declaration.