

PRODUCT SPECIFICATION



Impulses. Success. Emotions.

Peppers Cream Cheese

Article No.: 8427900

Product Designation:	Green Jalapeño peppers filled with cream cheese preparation, with a crunchy breading, pre-cooked, deep-frozen.
Ingredients:	CREAM CHEESE preparation (28 %) (double CREAM fresh CHEESE; salt; WHEAT starch; WHEY protein; stabiliser: methylcellulose, diphosphates; acid: citric acid), Jalapeño peppers (24 %), WHEAT flour, water, rapeseed oil, WHEAT starch, starch, salt, chicken EGG white powder, yeast, WHEAT GLUTEN, spices, stabiliser (methylcellulose), raising agents (diphosphates, sodium carbonates)
Product Description:	<p>Peppy pods: The special fleshy, green jalapeño chillis mix their slight spiciness with the cream-cheese filling. The crunchy breading makes them a crispy bite, pre-cooked!</p> <ul style="list-style-type: none">- Green jalapeño, special fleshy- Cream cheese- Slightly hot
State:	pre-cooked
Dietary category:	contains no alcohol , halal, vegetarian
Dimensions, deep-frozen:	approx. (L x W x H)
Piece Weight:	
Identification Marking:	nicht erforderlich / not required
EAN – Sales Unit:	4004074159059
EAN – Master Case:	4004074059052
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), 240 mm x 26 mm x 280 mm, 14 g

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	Net Weight	Gross Weight
Per Sales Unit:	1 kg	1.014 kg
Per Master Case:	6.00 kg	6.436 kg
Cases per Layer:	8	
Cases per Pallet:	88	
Gross Weight per Pallet:	586.368 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]:	996 / 238
Fat [g]:	13
of which saturates [g]:	5.0
Carbohydrate [g]:	27
of which sugars [g]:	1.2
Protein [g]:	3.3
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 starch, wheat gluten, wheat flour
Crustaceans and products thereof	-	
Eggs and products thereof	+	chicken egg white powder
Fish and products thereof	-	
Peanuts and products thereof	-	
Soybeans and products thereof	-	
Milk and products thereof (including lactose)	+	cheese, whey protein
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.