








TECHNICAL SPECIFICATION



PRODUCT NAME	VEGAN SCHNITZEL 2x2kg
SKU	12584709
EAN (Pouch)	8445291236936
EAN (Carton)	8445291236929
FACTORY	Krupka, Czech Republic


PRODUCT DESCRIPTION:	Vegan schnitzel made from wheat protein, coated in breadcrumbs, fried, deep frozen.		
INGREDIENT LIST: - Allergens, intolerance ingredients, including derivatives (crosscontact)	Rehydrated textured WHEAT protein 36,5% (water, WHEAT protein 8,7%, WHEAT flour 2,5%), Water, Breadcrumbs 14% (WHEAT flour, yeast, salt, rapeseed oil, paprika extract, spices (paprika, turmeric)), Vegetable oils (Rapeseed, Sunflower) in varying proportions, WHEAT flour, Pea protein, Acidity regulator (buffered vinegar), Stabilizers (methyl cellulose), WHEAT gluten 1,5%, Starch corn, Natural flavourings, Citrus fiber, Salt, Bamboo Fiber, Onion powder, White pepper, SOY Sauce (SOYBEANS , WHEAT , Salt). - May contain traces of EGG .		
NUTRITIVE VALUE in 100 g of product:	Caloric value	1067 kJ/ 255 kcal	
	Protein, g	12,3	
	Carbohydrate, g	19,6	
	- of which sugars, g	1,3	
	Fiber, g	3,3	
	Fat, g	13,3	
	- of which saturates, g	0,8	
	Salt, g	0,83	
CLAIMS	High in proteins & Source of Fibers Made with Plant Based ingredients With European Wheat Proteins	 VEGAN	NUTRI - SCORE 
SHELF LIFE: - Secondary Shelf Life:	15 months - consume within 3 days after defrosting.		
STORAGE/ TRANSPORT:	Frozen product. Store at -18°C. Once defrosted store at ≤ 5°C, consume within 3 days. Do not refreeze.		
NET WEIGHT, (WAY OF PACKING):	Schnitzel = 90g; Pouch = 2kg (approx. 22 pieces); Carton = 4kg (2x2kg pouch)		
PREPARATION GUIDELINE (Ready to Eat)			
Oven	Pan	Deep Frying	
<u>Temp:</u> 180°C <u>Time:</u> 8-10 mins frozen <u>Time:</u> 7-9 mins defrosted. 	Medium heat <u>Time:</u> 8-10 mins frozen <u>Time:</u> 6-8 mins frozen 	<u>Temp:</u> 170°C <u>Time:</u> 3 mins frozen <u>Time:</u> 3 mins defrosted. 	

GENERAL INFORMATION	
SAP material description:	GRDNGRMT Vegan Schnitzel 1.8 2x2kg XI
SAP material code:	12584709
SAP material code (UK)	Not available
Product description:	Vegan schnitzel made from wheat protein, coated in breadcrumbs, fried, deep frozen.
Product legal name:	VEGAN SCHNITZEL
Customs tariffs code:	21069098

MANUFACTURING DETAILS		
Manufacturing Site:	CZ, KRUPKA	
Address:	Tivall, CZ, Eduarda Proppera 641, 41741. Krupka, Ceška.	
Crisis 24h contact person: (name / position / phone / e-mail)	Please contact local market Nestle QA/Consumer Services	
GFSI Certification:	FSSC 22000 (see attached certificate)*	GFSI Certification.pdf
Other ISO certifications:	ISO9001,14001,45001 (attach the document)*	ISO certification.pdf
*To open the PDF click on the link above		

PALLETIZATION EU (12584709)							
FORMAT		NET WEIGHT	PALLETIZATION		DIMENSION (LxWxH) mm		
<i>Cs size</i>	<i>Pack</i>		<i>N.LAY</i>	<i>N.CS</i>	<i>EACH</i>	<i>CARTON</i>	<i>PALLET</i>
2x2kg	Pouch	2kg	10	80	75x250x420	400x300x154	1200x800x1685

PALLETIZATION UK (na)							
FORMAT		NET WEIGHT	PALLETIZATION		DIMENSION (LxWxH) mm		
<i>Cs size</i>	<i>Pack</i>		<i>N.LAY</i>	<i>N.CS</i>	<i>EACH</i>	<i>CARTON</i>	<i>PALLET</i>
2x2kg	Pouch	2kg	na	na	na	na	na

SENSORY ATTRIBUTES		
Taste:	Chicken flavor of the product	
Odour:	Delicious chicken aroma, tomato glaze with a little chili. Fried.	
Appearance:	Natural shape of the fillet with dimensions 14 cm x 7 cm, golden color, full coverage on the upper side and slightly thinner coverage on bottom side	
Texture:	Firmness of the product (firm bite with somewhat chewy texture)	

INGREDIENTS LIST	
Ingredients	Country of origin*
Rehydrated textured WHEAT protein 39% (water, WHEAT protein 9,3%, WHEAT flour 2,7%),	NL
Water	CZ
Breadcrumbs 14% (WHEAT flour, yeast, salt, rapeseed oil, paprika extract, spices (paprika, turmeric)),	IRL, CZ
Vegetable oils (Rapeseed, Sunflower) in varying proportions,	DE, HU
WHEAT flour,	DE
Pea protein,	BE
Acidity regulator (buffered vinegar),	NL
Stabilizers (methyl cellulose)	DE, CZ
WHEAT gluten 1,6%,	PL, NL, DE, EN
Corn starch,	CZ
Natural flavourings,	GB, HU
Citrus fibre,	DE
Salt,	DE
Bamboo Fiber,	DE
Onion powder,	FR
White Pepper,	CZ
SOY Sauce (SOYBEANS , WHEAT , Salt).	DE
*Origins are provided for information only and may be changed at any time without notice based on Nestle purchasing policy	

ALLERGENS		
Substances or products causing allergies or intolerances (according to EC 1169/2011 annex. II, 2003/89/EK, 2005/26/EK and amendments).		
Ingredients concerned, including the derivatives of those ingredients	Present as Ingredient Yes / No	Present as traces or/and cross-contamination Yes/No
Cereals containing gluten Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	Yes	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	Yes
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof	Yes	No
Milk and products thereof (including lactose)	No	No
Nuts Almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof	No	No
Celery and products thereof	No	No

Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites (E220 – E227) At concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No

Procedures in place to prevent or control the ABOVE MENTIONED potential cross-contacts: (Yes/No)	
Validated cleaning procedure(s)	Yes
Specific production scheduling	Yes
Raw materials segregation	Yes
Dedicated equipment / production areas	No
Other (Specify):	

NUTRITIONAL VALUES		
	Per 100g	Units
Energy	255	kcal
Energy	1067	KJ
Fat	13,3	g
- of which saturates	0,8	g
- of which mono-unsaturates	-	g
- of which polyunsaturates	-	g
Carbohydrate	19,6	g
- of which sugars	1,3	g
Fibre	3,3	g
Protein	12,3	g
Salt (=sodium x 2,5)	0,83	g
Sodium	0,33	g

SUITABILITY			
Diet	Suitability (Yes/No)	Certification (Yes/No)	
Halal	“”	No	<i>*if yes attach</i>
Kosher	No	No	<i>*if yes attach</i>
Gluten free (< 20ppm gluten)	No	No	<i>*if yes attach</i>
Vegans	Yes	Yes	V-Label Certificate Garden Gourmet 2024 Copy.pdf
Vegetarians	Yes	Yes	V-Label Certificate Garden Gourmet 2024 Copy.pdf
Is there any component or processing aid of animal origin? (Yes/No)			No

If yes, state which one(s) and give origin and source:	Not Applicable
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PACKAGING				
Lot code format on selling unit (provide example)	YDDDDXXXXZZ Y = year of production DDD = Julien date of production XXXX = Nestle plant code ZZ = additional Nestle identifiers (not always used)			
Net weight of selling unit	2kg			
Gross weight of selling unit	2,025 kg			
Packaging	Material Type (e.g. laminate)	Material (e.g. PP)	% Recycled	Net weight of packaging
Primary packaging:	Laminate	OPP/PE	Design to be recyclable	0,025 kg
Secondary packaging:	Carton	Corrugated	Widely recycled	-
Tertiary packaging:	Pallet	Plastic/Wood	Not yet recycled	-
All food contact packaging complies with relevant EU Food Contact Packaging Legislation.				

MICROBIOLOGICAL PARAMETERS				
Microbiological Parameters	n	c	m	M
Aerobic Mesophilic counts (AMC) cfu/g	5	2	10 ⁵	10 ⁶
Enterobacteriaceae cfu/g	5	2	10 ³	5x10 ³
Escherichia coli cfu/g	5	1	<10	10 ²
Salmonella /25g	10	0	0	-
Listeria monocytogenes (Lm) /25g	5	0	0	-
Coagulase positive staphylococci (CPS) cfu/g	5	1	10 ³	10 ⁴
Bacillus cereus cfu/g	5	2	10 ³	10 ⁴
<p>These products have been produced under strict sanitary control in full compliance with GMP principles and comply with ISO 9001, ISO 14001, ISO 45001, and FSSC 22000.</p> <p>Each batch of product is positively released versus internal Nestle inspection plan, defining scope and frequency of analyses. Microbiological testing and pathogen monitoring is carried out according to Nestle standards and in compliance with Commission Regulation EC/2073/2005.</p>				

GMO / IRRADIATION / RSPO	
GMO	
Does the product require labelling as genetically modified under current EU Labelling Requirements? (Yes/No)	No
We hereby certify that the mentioned products are manufactured out of raw materials, which comply with non-GMO requirements of current EU regulations (EC/1829/2003, EC/1830/2003).	
IRRADIATION	
Does the product require labelling as irradiated or contain any irradiated ingredients under current EU Labelling Requirements? (Yes/No)	No

RSPO	
Does the product contain palm oil? (Yes/No)	No
If yes, is the palm oil certified according to RSPO? (Yes/No)	na

FOOD SAFETY CONTROLS		
Attach process flow chart and CCP summary – Note: Nestle does not share detailed HACCP Studies.		
Foreign body control & detection	Yes or No	Description (e.g. detection limits, sive size, sensitivity etc)
Sieves / filters	-	-
Metal detector	Yes	Fe = 1.5 mm / Non-Fe = 2.0 mm / Stainless steel = 2.0 mm
X-ray	-	-
Magnet	-	-
Others:	-	-

CONTAMINANTS
Compliance with the Maximum levels established by Commission Regulation EC/1881/2006
<i>Nestle does not provide analysis results or certificates</i>

PESTICIDES
Compliance with the Maximum levels established by Commission Regulation EC/396/2005

FLAVOURINGS / COLOURING FOODSTUFFS
Where are used they comply with all applicable EU Regulations and Guidelines.

FLOW DIAGRAM PROCESS

