

## Specification

Version 07-06/2022

Date 17.03.23

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Item.Nr 272729 Notation Chicken "Schnitzel" Viennese Style, breaded ca. 180-200g, 2000g

- Description:** Tender, juicy chicken breast filets cut from whole pieces of meat, ready seasoned, breaded (WITH EGG) and pre-fried in rapeseed oil, deep-frozen. At least 10 pieces of approx. 180-200g per bag.
- Declaration:** Chicken breast filet 57%, breadcrumbs (WHEAT FLOUR, salt, yeast, spices), WHEAT FLOUR, EGGS, rapeseed oil, water, iodised salt (salt, potassium iodate), acidity regulator (diphosphates, triphosphates), spices.  
May contain SOY, MILK, CELERY, SESAME.
- Preparation:** Combi-Steamer: Preheat the combi-steamer to 200-210°C. Cook the frozen schnitzel for approx. 12-15 minutes until golden yellow. Turn over half way through.
- Deep fryer: Place the frozen schnitzel in preheated frying fat/oil (170-180°C) and fry for approx. 4-6 minutes until golden yellow. Tip: remove excess fat with kitchen paper.
- Pan: Heat plenty of oil or fat in a pan. Bake the frozen schnitzel over low to medium heat for approx. 6-10 minutes until golden yellow (turn over several times). Tip: remove excess fat with kitchen paper.
- Do not refreeze after thawing!

**Sensory properties:** External texture: golden brown colour of the breading  
Smell: characteristic of breaded chicken meat, without any off smell  
Taste: pleasant, slightly spicy, without any off taste

**BBD & Storage:** Our Customers: 5 months, store at least at - 18 °C.

Specific values		lower limit	standard value	upper limit	QU	
Physical	Unit weight average	180,000	190,000	200,000	g	
	Length		170,000		mm	
	Width		140,000		mm	
Chemical	Crumbs			2,000	%	
	Fat content		10,800		%	
	Salt content		1,500	1,800	%	
Optical	Broken pieces			0,000	%	
Sensory	Smell	Scale 9-1	6,000	8,000	9,000	
	Taste	Scale 9-1	6,000	8,000	9,000	
Microbiological	Total bact. count		10.000,000	100.000,000	/g	
	Enterobacteriaceae		100,000	1.000,000	/g	
	Coliforms		100,000	1.000,000	/g	
	E. coli		10,000	100,000	/g	
	Moulds		100,000	1.000,000	/g	
	Yeast		100,000	1.000,000	/g	
	koag. pos. Staph.		100,000	1.000,000	/g	
	Salmon. neg. in				25,000	g
	L. monocyt. neg in				25,000	g



**11er Nahrungsmittel GmbH**  
Galinastr. 34, 6820 Frastanz, Austria  
T +43 (0)5522/515 21-0  
F +43 (0)5522/515 21-5  
www.11er.at, info@11er.at

**Bank:** Raiffeisenlandesbank Vorarlberg  
Waren- u. Revisionsverband reg. Gen.m.b.H  
Rheinstr. 11, 6900 Bregenz, Austria  
IBAN: AT17 3700 0000 0002 5023  
BIC: RVVGAT2B

**UID-Nummer:**  
ATU64421806  
**Firmenbuch:**  
Landesgericht Feldkirch  
FN 207308s

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Nutritional values		deep-frozen 100g		GDA		prepared 100g		GDA		more...
Energy		239,00	kcal	11,95	%	0,00	kcal	0,00	%	
		1.002,00	KJ	11,97	%	0,00	kJ	0,00	%	
		1,67	BE			0,00	BE			
Fat		11,00	g	15,71	%		g	0,00	%	
SFA		1,00	g	5,00	%		g	0,00	%	
Carbohydrate		20,00	g	7,69	%		g	0,00	%	
Sugar		0,10	g	0,11	%		g	0,00	%	
Dietary fiber		0,00	g	0,00	%		g	0,00	%	
Protein		15,00	g	30,00	%		g	0,00	%	
Salt		1,50	g	25,00	%	0,00	g	0,00	%	
Sodium		0,60	g	25,00	%		g	0,00	%	

Allergens	Ingredients	Info	incl	quantum	QU
	Cereals cont. Gluten	Wheat Flour	<input checked="" type="checkbox"/>		
	Crustacea/Shellfish		<input type="checkbox"/>		
	Eggs & Derivatives	Eggs	<input checked="" type="checkbox"/>		
	Fish & Derivatives		<input type="checkbox"/>		
	Peanuts & Derivative		<input type="checkbox"/>		
	Soy & Derivatives	may contain traces	<input checked="" type="checkbox"/>		
	Milk & Derivatives	may contain traces	<input checked="" type="checkbox"/>		
	Nuts & Derivatives		<input type="checkbox"/>		
	Sesame & Derivatives	may contain traces	<input checked="" type="checkbox"/>		
	SO2 > 10mg/kg		<input type="checkbox"/>		
	Celery & Derivatives	may contain traces	<input checked="" type="checkbox"/>		
	Mustard & Derivative		<input type="checkbox"/>		
	Lupins & Derivatives		<input type="checkbox"/>		
	Mollusca & Derivat.		<input type="checkbox"/>		

**GMO:** In terms of the regulation (EC) No. 1829/2003 on genetically modified food and feed and the regulation (EC) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms this product does not contain genetically modified organisms and is not produced with genetically modified raw materials.

[end]



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