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Product Specification Beef Goulash

Product: Beef Goulash	Code: RG
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Product information

Description:	Chunks of Tender Lean Beef in a Rich Goulash Gravy
Ingredients: <i>*Optional at customer's request</i>	Beef 62%, Water, Corn Starch, Tomato Paste, Wheat Flour, Salt, Spices, Sweet Paprika, Sugar.
Allergen declaration:	Contains Gluten from Wheat
GMO declaration:	Does not contain GMO.

General Information

Can, (g)300g, 400g (Ø73 or Ø99) 500g (Ø99) round can, easy open	Primary Package:	300g, 400g (Ø73 or Ø99) 500g (Ø99) round can, easy open	Product Identification: brand and origin establishment, product name and code, net and gross weight, establishment number and batch, production and expiry date
Cans/Tray: (pcs/tray)	Transport Temp:	ambient (+ 4°C ~ 25°C)	
Trays or Box Cases/Pallet:	Storage Temp:	Cool and dry place. Once opened, place unused product in non-metallic covered container keep refrigerated and eat within 2 days	
Pallet net: (Kg)	Shelf Life:	3 years	
<i>Packaging can be adjusted to fit customer needs.</i>			

Production Process Description

Raw meat is well inspected before being cut and mixed with gravy in stainless continuous mixer at controlled speed and time to ensure a thorough and even distribution of ingredients. The mix is transferred to the filler. The mixture is mechanically filled and compressed into cans and hermetically sealed. Cans are retorted to achieve commercial sterility. After processing all cans are completely dried and revised before being labeled. Then are transferred to plant warehouse to be dispatched.

Product Picture	Nutritional Information per 100g
	Energy
	Fat
	of which saturates
	Carbohydrate
	of which sugars
	Protein
	Salt
according to specific recipe	

Quality Requirements

Appearance:	The product consists in a mixture of tender pieces of beef lean meat in a specifically flavoured, smoothly spiced, traditional goulash gravy
Flavor:	Typical of beef goulash in rich gravy
Color:	Typical reddish gravy
Texture:	Tender, lean beef chunks.

Microbiology Analysis

Putrefactives anaerobics:	Absence
Termophiles anaerobics:	Absence
Flat sour:	Absence
Leakage:	Absence