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Product Specification Beef Meat in Own Juice

Product: Beef Meat in own Juice	Code: BOJ
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Product information

Description:	Canned beef meat in own juice, expressed in gelatine and smooth flavor of spices.
Ingredients:	Beef, water, salt, sodium phosphate, ascorbic acid, spices
Allergen declaration:	Allergens: according specific recipe
GMO declaration:	Does not contain GMO.

General Information

Can (g) 300g, 400g (Ø73 or Ø99) 500g (Ø99) round can, easy open, or 340g rectangular can	-	Primary Package:	300g, 400g (Ø73 or Ø99) 500g (Ø99) round can, easy open, or 340g rectangular can	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)	-			
Trays/ Box cases/Pallet:	-	Transport Temp:	ambient (+4°C ~30°C)	
Pallet net: (Kg)	-	Storage Temp:	cool&dry, refrigerate before opening	
Packaging can be adjusted to fit customer needs.		Shelf Life:	3 years	

Production Process Description

Raw meat is well inspected before being minced in stainless equipments at controled speed and size. Then is mixed with spices and salt to ensure a through and even distribution of ingredients. The mix is transferred to the filler passing through a metal detector. The mixture is mechanically filled and compressed into cans and hermetically sealed. Cans are heat processed in order 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	0
		of which saturates	0
		Carbohydrate	0
		of which sugars	0
		Fibre	0
		Protein	0
	Salt	0	

Quality Requirements

Appearance:	Mixture of chopped and grinded beef meat, blended with spices and salt. The cans are seamed and retorted in order to achieve commercial sterility.
Flavor:	Typical of canned beef meat in own juice with spices.
Color:	Typical of beef meat.
Texture:	Sliceable block of meat.

Microbiology Analysis	
Putrefatives anaerobics:	Absence
Termophiles anaerobics:	Absence
Flat sour:	Absence
Leakage:	Absence