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Product Specification Chicken Roll

Product: Chicken Roll	Code: CkR
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Product information

Description:	Fine grinded chicken meat with onion and sage.
Ingredients:	Chicken Meat , Chicken MDM , Water, Onion, Potato Starch, Salt, Sugar, Spices, Stabilizer: Sodium Phosphate, Sage , Antioxidant: Sodium ascorbate, Preservative: Sodium nitrite.
Allergen declaration:	Allergens - according to specific recipes
GMO declaration:	Does not contain GMO or Artificial Flavour Enhancer: Monosodium Glutamate or Colorant.

General Information

Can (g) 200g - Ø73, round can, easy open	-	Primary Package:	200g - Ø73, 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)	-			
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 steel 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
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	Energy	
	Fat	
	of which saturates	
	Carbohydrate	
	of which sugars	
	Fibre	
	Protein	
Salt		

Quality Requirements

Appearance:	A blend of chicken and mechanically separated chicken with addes water, onion and spices.
Flavor:	Typical of chicken meat, with sage.
Color:	Typical of chicken meat with sage.
Texture:	Easy sliceable block of meat.

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

Accepted by buyer

Buyer signature