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Product Specification Corned Beef

Product: Corned Beef				Code: CB	
Product information					
Description:		The product is canned corned beef commercially sterile with a typical cooked meat, colour and flavor			
Ingredients:		Cooked Beef, Salt, Sugar, Preservative: Sodium Nitrite			
*Optional at customer's request					
Allergen declaration:		Does not contains allergens.			
GMO declaration:		Does not contains GMO.			
General Information					
Can (g)200 g - Ø73, easy open or 340 g rectangular	-	Primary Package:	200 g - Ø73, easy open or 340 g 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:	-				
Trays/Pallet:	-	Transport Temp:	ambient (+ 4°C ~ 30°C)		
Pallet net: (Kg)	-	Storage Temp:	Cool and dry place. Once opened, place unused product in non-metalic covered container keep refrigerated and eat within 2 days		
Packaging can be adjusted to fit customer needs.		Shelf Life:	3 years		
Production Process Description					
Raw meat is well inspected before being cooked in water in stainless continuousous cooker at electronic controled speed. Then is minced and mixed with sugar and nitrite 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 to achieve commercial sterility. After processing all cans are completely dried and revised before being labelled. Then are transferred to plant warehouse to be dispatched.					
Product Picture		Nutritional Information per 100g			
		Energy			
		Fat			
		of which saturates			
		Carbohydrate			
		of which sugars			
		Fibre			
		Protein			
		Salt			
Quality Requirements					
Appearance:		The product consists of a mixture of chopped meat and salt filled into cans to form a solid block of beef after thermal processing. A slight ring of fat and/or jelly may appear.			
Flavor:		Typical of canned corned beef.			
Color:		Typical of cooked cured meat.			
Texture:		Tender, easy to chew, sliceable at 6 °C			
Microbiology Analysis		Accepted by buyer: Buvor signature:			
Putrefatives anaerobics:	Absence				
Termophiles anaerobics:	Absence				
Flat sour:	Absence				
Leakage:	Absence				