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BUREAU
VERITAS



AC 182



Product Specification Cured Chicken Breast

Product: Cured Chicken Breast	Code: CCK
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Product information

Description:	Cured chicken breast with added water and beef gelatine.
Ingredients:	Chicken Breast , Water, Salt, Sugar, Beef Gelatine, Spices, Stabilizer: Sodium Phosphate, 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 cut 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	
	Energy	
	Fat	
	of which saturates	
	Carbohydrate	
	of which sugars	
	Fibre	
	Protein	
	Salt	

Quality Requirements

Appearance:	Cured chicken breast formed from selected cuts of chicken breast with added water and beef gelatine.
Flavor:	Typical of chicken meat, with beef gelatine.
Color:	Typical of chicken meat with beef gelatine.
Texture:	Easy sliceable block of meat.

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

Accepted by buyer

Buyer signature