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Product Specification Pulled Pork

Product: Pulled Pork	Code: PP
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Product information	
Description:	Smoky barbeque - in meltingly tender, slow-cooked pork, smothered in a sticky - sweet sauce
Ingredients:	Pork 50%, Water, Sugar, Modified Corn Starch, Glucose, Salt, Tomato Paste, Molasses, Dextrose, Citric Acid, Smoke Flavouring, Colour – Plain Caramel, Spices <i>*Optional at customer's request</i>
Allergen declaration:	No Allergens, NO hydrogenated fat
GMO declaration:	Does not contains GMO.

General Information			
Can (g)300g, 400g (Ø73 or Ø99) 500g (Ø99) round can, easy open Cans/Tray: (pcs/tray)	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
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-metallic covered container keep refrigerated and eat within 2 days	
<i>Packaging can be adjusted to fit customer needs.</i>	Shelf Life:	3 years	

Production Process Description
Raw meat is well inspected before being cut and mixed with sauce. The mixture is filled 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	brand and origin establishment, product name and code, net and gross weight, establishment number and batch, production and expiry date

Quality Requirements	
Appearance:	The product consists of a mixture of tender pieces of 1 or 2 pork chunks in sweet sauce filled into cans, thermally processed in order to achieve commercial sterility.
Flavor:	Specific barbeque flavor in sweet smoky gravy, with no foreign taste or smell.
Color:	Dark Brown
Texture:	Tender, easy to be shredded into pieces

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