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Product Specification Steak & Kidney

Product: Steak & Kidney	Code: SK40
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Product information	
Description:	The product is canned tender of lean beef and kidney in rich gravy, commercially sterile with a typical cooked meat, colour and flavor
Ingredients:	Water, Beef , Cooked Beef Kidneys , Modified Corn Starch, Soy Protein, Concentrated Tomato Puree, Salt, Mixed Spices, Sugar, Colour: Plain Caramel
Allergen declaration:	Contains Soya.

General Information			
Can (g) 300g, 400g (Ø73 or Ø99) 500g (Ø99)	Primary Package:	cylindrical can, easy open 300g, 400g (Ø73 or Ø99) 500g (Ø99)	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)	Secondary Package:	cardboard trays	
Trays/Pallet:	Transport Temp:	ambient	
Pallet net: (Kg)	Storage Temp:	Cool and dry place. Once opened, place unused product in non-metallic covered container keep refrigerated and eat within 1 day	
<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 the beef kidneys are well trimmed before being cooked. Both are mixed with sauce in stainless continuous mixer at controlled speed and time to ensure a thorough and even distribution of ingredients. The mix is transferred to the filler. 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	Physical - Chemical Analysis per Unit
	Protein:
	Carbohydrate
	of which sugars:
	Fat:
	of which saturates:
	Fibre:
	Salt:
Energy	

Quality Requirements	
Appearance:	The product consists of a mixture of tender pieces of lean beef and kidney in rich gravy filled into cans and heated in to a process to achieve commercial sterility.
Flavor:	Typical of beef and kidney in rich gravy
Color:	Typical of cooked beef and kidney in caramel colour gravy
Texture:	Tender, lean beef.

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