



**PRODUCT SPECIFICATION**

**SKY FOOD SELF-HEATING BAKED BEANS**

**Version 1**

**Date: 02.10.2023**

Approved by:  
Quality control department  
specialist  
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<b>PRODUCT NAME</b>	BAKED BEANS Beans with sasuaagee	
<b>THE MANUFACTURER'S NAME</b>	SKY FOOD Co.,Ltd. Chabrowa Str. 4/21, 52-200 Wysoka.	
<b>COMPOSITION OF THE PRODUCT</b>	Water, beans (13%), smoked sausage, steamed - 6.5% (pork meat (65%), water, beef meat (9%), potato starch, pork fat, food salt, <b>soy</b> protein, stabilizer: E 451; dried garlic, spices, flavor enhancer: E621; antioxidant: sodium ascorbate; acidity regulators: sodium acetates, E575; pork protein, preservative: E250), smoked ham, steamed - 6.5% (pork meat (61% ), water, food salt, pork protein, <b>soy</b> protein, <b>wheat</b> fiber, stabilizer: E 451; spices, spice extracts, glucose, maltodextrin, flavor enhancer: E 621; thickeners: E 407a, E 415; antioxidant: E 316; preservative: E 250); pork meat - (6.5%), tomato concentrate, glucose, modified starch, food salt, <b>wheat</b> flour, spices, dried vegetables in variable proportions (carrots, parsnips, onion, <b>celery</b> , parsley), rapeseed oil, pork lard, sugar , flavor enhancers: E 635, E 621, flavors, corn starch, vinegar, dyes: E 101, E 160c. Possible presence of: <b>mustard</b> , <b>milk</b> (including <b>lactose</b> ).	
<b>PRODUCT DESCRIPTION</b>	Product made from beans, sausage and bacon, covered with tomato sauce with the addition of aromatic and flavorful spices. Preserved by sterilization in a hermetically sealed package	
<b>PRODUCT APPEARANCE AND CONSISTENCY</b>	<ul style="list-style-type: none"> <li>• Pieces of cold cuts, 0.5 cm - 1.0 cm in size - natural casings allowed, soft consistency, grey-pink color. Beans: soft seeds, retaining their shape, cream-white bean color.</li> <li>• Sauce: after heating to a temperature of 70 °C - 89 °C, it should have a liquid consistency, the color of the sauce is orange, resulting from the tomato concentrate used.</li> <li>• After heating for about 6-11 minutes to 60°C, the sauce should have a semi-fluid consistency, the color of the sauce with a brown shade, characteristic for the ingredients used; spice particles present.</li> </ul>	
<b>SENSORY FEATURES OF THE PRODUCT</b> Taste and smell	Taste and smell typical of the materials and spices used, without foreign aftertastes and scents.	
<b>ORGANIC POLLUTANTS</b>	Absent	
<b>ORGANIC POLLUTANTS</b>	Unacceptable	
<b>A KIND OF PACKAGE</b>	Steel can with screw cap, label with the instruction manual.	
<b>THE WAY OF MARKING DURABILITY</b>	In one line on the lid - day-month-year, and the packing number.	
<b>NET WEIGHT (g)</b>	400g	

<b>PHYSICAL AND CHEMICAL REQUIREMENTS</b>	<ul style="list-style-type: none"> <li>• Salt content - not more than 2,0 % by weight.</li> <li>• Content of harmful metals (mg / kg): in accordance with the Ordinance on contaminants in foodstuffs.</li> </ul>				
<b>ALLERGENS</b>	Gluten, celery, soy				
<b>PRESERVING SUBSTANCES</b>	E250				
<b>AROMAS</b>	Flavors of natural origin, mainly lovage and celery (allergen-free).				
<b>DYES</b>	E 101, E 160c				
<b>MICROBIOLOGICAL REQUIREMENTS</b>	<ul style="list-style-type: none"> <li>• Packaging tightness - tight underpressure min. 300 mbar.</li> <li>• Durability by the thermostat test method 7 days at 37° C - the appearance of the packaging and the organoleptic characteristics of the product unchanged compared to the non-thermostat test.</li> <li>• The total number of aerobic mesophilic microorganisms, in 1g - not more than 50 CFU.</li> <li>• Presence of spore-forming anaerobic bacteria, 0.1 g - absent.</li> <li>• The number of yeasts and molds in 1g - absent.</li> <li>• The number of lactic acid bacteria in 1g - absent.</li> </ul>				
<b>DURABILITY</b>	24 months from the date of production.				
<b>STORAGE</b>	Store above 0°C, refrigerate after opening and consume within 48 hours.				
<b>INTENDED USE</b>	After opening in accordance with the instructions for use on the label, the dish is ready for immediate consumption.				
<b>USER GROUP</b>	Meat and vegetable product, not recommended for people allergic to gluten soy, celery				
<b>NUTRITIONAL VALUE</b>	<b>Nutritional value of the product</b>		<b>per 100 g</b>	<b>NRV*</b>	
	Value energetic			<b>479 KJ</b>	<b>6 %</b>
				<b>114 kcal</b>	
	Fat			<b>4,2 g</b>	<b>6 %</b>
	Including saturated fatty acids			<b>1,2 g</b>	<b>6 %</b>
	Carbohydrates			<b>12,0 g</b>	<b>5 %</b>
	Including sugars			<b>2,5 g</b>	<b>3 %</b>
	Protein			<b>6,0 g</b>	<b>12 %</b>
	Salt			<b>1,7 g</b>	<b>28 %</b>
	* Nutrient Reference Value for an average adult (8400kJ / 2000kcal).				
					