



## PRODUCT SPECIFICATION

Version 1  
Date: 02.10.2023

### SKY FOOD SELF-HEATING DISH CHILLI CON CARNE

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<b>PRODUCT NAME</b>	CHILLI CON CARNE
<b>THE MANUFACTURER'S NAME</b>	SKY FOOD Co.,Ltd. Chabrowa Str. 4/21, 52-200 Wysoka.
<b>COMPOSITION OF THE PRODUCT</b>	water, beef 25%, tomato puree, pepper 6.3%, red beans 5.7%, rice 5.3%, onion, corn 2.3%, <b>wheat</b> flour, rapeseed oil, spices (contain <b>mustard</b> ) , salt, sugar, dried garlic. Possible presence of: <b>celery, soy, milk</b> (including <b>lactose</b> ).
<b>PRODUCT DESCRIPTION</b>	Product made of minced uncured beef in sauce with vegetables and rice, preserved by sterilization in hermetically sealed packaging.
<b>PRODUCT APPEARANCE AND CONSISTENCY</b>	<ul style="list-style-type: none"><li>• Sauce with minced meat, rice and pieces of vegetables.</li><li>• Meat and vegetable sauce, thick, viscid, brown and red in color with visible pieces of meat, rice and vegetables in variable proportions. Possible fat deposits on the surface.</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 is orange with a red-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 characteristic of the ingredients 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 1,5 % by weight.</li><li>• Content of harmful metals (mg / kg): in accordance with the Ordinance on contaminants in foodstuffs.</li></ul>
<b>ALLERGENS</b>	Wheat flour (gluten), mustard
<b>PRESERVING SUBSTANCES</b>	No add-on
<b>AROMAS</b>	No add-on

<b>DYES</b>	No add-on		
<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 and mustard.		
<b>NUTRITIONAL VALUE</b>	<b>Nutritional value of the product</b>	<b>per 100 g</b>	<b>NRV*</b>
	Value energetic	<b>466 KJ</b>	<b>6 %</b>
		<b>112 kcal</b>	
	Fat	<b>6,4 g</b>	<b>9 %</b>
	Including saturated fatty acids	<b>2,4 g</b>	<b>12 %</b>
	Carbohydrates	<b>7,1 g</b>	<b>3 %</b>
	Including sugars	<b>1,1 g</b>	<b>1 %</b>
	Protein	<b>5,7 g</b>	<b>11 %</b>
	Salt	<b>1,1 g</b>	<b>18 %</b>
	* Nutrient Reference Value for an average adult (8400kJ / 2000kcal).		
			