



**PRODUCT SPECIFICATION**

**Version 1**  
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**SKY FOOD SELF-HEATING DISH CHICKEN IN GARAM MASALA SAUCE WITH RICE**

Approved by:  
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<b>PRODUCT NAME</b>	GARAM MASALA Chicken in garam masala sauce with rice
<b>THE MANUFACTURER'S NAME</b>	SKY FOOD Co.,Ltd. Chabrowa Str. 4/21, 52-200 Wysoka.
<b>COMPOSITION OF THE PRODUCT</b>	Water, tomato puree 29%, chicken breast 30%, cream (from <b>milk</b> ), rice 5%, onion, <b>wheat</b> flour, rapeseed oil, salt, spices (including garam masala (0.65%), <b>mustard</b> ), dried garlic, pepper. Possible presence of: <b>celery, soy</b> .
<b>PRODUCT DESCRIPTION</b>	Product made of cubed, uncured poultry meat in sauce with rice, preserved by sterilization in hermetically sealed packaging.
<b>PRODUCT APPEARANCE AND CONSISTENCY</b>	<ul style="list-style-type: none"> <li>• Pieces of meat in a thick sauce. The sauce contains pieces of rice and small particles of spices</li> <li>• After stirring, the sauce is thick and viscid, red-orange in color with visible pieces of meat and rice in variable proportions. It is allowed for the meat to turn pink in the cross-section. Soft, irregularly shaped meat. There may be 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 1,7 % 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, milk (including lactose)
<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, mustard, milk (including lactose).		
<b>NUTRITIONAL VALUE</b>	<b>Nutritional value of the product</b>	<b>per 100 g</b>	<b>NRV*</b>
	Value energetic	<b>444 KJ</b>	<b>5 %</b>
		<b>106 kcal</b>	
	Fat	<b>4,1 g</b>	<b>6 %</b>
	Including saturated fatty acids	<b>1,6 g</b>	<b>8 %</b>
	Carbohydrates	<b>8,7 g</b>	<b>3 %</b>
	Including sugars	<b>1,0 g</b>	<b>1 %</b>
	Protein	<b>8,0 g</b>	<b>16 %</b>
	Salt	<b>1,4 g</b>	<b>23 %</b>
	* Nutrient Reference Value for an average adult (8400kJ / 2000kcal).		
			