



## PRODUCT SPECIFICATION

**Version 3**  
**Date: 02.10.2023**

### SKY FOOD SELF-HEATING DISH BEEF STEW WITH GROATS

Approved by:  
Quality control  
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<b>PRODUCT NAME</b>	HOT BEEF Beef stew with groats.
<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 29%, buckwheat groats 5.4%, tomato concentrate 4.7%, carrot 4.1%, potato starch, parsley 1.7%, <b>celery</b> 1.7%, salt, dried onion 0,6%, sugar, glucose, <b>wheat</b> flour, rapeseed oil, pepper. Possible presence of: <b>soy, milk</b> (including <b>lactose</b> ), <b>mustard</b> .
<b>PRODUCT DESCRIPTION</b>	Product made of cubed uncured beef in sauce with vegetables and buckwheat groats, 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. Pieces of meat, vegetables and groats visible in the sauce. A label with product information on the can.</li><li>• After stirring, the sauce is thick and viscid, red in color with visible pieces of vegetables, groats and meat 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 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>	Wheat flour (gluten), celery.

<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 celery.		
<b>NUTRITIONAL VALUE</b>	<b>Nutritional value of the product</b>	<b>per 100 g</b>	<b>NRV*</b>
	Value energetic	<b>467 KJ</b>	<b>6 %</b>
		<b>111 kcal</b>	
	Fat	<b>4,2 g</b>	<b>6 %</b>
	Including saturated fatty acids	<b>1,7 g</b>	<b>9 %</b>
	Carbohydrates	<b>11,0 g</b>	<b>4 %</b>
	Including sugars	<b>1,6 g</b>	<b>2 %</b>
	Protein	<b>5,9 g</b>	<b>12 %</b>
	Salt	<b>1,7 g</b>	<b>28 %</b>
	* Nutrient Reference Value for an average adult (8400kJ / 2000kcal).		
			