



**PRODUCT SPECIFICATION**

**SKY FOOD SELF-HEATING PORK STEW WITH POTATOES**

**Version 3**

**Date: 02.10.2023**

Approved by:  
Quality control department  
specialist  
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<b>PRODUCT NAME</b>	HOT PORK Pork stew with potatoes
<b>THE MANUFACTURER'S NAME</b>	SKY FOOD Co.,Ltd. Chabrowa Str. 4/21, 52-200 Wysoka.
<b>COMPOSITION OF THE PRODUCT</b>	Pork (32%), water, potatoes (16%), red peppers (14%), pickled cucumbers - 8% (cucumbers, brine (water, spirit vinegar 10%, sugar, salt, spices), champignon ( 5%), zucchini (4%), dried onion (2.0%), tomato concentrate, <b>wheat</b> flour, glucose, salt, modified starch, dried parsley, dried garlic, spices. Possible presence of: <b>soy, celery, mustard, milk</b> (including <b>lactose</b> ).
<b>PRODUCT DESCRIPTION</b>	Product made of uncured pork cut into cubes, covered with sauce with vegetables, tomato paste and spices. Preserved by sterilization in a hermetically sealed package.
<b>PRODUCT APPEARANCE AND CONSISTENCY</b>	<ul style="list-style-type: none"> <li>• Pieces of meat in a liquid, thick sauce. Pieces of vegetables and small particles of spices are visible in the sauce. A layer of rendered fat is allowed on the surface</li> <li>• Meat color – brown; the color of the sauce is dark orange.</li> <li>• The meat is soft, not overcooked. Semi-liquid sauce, when heated it becomes liquid with the consistency typical of a sauce thickened with flour.</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	The taste and smell are typical of uncured pork and the raw materials and spices used
<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 1.6% 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)
<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.		
<b>NUTRITIONAL VALUE</b>	<b>Nutritional value of the product</b>	<b>per 100 g</b>	<b>NRV*</b>
	Value energetic	<b>448 KJ</b> <b>107 kcal</b>	<b>5 %</b>
	Fat	<b>4,3 g</b>	<b>6 %</b>
	Including saturated fatty acids	<b>1,6 g</b>	<b>8 %</b>
	Carbohydrates	<b>9,5 g</b>	<b>4 %</b>
	Including sugars	<b>2,1 g</b>	<b>2 %</b>
	Protein	<b>7,0 g</b>	<b>14 %</b>
	Salt	<b>1,3 g</b>	<b>22 %</b>
	*Nutrient Reference Value for an average adult (8400kJ / 2000kcal).		
			