



PRODUCT SPECIFICATION

Version 1
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SKY FOOD SELF-HEATING DISH CHICKEN IN DILL SAUCE WITH RICE

Approved by:
Quality control
department specialist
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PRODUCT NAME	POLISH CHICKEN Chicken in dill sauce with rice
THE MANUFACTURER'S NAME	SKY FOOD Co.,Ltd. Chabrowa Str. 4/21, 52-200 Wysoka.
COMPOSITION OF THE PRODUCT	Water, chicken breast 29%, cream (from milk), rice 5.4%, carrot 3.7%, wheat flour, celery 1.5%, parsley 1.5%, salt, white pepper, dried dill 0.1%. Possible presence of: mustard, soy .
PRODUCT DESCRIPTION	Product made of cubed, uncured poultry meat in sauce with vegetables and rice, preserved by sterilization in hermetically sealed packaging.
PRODUCT APPEARANCE AND CONSISTENCY	<ul style="list-style-type: none">• Pieces of meat in a thick sauce. The sauce contains pieces of vegetables, rice and small particles of spices• After stirring, the sauce is thick and viscous, gray and white in color, with visible pieces of vegetables, rice 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. 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.
SENSORY FEATURES OF THE PRODUCT Taste and smell	Taste and smell characteristic of the ingredients used, without foreign aftertastes and scents.
ORGANIC POLLUTANTS	Absent
ORGANIC POLLUTANTS	Unacceptable
A KIND OF PACKAGE	Steel can with screw cap, label with the instruction manual.
THE WAY OF MARKING DURABILITY	In one line on the lid - day-month-year, and the packing number.
NET WEIGHT (g)	400g
PHYSICAL AND CHEMICAL REQUIREMENTS	<ul style="list-style-type: none">• Salt content - not more than 1,8 % by weight.• Content of harmful metals (mg / kg): in accordance with the Ordinance on contaminants in foodstuffs.
ALLERGENS	Wheat flour (gluten), celery, milk (including lactose)
PRESERVING SUBSTANCES	No add-on
AROMAS	No add-on

DYES	No add-on		
MICROBIOLOGICAL REQUIREMENTS	<ul style="list-style-type: none"> • Packaging tightness - tight underpressure min. 300 mbar. • 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. • The total number of aerobic mesophilic microorganisms, in 1g - not more than 50 CFU. • Presence of spore-forming anaerobic bacteria, 0.1 g - absent. • The number of yeasts and molds in 1g - absent. • The number of lactic acid bacteria in 1g - absent. 		
DURABILITY	24 months from the date of production.		
STORAGE	Store above 0°C, refrigerate after opening and consume within 48 hours.		
INTENDED USE	After opening in accordance with the instructions for use on the label, the dish is ready for immediate consumption.		
USER GROUP	Meat and vegetable product, not recommended for people allergic to gluten, celery, milk (including lactose).		
NUTRITIONAL VALUE	Nutritional value of the product	per 100 g	NRV*
	Value energetic	442 KJ	5 %
		105 kcal	
	Fat	4,1 g	6 %
	Including saturated fatty acids	1,7 g	9 %
	Carbohydrates	8,7 g	3 %
	Including sugars	0,8 g	1 %
	Protein	7,9 g	16 %
	Salt	1,5 g	25 %
	* Nutrient Reference Value for an average adult (8400kJ / 2000kcal).		
			