



## PRODUCT SPECIFICATION

Version 3

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### SKY FOOD SELF-HEATING PORK STEW WITH GROATS AND MUSHROOMS

Approved by:  
Quality control department  
specialist  
Kornelia Jezierska-Michalak

<b>PRODUCT NAME</b>	WILD PORK Pork stew with groats and mushrooms
<b>THE MANUFACTURER'S NAME</b>	SKY FOOD Co.,Ltd. Chabrowa Str. 4/21, 52-200 Wysoka.
<b>COMPOSITION OF THE PRODUCT</b>	Water, pork 27%, mushrooms 11%, cream (from <b>milk</b> ), buckwheat groats 5.7%, carrots 5.3%, bolete mushroom 3.5%, <b>wheat</b> flour, onion 1.4%, salt, oil rapeseed, dried garlic, black pepper. Possible presence of: <b>celery, soy, mustard</b>
<b>PRODUCT DESCRIPTION</b>	Product made of cubed uncured pork in sauce with vegetables and buckwheat groats. 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 thick sauce. Pieces of vegetables, groats and mushrooms visible in the sauce</li><li>• After stirring, the sauce is thick, viscid, gray-brown 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 with a 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 1.8% by weight.</li><li>• Content of harmful metals (mg / kg): in accordance with the Ordinance on contaminants in foodstuffs.</li></ul>
<b>ALLERGENS</b>	Gluten, 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 and 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>466 KJ</b>	<b>6 %</b>
		<b>112 kcal</b>	
	Fat	<b>6,0 g</b>	<b>9 %</b>
	Including saturated fatty acids	<b>2,7 g</b>	<b>14 %</b>
	Carbohydrates	<b>8,5 g</b>	<b>3 %</b>
	Including sugars	<b>0,5 g</b>	<b>1 %</b>
	Protein	<b>5,4 g</b>	<b>11 %</b>
	Salt	<b>1,5 g</b>	<b>25 %</b>
	* Nutrient Reference Value for an average adult (8400kJ / 2000kcal).		
			