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	BEEF STEW CANNED	ED Nº: 03
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1. PRODUCT NAME

BEEF STEW CANNED

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Ready to eat product with beef chunks, potatoes and carrots in brown sauce, hermetically sealed in cans. The product must meet criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENTS	PERCENTAGE
Lean beef chunks	60%
Potatoes	25%
Carrots	
Brown sauce	15%

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

For other permitted additives: See Codex General Standard for Food Additives (GSFA) Database)

4. MICROBIOLOGICAL CRITERIA


Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Clostridium botulinum</i>	Absent in 25 g.
<i>Clostridium perfringens</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Enterobacteriaceae</i> (after a 30°C pre incubation for 14 days)	n=5, c=2, m= 0 cfu/g. ,M=5 cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	Room Temperature
Odour or flavour	Free from foreign odours
Colour	Dark brown due to the brown sauce.
Foreign matter	Free from any foreign material

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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	95 Kcal
Proteins	4.9 g
Carbohydrates	6.8 g
Fats	5.4 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade).
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 500 g
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- CODEX CAC/RCP 23-1993 (Rev. 2): "Recommended International code of hygienic practice for low-acid and acidified low-acid canned food"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"