

	TECHNICAL SPECIFICATION			Code:	EPTD-PE0021
	PORTIONED BEEF CUBES			Secrecy:	Public
				Elaborate:	02/06/2024
				Reviewed:	00/00/0000
				Version:	0
				Page:	1/1
PRODUCT					
Description:	Frozen Boneless Beef - Beef Cubes	Genus:	Beef Meat	Ministry of Agriculture Registration:	748/745
Instruction for use:	Keep frozen at -18°C				
Internal code:	PCR50004	Sales Code:	911128		
DECLARATION OF INGREDIENTS					
Beef Meat. GLUTEN-FREE.					
VISUAL STANDARD					
		Approximate measurements 20x20x20mm			
Chemical Standard (TBC)			Microbiological Standard		
Analysis	Min	Max	Frequency	Analysis	Standard
Fat	-	10,00%	Bimonthly	<i>Listeria monocytogenes</i>	Absent 25/g
Protein	17,60%	-		<i>Escherichia coli O157:H7</i>	Absent 25/g
				<i>Clostridium perfringens</i>	Maximum 10 ² FCU/g
				<i>Estafilococos coagulase positiva</i>	Maximum 10 ² FCU/g
				<i>Escherichia coli</i>	Maximum 10 ² FCU/g
				<i>Salmonella spp</i>	Absent 25/g
				<i>Enterotoxina estafilocócica</i>	Absent ng/g
					Per production day
					Per production day
					Monthly
					Yearly
NUTRITIONAL INFORMATION"			SENSORY PANEL		
Servings per package: 10			Parameter	Standard	
Serving size: 100 g (1 cup)			Color	Red with white fat on the edge	
	100g		Aspect	Red meat cubes	
Energy Value (kcal)	0		Client Sensory Pattern (post cooking)		
Carbohydrates(g)	0		Parameter	Standard	
Total Sugars(g)	0		Color	Brown with presence of fat	
Proteins(g)	22		Flavor	Natural cooked meat	
Total fat (g)	10		Texture	Soft wet cube	
Saturated Fat(g)	6,0				
Salt(g)	0,056				
PACKAGING					
Primary Packaging		Bag Weight	Secondary Packaging		Box Weight
Low density polyethylene bag		2,5Kg	Carton Box 600 X 395 X 203 MM		15,0Kg
					
Product Validity:	12 Months		Storage Temperature:	≤-18°C	
Elaborate	Ana Karine C.Passerini R&D Analyst	Reviewed	Érika Silva R&D Analyst	Issue	Regiane Araújo R&D Manager
				Status	COPY NO CONTROL