


		<b>MEAT SPECIFICATION</b>					
DOCUMENTS NAME:							
DOCUMENT NO:	Form. 1/PR6	ISSUE	6	ISSUE DATE:	26.08.2014	ENFORCED ON:	05.12.2024
				UPDATE DATE:	04.12.2024		

1.	<p>Product name:</p> <p>Index: 5279, 527954004</p> <p>Specification number: ZN-24/A.Ski/91</p>	<p><b>RIBS IN HONEY BBQ MARINADE</b></p> 
2.	<b>Technological group:</b>	Pork ribs with added water, in honey BBQ marinade, steamed.
3.	<b>Raw Material Composition:</b>	Ingredients: 80% pork ribs, 9.5% honey BBQ marinade (water, sugar, salt, 12% multifloral nectar honey 12%, spices, spirit vinegar, mustard [water, sugar, <b>mustard seeds</b> , spirit vinegar, spices], spice extracts, modified starch, smoked salt [salt, smoke flavor], herbs, thickener: xanthan gum), water, stabilizers: sodium acetates, salt, glucose, flavoring, spice extracts
4.	<b>Declaration of allergens and GMO</b>	<p><b>Allergens present in product:</b> MUSTARD</p> <p><b>May contain:</b> SOY, CELERY, CEREALS containing GLUTEN (BARELY, WHEAT, OATS), MILK including LACTOSE</p> <p><b>GMO products:</b> NONE</p>
5.	<b>Product description:</b>	
	<b>External appearance:</b>	Pork rib strips with brine, mixed with marinade. Each portion (folded in half) is vacuum-packed in foil packaging, cooking foil, then steamed. After thermal processing and cooling, the portion remains in the same foil and is placed into a unit package (prepackage, decorative box) with a decorative label on one side and an ingredient/identification label on the other.
	<b>Cross-section appearance:</b>	Typical of cooked pork ribs with marinade; visible marinade, rendered fat, and meat juice.
	<b>Color:</b>	Light pink to pink meat, white to creamy fat, visible marinade and meat juice outside.
	<b>Smell:</b>	Typical of cooked pork, with a noticeable marinade aroma.
	<b>Flavor:</b>	Typical of cooked pork ribs, noticeable marinade flavor.
	<b>Structure and consistency:</b>	Fairly tender, moist, with rendered fat and cooking sauce inside the package.
		<b>UNACCEPTABLE IS:</b> discoloration, taste and smell indicating spoilage.
6.	<b>Additional information:</b>	<p>Ready-to-heat meal. Delicious meal made in minutes.</p> <p><b>Preparation instructions:</b> Preheat the oven to 180°C. Remove product from the box. Remove meat with sauce from foil and place into an ovenproof dish or roasting pan. Cover and bake in the middle of the oven at 180°C for 25 minutes using top-bottom convection. After heating, remove and add your favorite sides.</p>
7.	<b>Physiochemical characteristics:</b>	No monosodium glutamate.

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		No phosphates.	
8.	<b>Nutritional value in 100g:</b>	Energy content	1098 kJ / 265 kcal
		Fat	21 g
		Including saturated fat acids	7,8 g
		Carbohydrates	3,2 g
		Including sugars	0,9 g
		Protein	15 g
		Salt	2,0 g
7.	<b>Microbiological characteristics</b>	Salmonella in 25g	Absent
		Listeria monocytogenes	<100 jtk./g
		Escherichia coli	<5x10 <sup>2</sup> , max.≤5x10 <sup>3</sup>
10.	<b>Form of packaging:</b>		
	<b>Unit weight:</b>	<i>Variable, approx.</i> 600 g (range: 370–670 g)	
	<b>Type of prepackage:</b>	Vacuum-packed. Transparent cooking foil. Decorative box "Ready to Heat" Label: On one side decorative label with the name of the product, on the other side white 80/90 mm with product composition and company identification. Sealed with transparent round sticker, securing the box from opening.	
	<b>Tare weight of the prepackage:</b>	Foil: 9 g Decorative box: 31 g (30 g box + 1 g labels)	
	<b>Type of multipack packaging:</b>	17 PK Box: 300 × 200 × 200 mm + lid	
	<b>Tare weight of the multipack packaging (carton, container):</b>	185 g (184,5 g carton and lid + 0,5 g label)	
	<b>Number of prepackages in multipack packaging (in carton, container)</b>	Box weight, approx. 3.6 kg (range: 3.3–4.2 kg) Units per box: 6	
	<b>Number of multipack packaging on palette (in accordance with client's demands)</b>	<b>Number of multipack packaging on one layer:</b>	14
		<b>Number of layers on the pallet:</b>	6
		<b>Weight of the pallet:</b>	Approximately 302 kg
	<b>Type of shipment packaging</b>	EURO Pallet	
11.	<b>Shelf life</b>	Expiration date	If stored at or below -18°C it retains its quality for 12 months (365 days) from the date of freezing.
		In accordance with client's demands, counting the date of delivery	
12.	<b>Storage and distribution conditions</b>	Deep-frozen product. Thawed product is not suitable for refreezing. Store in freezing conditions under -18°C. Defrost the product in its closed packaging, at 0 to + 6°C for 12 hours. After defrosting, store for up to 72 hours.	



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/date of preparation, signature/  
PREPARED BY  
TECHNOLOGIST

.....  
/date of verification, signature/  
CHECKED BY DEPARTMENT  
MANAGER

.....  
/date of authorization, signature/  
AUTHORIZED BY QA  
SPECIALIST

.....  
/date of authorization, signature/  
APPROVED BY FACTORY  
DIRECTOR

.....  
/date, client acceptance, signature/  
CLIENT ACCEPTANCE



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Forma pakowania produktu

Opakowanie jednostkowe:



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**Opakowanie zbiorcze:**



**Ułożenie w kartonie:**





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