|  |  |  |
| --- | --- | --- |
|  | TITLE  **Technical Specification**    **Description:** Canned Corned Beef  **JBS Code:** A | CODE    **ETS-00-P&D-221A** |
| DATE OF LAUNCH    **20 Sep 2006** |
| DATE OF REVISION    **19 Mar 2019** |
| CONTROL AREA | **AUTHOR:**    / R&D Analyst | VERSION    **84** |
| **R&D** | **APPROVER:**    / R&D Manager | PAGE    **1/3** |

1. **FLOWCHART**

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Raw Material:

Trimmings



Prior Grinding



Cooking



Grindin

g



Weighing



Mixing



Sealing



Filling the Cans



Thermal Processing



Storage



Metal check



Drying of cans



Incubation

can per

(1

1000)



Loading

|  |  |
| --- | --- |
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1. **SHELF LIFE AND STORAGE**

5 years at ambient temperature.

1. **PACKAGING**

PRIMARY PACKAGE – CANS

|  |  |  |  |
| --- | --- | --- | --- |
| **14lb**  **(6,35kg)** | **6lb**  **(2,72kg)** | **12oz**  **(340g)** | **7oz (198 ou 200g)** |
| 95x132x498mm | 107x138x209mm | 61x78x91mm | 56x77x75mm |
| Rectangular | Rectangular | Pyramidal | Pyramidal |
|  |  |  |  |

1. **INGREDIENTS STATEMENT**

Cooked Beef, Beef, Salt, Sugar and Sodium Nitrite.

1. **CHEMICAL STANDARD**

|  |  |  |
| --- | --- | --- |
| Protein (%) |  | > 24.0 |
| Fat (%) | 13.5 - 15 |
| Salt (%) | < 2.0 |
| Residual Sodium Nitrite (ppm) | < 50 |
| TMC (%) | > 100 |

1. **MICROBIOLOGICAL STANDARD**

|  |  |  |
| --- | --- | --- |
| Commercial Sterility Test |  | Negative |

1. **SENSORIAL STANDARD**

|  |  |  |  |
| --- | --- | --- | --- |
| **1** | **2** | **3** | **4** |
|  |  |  |  |

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|  |
| --- |
| Internal Appearance |
| Block Appearance |
| Appearance on slicing |
| Flavor |
| Texture |

|  |
| --- |
| The block shall remove clearly and easily from the can at chill temperature 2ºC to 10ºC (Picture 1) |
| The can shall be well filled; the fat shall have a uniform white color, though slight yellow coloration's may be acceptable (Pictures 3 and 4) |
| The meat shall have a reddish coloration typical of cured products; fat shall be evenly distributed presenting a marbled appearance when cut cross section (Picture 2) |
| Good, well balanced characteristic corned beef flavor |
| The meat shall slice readily at 2ºC to 5ºC and be moist, yielding with a good bite. |

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