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	BEEF STEW CANNED		ED N°: 05
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1. PRODUCT NAME

BEEF STEW CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ready-to-eat product with lean beef chunks, and vegetables, primary potatoes and carrots in brown sauce.

The product must meet criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Lean beef chunks, minimum 30 %
Vegetables: potatoes (18 to 30 %), carrot (8 to 14 %)
Additional ingredients: salt, food starch (potato), spices, water, beef extract, seasoning
Optional ingredients: peas, tomatoes, and tomato paste, sugar.

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

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

4. MICROBIOLOGICAL CRITERIA

Food Safety ParametersMAXIMUM LIMITS

Clostridium botulinum toxinn=5, c=0, Absent in 25 g.
*Staphylococcal enterotoxins*n=5, c=0, Absent in 25 g.

Hygiene ParametersMAXIMUM LIMITS

Commercial sterilityn=6; c=0; m=M= Commercially sterile

5. CHEMICAL CRITERIA

QUALITY PARAMETERLIMITS

Fat content≤ 5 %
Salt content≤ 1.5 %

6. PHYSICAL CRITERIA


PARAMETERLIMITS

Odour or flavourFree from foreign odours
ColourBeef stew moderate brown to reddish brown colour; broth translucent appearance and moderate to dark brown colour
Foreign matterFree from any foreign material
Storage and Transportation Temperature15°C to 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTSAMOUNT PER 100 g OF PRODUCT

Energy94 kcal
Proteins5.75 g
Carbohydrates7.7 g
Fats4.5 g

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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	From 350 g to 600 g
Warranty at delivery location	Minimum 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”
- CODEX CAC/CRP 60-2005: Code of Practice for Prevention and Reduction of Inorganic Tin Contamination in canned foods
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”