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	BEEF STEW CANNED HALAL		ED N°: 02
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1. PRODUCT NAME

BEEF STEW CANNED - HALAL

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.

PRODUCT RISK		
LOW	MEDIUM	HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Lean beef chunks, minimum 30 %
 Vegetables: potatoes (18 to 30 %), carrots (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: Codex General Standard for Food Additives (GSFA) Database

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Clostridium botulinum</i> toxin	n = 5, c = 0, Absent in 25 g.
<i>Staphylococcal enterotoxins</i>	n = 5, c = 0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Commercial sterility	n = 6; c = 0; m= M = Commercially sterile

5. CHEMICAL CRITERIA


QUALITY PARAMETER	LIMITS
Fat content	≤ 5 %
Salt content	≤ 1.5 %
Product may be subject to DNA authentication.	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free from foreign odours Beef stew moderate brown to reddish brown
Colour	colour; broth translucent appearance and moderate to dark brown colour
Foreign matter	Free from any foreign material
Storage and Transportation Temperature	15° to 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	94 kcal
Proteins	5.75 g
Carbohydrates	7.7 g
Fats	4.5 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"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".