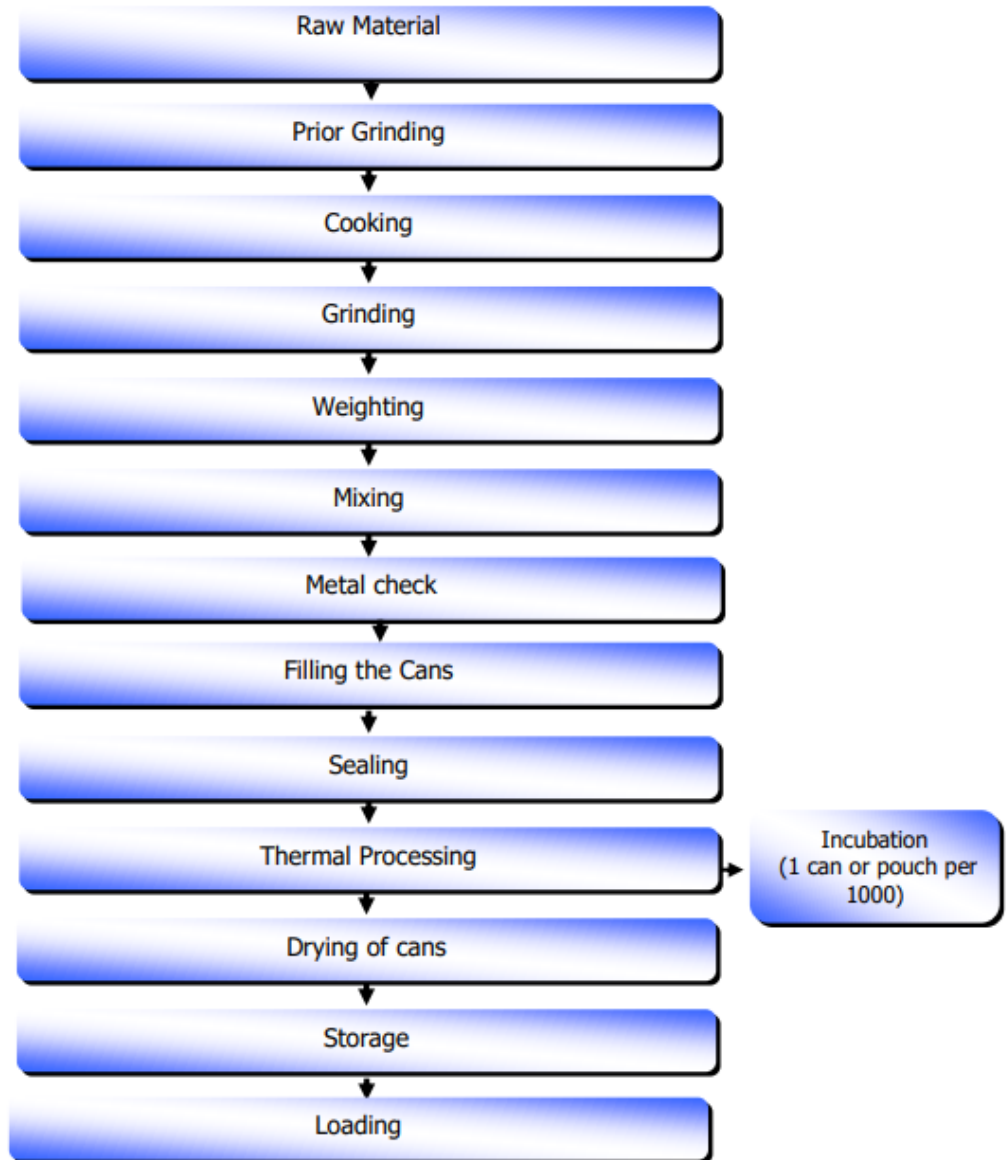


Product Specification



Product Title CORNED BEEF 2.72KG (6LB)
Product Code MCT302

1. FLOWCHART



While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Product Specification



Adding
Value
to Food

2. INGREDIENT LIST





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

3. SHELF LIFE AND STORAGE

5 years at ambient temperature.

4. PACKAGING

PRIMARY PACKAGE – CANS

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

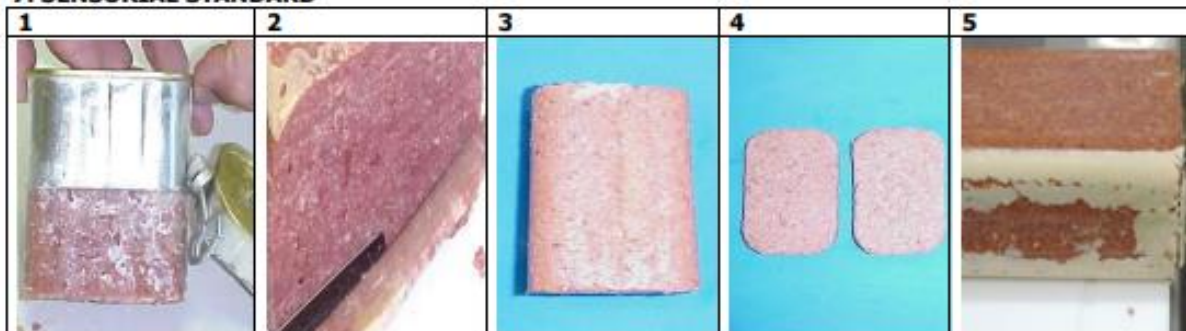
5. CHEMICAL STANDARD

Protein (%)	≥ 24.5
Fat (%)	10.8 – 15.6
Salt (%)	≤ 2.5
Residual Sodium Nitrite (ppm)	≤ 50
Total Meat Content - TMC (%)	≥ 120
Moisture (%)	≤ 60

6. MICROBIOLOGICAL STANDARD

Commercial Sterility Test	Negative
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7. SENSORIAL STANDARD



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Internal Appearance	The block shall remove clearly and easily from the can at chill temperature 2°C to 10°C (Picture 1).
Block Appearance	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). For large can the fat thickness in the center of the block should be ≤ 2 mm and ≤ 5 mm at the edges (Picture 5).
Appearance on slicing	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).
Flavor	Good, well balanced characteristic corned beef flavor
Texture	The meat shall slice readily at 2°C to 5°C and be moist, yielding with a good bite.

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 14/03/2024 15:27:14

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