

## **PRODUCT SPECIFICATION SHEET**

PRODUCT NAME	POT ROAST NO GRAVY 4 BAGS/CS, 24 LBS/CW	
GTIN	90078565490027	
PRODUCT CODE NUMBER	49002	
PRODUCT REQUIREMENTS	Meat: U.S.D.A. Select or better Grade Beef Chuck Tenders – Steer, Injected: 10% Color: Pink Texture: Firm, moist, tender; not dry, soft, or rubbery Cooked doneness: Well-done Defects: Any defect whether singly or combined must not affect the appearance or eating quality. Trim: None Foreign Material: None Off-Condition: Any microbial degradation such as off odor, off color, off taste or slimy condition. Bruises/Blood Spots: None Bone/Gristle/Cartilage: None Undercook: None	
PROCESSING	Product is invoiced by catch weight.  After trimming, product is pumped up to 10% with solution of Water, Sodium Phosphate and Salt, then kept refrigerated for a minimum of 48 h. Product is then coated, cooked in bags to an internal temperature of 190°F, and chilled 40°F or below according to the USDA Cooling Guidelines. Gravy in bags were drained, vacuum-packed, passed through a metal detector, boxed and kept refrigerated.	
PACKAGING	Product is packaged in vacuum bags and corrugated cardboard boxes. Packaging specifications are subject to change depending on customer preference.	
	Average Case Weight:	Two pieces per bag, 4 bags per case. 24 lbs/case (5-6 lbs/per bag)
	Case dimension:	18½" x 12" x 5½"
	Case inside dimension:	0.706 cu.ft.
	Case outside dimension:	0.838 cu.ft.
	Pallet configuration:	7 Ti, 6 Hi
SHELF LIFE and STORAGE	Refrigerated	Product best if used within 30 days if seal-packaged, and 7 days if packages are opened. Product must be properly stored at or below 40°F.
	Frozen	If product is to be stored frozen, product must be placed in freezer immediately upon receiving.  Product which is frozen in the original sealed packaging will last for up to 12 months.
MICROBIAL AND FOOD SAFETY ACCEPTANCE	Aerobic Plate Counts:	< 1000/g
	Coliforms:	< 10/g
	Escherichia coli:	Negative
	Salmonella spp.:	Negative
	Listeria spp.:	Negative
	Staphylococcus aureus:	< 10/g

	Injected up to 10% with solution of Water, Sodium Phosphate and Salt.		
	Coated With: Food Starch, Wheat Flour, Malto Dextrin, Beef and Mushroom		
INGREDIENT STATEMENT	Base ( Roasted Beef, Concentrated Beef Stock, Sautéed Mushrooms, Butter,		
	Salt, Flavoring, Corn Oil, Onion Powder, Yeast Extract, Sugar, Caramel Color,		
	Potato Starch ), Nonfat Dry Milk, Dextrose, Salt, Beef Extract Powder, Beef		
	Stock Powder, Onion Powder, Caramel Color, Spices and Gelatin.		
ALLERGEN STATEMENT	Contains Wheat Flour, Butter (Milk), Nonfat Dry Milk.		
	Example: Lot No. 9-12-4		
	9- The month that the product was produced.		
LOTTING	12- The day that the product was produced.		
	<b>4-</b> The batch number for the day.		
	The lot number will trace the product back to the raw material.		
	Nutrition Facts		
	Serving Size 4oz. (113 g) Servings per container Varied		
	Amount Per Serving Calories 140 Calories from Fat 35		
	Modely Value* Total Fat 4g 6%		
	Saturated Fat 1g 7%		
	Trans Fat 0g		
	Cholesterol 40mg 13%		
	<b>Sodium</b> 350mg 15%		
NUTRITION FACTS	Total Carbohydrate 2g 1%		
	Dietary Fiber 0g 0%		
	Sugars 0g Protein 25g		
	Vitamin A 2% • Vitamin C 0%		
	Calcium 0% • Iron 10%  *Percent Daily Values are based on a 2,000 calorie diet.		
	Your daily values may be higher or lower depending on your calorie needs:		
	Calories 2,000 2,500   Total Fat Less than 65g 80g		
	Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg		
	Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g		
	Fiber 25g 30g  Calories per gram:		
	Fat 9 ■ Carbohydrate 4 ● Protein 4		
	BEEF POT ROAST		
	DRY		
	Injected: Up to 10% with solution of Water, Sodium Phosphate and Salt.		
LABELING	Coated with: Food Starch, Wheat Flour, Maltodextrin, Beef and Mushroom		
LABELING	Base (Roasted Beef, Concentrated Beef Stock, Sautéed Mushrooms,		
	Butter, Salt, Flavoring, Corn Oil, Onion Powder, Yeast Extract, Sugar, Caramel Color, Potato Starch), Nonfat Dry Milk, Dextrose, Salt, Beef		
	Extract Powder, Beef Stock Powder, Onion Powder, Caramel Color, Spices		
	and Gelatin.		
	KEEP FROZEN U.S.		
	AND PASSED BY		
	Distributed by: DEPARTMENT OF AGRICULTURE		
	Aries Prepared Beef Co. EST.6037		
	Burbank, CA 91502		
	BEST IF USED WITHIN 4 DAYS OF THAWING		