

PRODUCT SPECIFICATION SHEET

PRODUCT NAME	EMMA'S BEST CKD CORNED BEEF FLAT SLICED; 6/2# PKGS	
GTIN	90078565218164	
PRODUCT CODE NUMBER	21816	
PRODUCT REQUIREMENTS	Meat: U.S.D.A. Grade Beef Bottom Round Flat	
	Injected: 25%	
	Color: Pink	
	Texture: Firm, moist, tender; not dry, soft, or rubbery	
	Defects: Any defect whether singly or combined must not affect the appearance or	
	eating quality.	
	Trim: Yes	
	Foreign Material: None Off Condition: Any microbial degradation such as off odor off solar off tasts or slimy.	
	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	After trimming, weighing and sorting, the products are injected up to 25%. The	
	product is then packaged in cooking bags. The products are then cooked on open	
	racks to an internal temperature that ensures bacteria lethality. The product is then	
	chilled to an internal temperature of 40°F or less in accordance with U.S.D.A. cooling	
	regulations. The product is sliced, bagged and packed.	
PACKAGING	Cryovac-vacuum bags and corrugated boxes. Packaging specifications are subject to	
	change depending on customer preference.	
	Pack Size:	6/2# PKGS
	Case Cube:	0.706 ft. ³ (inside dimension)
		0.838 ft.3 (outside dimension)
	Case Dimensions:	18½ x12x 5½
	Pallet Configuration:	7 ti x 7 hi
SHELF LIFE	Product can be stored for 45 days from the processing date <u>under proper refrigerated</u>	
	<u>conditions</u> .	
STORAGE	All products must be maintained at an internal temperature of 40°F or less. KEEP	
STORAGE	REFRIGERATED.	
INGREDIENT STATEMENT	Cured With: Water, Salt, Sugar, Sodium Phosphate, Flavoring, , Isolated Soy Protein,	
	Carrageenan, Sodium Erythorbate, Sodium Nitrite.	
MICROBIAL AND FOOD SAFETY ACCEPTANCE CRITERIA	Aerobic Plate Counts:	< 1000/g
	Coliforms:	< 10/g
	Escherichia coli:	Negative
	Salmonella spp.:	Negative
	Listeria spp.:	Negative
ALLEDGENS	Staphylococcus aureus:	< 10/g
ALLERGENS	Isolated Soy Protein Example: Lot No. 9-12-4	
LOTTING	9- The month that the product was produced.	
	12- The day that the product was produced.	
	4- The batch number for the day.	
	The lot number will trace the product back to the raw material.	
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