

PRODUCT SPECIFICATION SHEET

PRODUCT NAME	BACON BREAKFAST BEEF SLICED 12/12 OZ- VITCO	
GTIN	90078565720063	
PRODUCT CODE NUMBER	72006	
PRODUCT REQUIREMENTS	Meat: U.S.D.A. Grade Beef Short Plates Injected: none 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: 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	After trimming, weighing and sorting, the product is injected to 10% with pickling spice. The product is then cooked on open racks to a specific internal temperature to ensure lethality is reached. 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 returned to green weight or below.	
PACKAGING	12 oz. slices in roll-stock film and corrugated boxes. Packaging specifications are subject to change depending on customer. Pack Size: 9 lbs./box	
	Case Cube:	0.742 ft. ³ (inside dimension) 0.419 ³ (outside dimension)
	Case Dimensions:	42" x 32" x 36"
	Pallet Configuration:	120 boxes (1080 lbs)/pallet 12 t, 10 hi
SHELF LIFE	Product can be stored for max. 45 days after processing date, under proper refrigerated conditions.	
STORAGE	All products must be maintained at an internal temperature of 40°F or less. KEEP REFRIGERATED.	
INGREDIENT STATEMENT	Cured with: Water, Salt, Sugar, Sodium Phosphate, Dextrose, Natural Smoke Flavoring, Sodium Erythorbate, Hydrolyzed Soy Protein, Monosodium Glutamate, Flavorings, Sodium Acetate, Sodium Diacetate, 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
	Staphylococcus aureus:	< 10/g
ALLERGENS	Hydrolyzed Soy Protein, Mono Sodium Glutamate	

LOTTING	Example: Lot No. 9-12-4 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.		
	BREAKFAST BEEF CURED AND SMOKED BEEF PLATE		
LABELING	Natural Smoke Flavoring Added		
	Cured with: Water, Salt, Sugar, Sodium Phosphate, Dextrose, Natural Smoke Flavoring, Sodium Erythorbate, Hydrolyzed Soy Protein, Monosodium Glutamate, Flavorings, Sodium Acetate, Sodium Diacetate, Sodium Nitrite.		
	KEEP FROZEN		
	Aries Prepared Beef Co. Burbank, CA 91502		
	U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 6037		
NUTRITION FACTS	Nutrition Facts		
	15 servings per container		
	Serving size 1 strip (22g)		
	Amount Per Serving		
	Calories / U		
	% Daily Value*		
	Total Fat 6g 8%		
	Saturated Fat 2.5g 13%		
	Trans Fat 0g		
	Cholesterol 15mg 5%		
	Sodium 280mg 12 %		
	Total Carbohydrate 0g 0%		
	Dietary Fiber 0g Total Sugars 0g		
	Includes 0g Added Sugars 0%		
	Protein 6g 12%		
	*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		