
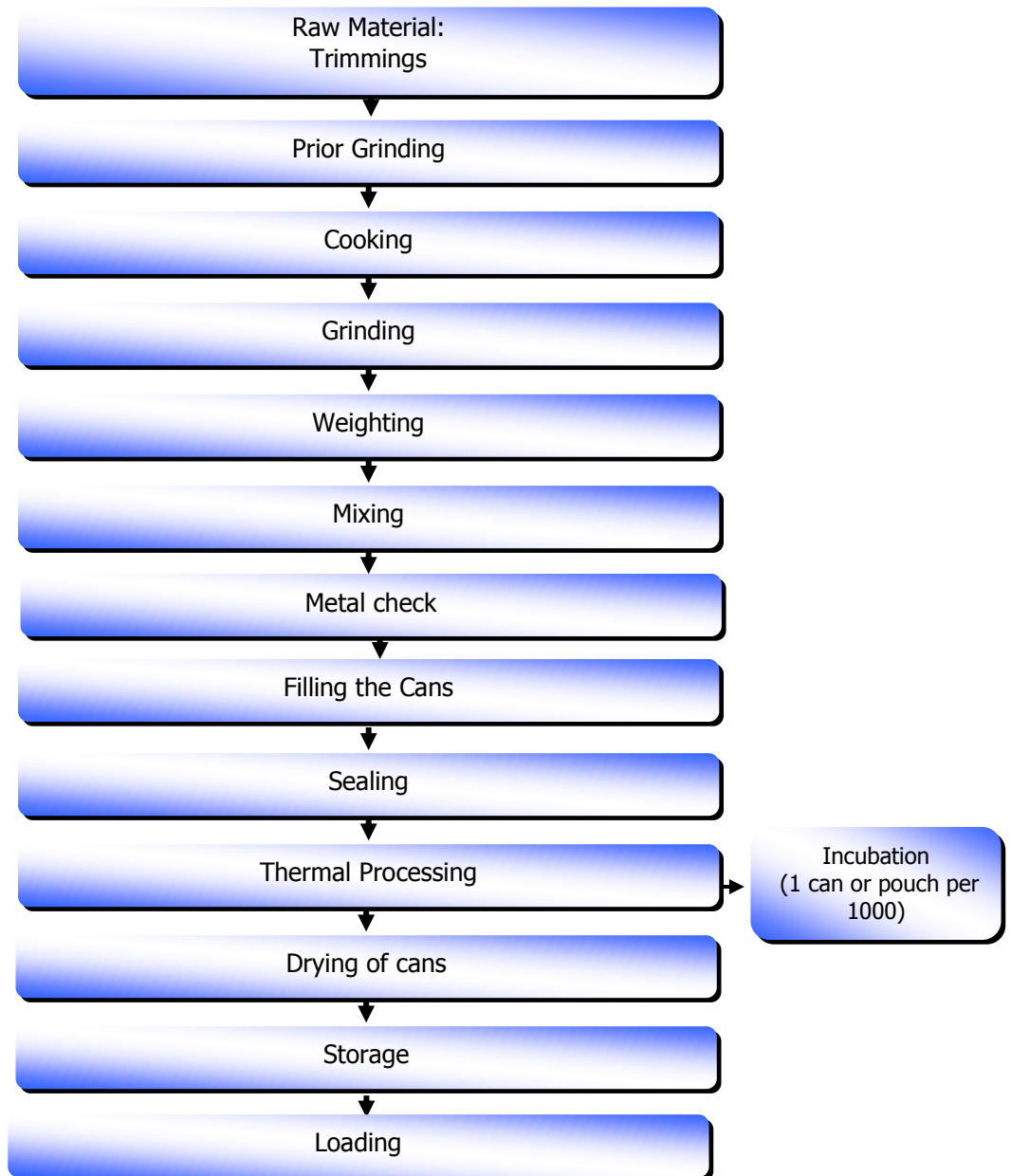


|   |   |   |
|---|---|---|
|  | <b>TITLE</b><br><b>Technical Specification</b><br><br><b>Description:</b> Corned Beef<br><b>JBS Code:</b> C | <b>CODE</b><br><b>ETS-00-P&amp;D-221C</b>     |
|   |   | <b>DATE OF LAUNCH</b><br><b>20 Sep 2006</b>   |
|   |   | <b>DATE OF REVISION</b><br><b>15 Dec 2017</b> |
| <b>CONTROL AREA</b>   | <b>AUTHOR:</b><br><b>Ana Duca</b> / R&D Analyst   | <b>VERSION</b><br><b>91</b>                   |
| <b>R&amp;D</b>  | <b>APPROVER:</b><br>Marcos Roque / R&D Manager  | <b>PAGE</b><br><b>1/6</b>                     |

**1. FLOWCHART**



**2. SHELF LIFE AND STORAGE**

5 years at ambient temperature.

**3. INGREDIENTS STATEMENT**

Cooked Beef, Beef, Salt (cod. 22322), Sugar (cod. 41499) and Preservative: Sodium Nitrite (cod. 362903).

| <b>INGREDIENTS</b>   | <b>% (LIN)</b> | <b>INGREDIENTS</b>  | <b>% (AND)</b> |
|--|----------------|---|----------------|
| Cooked Beef  | 93.54          | Cooked Beef   | 93.50          |
| Beef   | 3.00           | Beef  | 3.00           |
| Salt   | 2.30           | Salt  | 2.30           |
| Sugar  | 1.10           | Sugar   | 1.10           |
| Preservative Sodium Nitrite<br>(Sodium Nitrite 16,67%<br>solution) | 0.06           | Preservative Sodium Nitrite<br>(Sodium Nitrite 10,0%<br>solution) | 0.10           |

**4. NUTRITION FACTS**

| <b>NUTRITION FACTS</b> |                 |             |
|------------------------|-----------------|-------------|
| <b>Per 100g</b>        |                 |             |
|                        |                 | <b>% VD</b> |
| Energy                 | 219kcal / 920kJ | 11          |
| Fat                    | 13g             | 19          |
| of which saturates     | 6.5g            | 33          |
| Carbohydrates          | 1.0g            | 0           |
| of which sugars        | 1.0g            | 1           |
| Fibre                  | 0g              | 0           |
| Protein                | 24.5g           | --          |
| Salt                   | 2.5g            | 42          |

**5. PACKAGING**

PRIMARY PACKAGE – CANS

| <b>14lb<br/>(6,35kg)</b>   | <b>11lb<br/>(4,994kg)</b>  | <b>6lb<br/>(2,72kg)</b>   | <b>12oz<br/>(340g)</b>  | <b>7oz<br/>(198 or 200g)</b>  |
|--|--|---|---|---|
| Cod. 90771<br>Material: Steel<br>Interior surface: Aluminum epoxy<br>phenolic<br>Exterior surface: Transparent epoxy<br>Weight: 548g (can) + 40g (lid) | <b>Cod. 91739</b><br><b>Material: Steel</b><br><b>Interior surface: Aluminum</b><br><b>epoxy phenolic</b><br><b>Exterior surface: Transparent</b><br><b>epoxy</b><br><b>Weight: 415g (can) + 42g (lid)</b> |   | Cod. 127061 (LIN)<br>Cod. 23594 (AND)   |   |
| 95x132x498mm   | <b>118x118x383mm</b>   | 107x138x209mm   | 61x78x91mm  | 56x77x75mm  |
| Rectangular  | <b>Square</b>  | Square  | Pyramidal   | Pyramidal   |
|   |   |  |  |  |

**About 12oz cans:**

In the 12oz labels are inserted the "€" symbol next the weight indication, certifying that the product complies with the Directive 76/211/CEE.

**About 14lb cans:**

-The product does not have label. The information are on the can lid.

- Production date Ex: DD/MM/YYYY;
- Letters code of the product Ex: C;
- Can Size Ex: 14;
- Best Before date Ex: DD/MM/YYYY;
- Ingredient List Ex: Cooked Beef, Beef, Salt, Sugar, Preservative: (E 250).;
- Product description Ex: Continental Corned Beef;
- Autoclave number and period used in the thermal process Ex: AUT XX PX
- Product conservation mode;
- Establishment information;
- Product origin.

**-Dispatch (Pallet Configuration)**

180 units in 2 layers

122 units in 1 layer



**Pallet label**

EST 385 and 337

EST 337

**CORNED BEEF XX lb "Specific code: C; P; PL"**

**BRASIL S.I.F. 337**

PRODUCT OF BRAZIL  
NET WEIGHT X.XXX g  
100% CORNED BEEF

INGREDIENTS:

PRODUCTION DATE: DD/MM/YYYY Specific Code XX lbs  
BEST BEFORE END: DD/MM/YYYY  
**QUANTITY OF CANS: XX**  
**RETORT XX = Number of Cans**

PACKED UNDER BRAZILIAN  
BY JBS SA - LINS - SÃO PAULO  
RÔD. LINS - GETULINA S/N, PARQUE INDUSTRIAL  
GOVERNMENT INSPECTION - SIF 337  
CNPJ N.º 02.916.265/0086-59  
Uso autorizado pelo Ministério da Agricultura SIF/DIPOA sob o nº XXXX/337

**Paleta 101887091**

101887091 101887091 101887091  
1153,00kg 24/05/2021 24/05/2021  
101887091 0030,00  
0102,552 0030,00

PCH115 06829

CSM/SIF

101887091 101887091 101887091  
1-145,3kg 02,312kg 0,000kg  
1-143,0kg 24/05/2021 05/2021  
02/06/2018

0337-24/05/16-00117240 180  
078/00337

6829

**BRASIL S.I.F.337**

**6. CHEMICAL STANDARD**

|                               |        |
|-------------------------------|--------|
| Protein (%)                   | ≥ 24.5 |
| Fat (%)                       | 9 – 13 |
| Salt (%)                      | ≤ 2.5  |
| Residual Sodium Nitrite (ppm) | ≤ 50   |
| Total Meat Content - TMC (%)  | ≥ 120  |
| Moisture (%)                  | ≤ 60   |

**7. MICROBIOLOGICAL STANDARD**

|                                    |        |
|------------------------------------|--------|
| Anaerobic Mesophilic 35°C          | Absent |
| Anaerobic Thermophilic 55°C        | Absent |
| Aerobic Mesophilic 35°C            | Absent |
| Aerobic Thermophilic 55°C          | Absent |
| Commercial Sterility Test Negative |        |

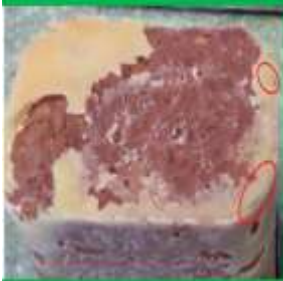

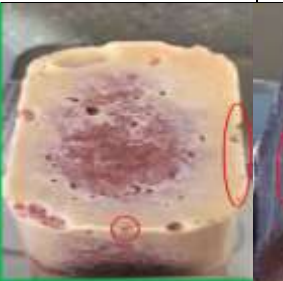
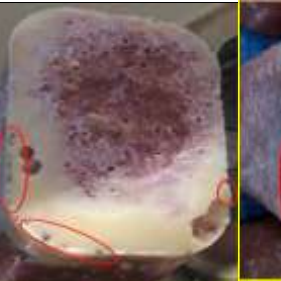





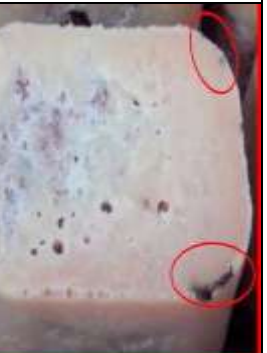
**8. SENSORIAL STANDARD (14lb Products)**

| 1                     | 2 | 3 | 4   | 5  |
|-----------------------|---|---|---|----|
|                       |   |   |   |    |
| 6                     | 7 | 8 | 9   | 10 |
|                       |   |   |   |    |
| Internal Appearance   |   |   | <p>The can is well filled (Pictures 1 and 2) and the corned beef can be removed cleanly from the can when chilled (between 0°C to 5°C). This gives a fully filled meat block with no excessive holes. Small pits may be present over the surface. The block of meat should present surface regularity (Picture 3).</p>  |    |
| Block Appearance      |   |   | <p>Fat on the outside of the meat block should be a creamy white colour, though slight yellow discoloration is acceptable. The maximum level of fat on the block is ≤2mm thick on the centre of the block and ≤5mm on the corners (Picture 4). The jelly not covers 100% of the top with a thin thick, less than 5mm (Pictures 5 and 6). Meat Block should present elasticity when compressed with a fork (Picture 7). Absence of Varnish residue migration to the meat block. The meat block can be easily sliced after refrigerated between 0°C to 5°C. The corned beef slice, with approximately 2,5 to 3,0mm thickness, breaks itself after being bent. Note that slices closer to the top/bottom will always have more marbled fat than the slices closer to the center of the can. For this test, it is recommended the use of intermediary slices.</p> |    |
| Appearance on slicing |   |   | <p>Not excessive presence in one slice of Non-Muscular tissue and Bruising (Veins, nerves, blood clot and tendons). The meat must be Free of Foreign Bodies (ex plastic,</p>  |    |



|         |  |
|---------|--|
|         | wood, metal, etc...) hard cartilage/gristle, bone, hide. Fat cover at the edge of the slice: no fat cover, but is acceptable the fat thickness in the middle of the block ≤ 2 mm and ≤ 5 mm at the edge (Picture 8). |
| Colour  | The meat is a reddish-brown colour typical of cured beef products (Pictures 9 and 10).   |
| Aroma   | Good, well balanced characteristic corned beef aroma. Characteristic cooked/processed cured meat aroma; free from undesirable aroma.   |
| Flavor  | A good, well balanced characteristic corned beef flavour. Salty and fatty beefy flavours. Perceptible without excess salt. Mild Salty notes. Absence of Rancid flavour. Slight Metallic Tone/Aftertaste.             |
| Texture | The meat is moist and yielding with a good bite; creamy melted fat texture. Firm texture, which breaks down easily in the mouth.   |

**9. BLACK STEIN STANDARD (12oz Products)**

|  |   |   |   |   |
|--|---|---|---|---|
| <b>1</b>   | <b>2</b>  | <b>3</b>  | <b>4</b>  | <b>5</b>  |
|   |   |   |    |   |
| <b>6</b>   | <b>7</b>  | <b>8</b>  | <b>9</b>  | <b>10</b>   |
|  |  |  |   |  |
| Acceptable Standard  |   |   | A few black spots scattered in one of tin edges, smaller than 5 mm (Pictures 1, 2 and 3). Some black spots scattered on one or two edges can, provided they do not exceed 10 mm (Pictures 4 and 5). |   |
| Unacceptable Standard  |   |   | Black spots scattered not only on the edges of the cans and larger than 10mm (Pictures 6, 7, 8, 9 and 10).  |   |