





SPECIFICATIONS OF THE FINISHED PRODUCT

Description of the product: Rissol Bifana



Composição /Composition	Rissol Bifana is a typical Portuguese product is an appetizer made with cooked wheat flour dough and stuffed with a based pork and rib shack sauce that presents itself in the frozen state, in the form of thin cold rolled strips.	
Product Characteristics	Physical Characteristics	Between 60 and 70 g of weight per unit.
	Allergens	Contains gluten, barley, egg, soy and dairy products (including lactose and cow's milk proteins), it may contain traces of sesame seeds and nuts. Free from genetically modified components.
Market Presentation	Primary Packaging	PEBD plastic bag, about 240 un and 6 kg. 
	Secondary Packaging	Simple corrugated cardboard box. 
Storage and distribution	Storage conditions	Stored in a freezing chamber at a minimum temperature of -18° c. 
	Distribution conditions	Transported in a van with freezing chamber at temperatures of -15° c .
	Durability 	The "Rissol Bifana" has a durability of 365 days (1 year) from the date of packaging, under normal conditions of storage (-18° C).
Preparation	Defrosting method	Not applicable, put directly for frying.
	Intended use	This product can only be consumed after thermal processing (frying), with oil to the maximum temperature of 180° C for approximately 3-5 minutes, the final colour must be golden. The rissol must be totally thawed after frying before consuming for better quality.
Points of sale		Restaurants, Food-Stores, Coffee Shops.