


SPECIFICATIONS OF THE FINISHED PRODUCT

Description of the product: Francesinha sauce



<b>Composição /Composition</b>	The francesinha sauce is a traditional product characteristic of the north of the country with orange coloration and quite intense flavor.	
<b>Product Characteristics</b>	<b>Physical Characteristics</b>	About 5 L sauce per bag.
	<b>Allergens</b>	Contains gluten, mustard, soy, egg, sulfites, celery, sulfur dioxide, shellfish, fish, and dairy products (including lactose and cow's milk proteins). Free from genetically modified components.
<b>Market Presentation</b>	<b>Primary Packaging</b>	5 L bag-in-box bag containing approximately 4,000 kg.
	<b>Secondary Packaging</b>	Double corrugated carton box with 4 bags.
<b>Storage and distribution</b>	<b>Storage conditions</b>	Stored in refrigerated storage chambers, at a temperature between 1 ° C and 4 ° C.
	<b>Distribution conditions</b>	Transportation carried out in air-conditioned vehicles at a maximum temperature of 4°C.
	 <b>Durability</b>	Francesinha sauce has a durability of 9 months from the date of packaging, under normal storage conditions (temperature between 1 ° C and 4 ° C). After opening the product must be kept under normal storage conditions (temperature between 1 ° C and 4 ° C), with a maximum durability of 72 hours.).
<b>Preparation</b>	<b>Defrosting method</b>	Not applicable, put directly .
	<b>Intended use</b>	This product can only be consumed after thermal processing, reaching a minimum temperature of 75°C for approximately 5 minutes.