

SPECIFICATIONS OF THE FINISHED PRODUCT

Description of the product: Steak Francesinha



Composição /Composition	The steak francesinha is a product consisting of a sandwich with francesinha sauce.	
Product Characteristics	Physical Characteristics	1 Unit packed in or sealed .
	Allergens	Contains gluten, soy, egg, sulfur dioxide and sulfites, celery, mustard, seafood, fish, sesame seeds and dairy products (including lactose and cow's milk proteins). Free from genetically modified components.
Market Presentation	Primary Packaging	Final customer: Packed to unit in sealed plastic cuvet (separate compartments for sandwich and sauce). Customer Restoration: Packed to the unit in bag PAPE, with separation between the sandwich and the sauce.
	Secondary Packaging	Final customer: Cuvette unit wrapped in thin cardboard packaging, packaged in carton boxes for transport. Customer restoration: Cardboard box.
Storage and distribution	Storage conditions	Stored in Frozen chambers at a minimum temperature of -18° c.
	Distribution conditions	Transportation carried out in air-conditioned vehicles at a maximum temperature of -15°C.
	Durability 	Francesinha Frozen has a shelf life of 365 days (1 year) from the date of packaging, under normal storage conditions (-18°C).
Preparation	Defrosting method	Thawing the product should be done at a temperature between 0º and 4ºC, without violating the primary packaging. Or microwave defrost immediately before the food confection period.
	Intended use	The sandwich should be made, ensuring that the internal temperature reaches 75 ° C for at least 15 seconds. Francesinha sauce can only be consumed after thermal processing, reaching a minimum temperature of 75ºC for approximately 5 minutes. Constant shaking is recommended. The sandwich should be made, ensuring that the internal temperature reaches 75 ° C for at least 15 seconds. Francesinha sauce can only be consumed after thermal processing, reaching a minimum temperature of 75ºC for approximately 5 minutes. Constant stirring and addition of piri piri to taste is recommended. After opening the product must be kept under normal storage conditions (temperature between 1 ° C and 4 ° C), and have a maximum durability of 72 hours. Serve the sandwich wrapped in French sauce. "The sandwich should be made, ensuring that the internal temperature reaches 75 ° C for at least 15 seconds.