





SPECIFICATIONS OF THE FINISHED PRODUCT

Description of the product: Francesinha sauce



Composição /Composition	The francesinha sauce is a traditional product characteristic of the north of the country with orange coloration and quite intense flavor.	
Product Characteristics	Physical Characteristics	About 5 L sauce per bag.
	Allergens	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.
Market Presentation	 Primary Packaging	5 L bag-in-box bag containing approximately 4,000 kg.
	Secondary Packaging	Double corrugated carton box with 4 bags. 
 Storage and distribution	Storage conditions	Stored in refrigerated storage chambers, at a temperature between 1 ° C and 4 ° C.
	Distribution conditions	Transportation carried out in air-conditioned vehicles at a maximum temperature of 4°C.
	 Durability	Francesinha sauce has a durability of 90 days 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.).
Preparation	Defrosting method	Not applicable, put directly .
	Intended use	This product can only be consumed after thermal processing, reaching a minimum temperature of 75°C for approximately 5 minutes.
Points of sale	Restaurants, Food-Stores, Coffee Shops.	