


PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Lewis & Son FODMAP Friendly Cooked Cured Sausage					
NAME: Natural Viennas & Natural Pariser					
COMPOSITION	NON PASSEOVER + PASSEOVER (In House)				
	Natural Viennas: Beef (Min. 90%) Natural Pariser: Beef (Min. 88%) Water, Spices (Paprika, White pepper, Mace, Coriander) and Herb (Marjoram), Celery Extract, Vegetable Powder (Onion, Garlic), Salt. Edible Beef Collagen Casing (Natural Viennas only). Natural Vienna and Natural Pariser are smoked products.				
STATEMENTS	NO ADDED PHOSPHATES, COLOURS, FLAVOURS AND MSG. GLUTEN FREE. NO HORMONE GROWTH PROMOTANT. CERTIFIED FODMAP FRIENDLY.				
SAFETY & REGULATORY CRITERIA	Sausage must contain (a) No less than 500g/kg of fat free meat flesh; and (b) The proportion of fat in sausage must be no more than 500g/ kg of the fat free meat flesh content.(Food Standard 2.2.1). Food Safety assured through the application of HACCP principles and GMP.				
REGULATORY LIMITS	Microbiological limits: (FSC 1.6.1 Schedule 27, Section 4)				
		Number of samples (n)	Number of samples (c) allowed to be >m but <M	Limit (m)	M
	Coagulase-positive staphylococci	5	1	100*	
	Products in which growth of L. monocytogenes can occur	5	0	0**	
	Salmonella	5	0	0**	
	* Count per gram of product ** Not detected in 25g samples				
	Nutrition Information Requirements/mandatory labelling – Food labelled as “gluten free” must not contain detectable gluten (FSC 1.2.7, Schedule 4-3).				
	Must not contain more than 125 mg/ kg nitrite total. (FSC 1.3.1, Schedule 15, Section 8.2.2.)				
MEAT & FAT CONTENT	Fat content of meat as per mixture 50% Red Meat (80-85% V.L) & 50% Good Frankfurts trim with close to 75% V.L For NIP purposes: Beef, rump steak, untrimmed, raw. Raw beef from the hind portion of the carcase. Lean muscle meat with internal and external fat attached with 13.3% fat; and Beef, 70% chemical lean, raw. Raw beef supplied at wholesale level with 30% fat (The Food Composition Database, FSANZ)				
QUALITY CRITERIA	a) Koshering staff to ensure that all excess salt is removed from meat trim after the koshering process. This is a visual assessment. (b) Packing staff to ensure that all casing is intact, without breakages.				
CASING SIZE	Natural Viennas: 23mm. Edible Collagen Casing (Beef). Natural Pariser: 105x500mm. Fibrous Clear Pinhole Casing (Inedible)				
METHOD OF PRESERVATION	Chilling or/and Freezing, Vacuum packaging, Celery extract.				
PACKAGING - PRIMARY	Natural Viennas				

	<p>Black backed vacuum pouch with clear window. Pouch size 165x275mm . Fixed weight, whole (vac. packed, chilled & frozen), 72g/ unit, 7 units/ pouch 500g/ pouch,</p> <p><u>Natural Pariser</u></p> <p>Black backed vacuum pouch with clear window. Pouch size 165x275mm . Fixed weight, sliced (vac. packed, chilled & frozen), 200g/ pouch</p>
TARE	-
PACKAGING - SECONDARY	Carton / Printed H/D carton
STORAGE CONDITIONS	Store in the chiller at 0° - 4° C , or freezer at -15°C or colder (hard frozen)..
DISTRIBUTION METHOD	Delivered in insulated and refrigerated MTVs, at not more than 5°C (chilled) and at -15°C or colder (hard frozen) in clean, new containers.. The transportation of meat and meat products should not jeopardise the safety and suitability of the meat.
SHELF LIFE	<p>Use within 40 days if held vacuum packed at 0°C - 4°C (chilled). Use within 6 months if held vacuum packed at -15°C or lower (hard frozen). Use within 3 days of opening the whole and sliced Vac. packed product and stored at 0°C and 4°C (chilled).</p>
INTENDED CONSUMER/ SPECIAL LABELLING	The product is suitable for both the general population and for individuals following a low FODMAP diet or those with Irritable Bowel Syndrome (IBS) .
INTENDED USE/FINAL CUSTOMER PREPARATION	<p>Natural Viennas - NOT READY TO EAT - Frozen product to be thoroughly thawed before cooking</p> <p>Natural Pariser - READY TO EAT Frozen product to be thoroughly thawed in refrigerator before consumption</p>
<p>Continental Kosher Butchers Pty Ltd authorization</p> <p>Signature:  Printed Name: LARISA ULIANITSKY Title: QAM Date: 27 MARCH 2024</p>	











