

**PRODUCT DESCRIPTION AND INTENDED USE**

**PRODUCT CATEGORY: Meat Based Pastry Products**

**NAME: SAUSAGE ROLL**

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| <b>COMPOSITION</b>   | <p style="text-align: right;"><b>(In House)</b></p> <p><b>Filling:</b><br/> <b>Sausage mince</b> [Min. 37%, Beef and Lamb, Water, Rice Flour, Salt, Mineral salts (450, 451, 452), Acidity Regulator (326), Preservative (223, <b>sulphites</b>), Hydrolysed Vegetable Protein(Maize), Spices, Spices Extract (160c), Antioxidant (316), Vegetable Powder (Onion), Herb]<br/> <b>Fresh Vegetable</b> [Min. 11%, Onion and Carrot]<br/> <b>Bread Crumbs</b> [<b>Wheat</b> flour, Yeast, Iodised Salt, and Water], Water.<br/><br/> <b>Puff Pastry</b> [Min. 37%, <b>Wheat</b> flour, Vegetable Margarine, Water, Salt].</p> |
| <b>STATEMENTS</b>  | <p>Contains: <b>sulphites, wheat, gluten.</b><br/> <b>NO HORMONE GROWTH PROMOTANT.</b></p>   |
| <b>SAFETY &amp; REGULATORY CRITERIA</b>  | <p>Must comply with any food product standards that apply to components of food. Food Safety is assured through the application of HACCP principles and GMP for all areas.</p>   |
| <b>REGULATORY LIMITS</b>   | <p><b>Microbiological limits: SPC 1×10<sup>6</sup>cfu/g</b><br/> On the basis of literature data only. There is absence of complete requirements under the existing legislation and Food Standard Code 1.6.1 for raw meat products.<br/><br/> <b>Additives level</b> – Must not contain more than 500 mg/kg Sulphur Dioxide. Sulphur dioxide, Sulphites including bisulphites and metabisulphites shall be calculated as Sulphur dioxide <u>Food Standard Code 1.3.1, Schedule 15.</u></p>   |
| <b>MEAT &amp; FAT CONTENT</b>  | <p>Fat content of meat in the filling as per <b>Beef &amp; Lamb trim (Frankfurts meat) with min. 70% Visual Lean</b><br/><br/> <b>For NIP purposes:</b> Raw beef supplied at wholesale level with a total fat content of 30% and Raw lamb supplied at wholesale level with a total fat content of 30% (<b>The Food Composition Database, FSANZ</b>).<br/> <b>Puff Pastry</b> - 18.2g fat/ 100g (Based on Pastry Makers' nutrition information).</p>  |
| <b>QUALITY CRITERIA</b>  | <p>a) Koshering staff to ensure that all excess salt is removed from meat trim after koshering process. This is a visual assessment.<br/> b) Product meets CKB Quality Assurance requirements.<br/> Weight-variable weight</p>   |
| <b>METHOD OF PRESERVATION</b>  | <p>Chilling</p>  |
| <b>PACKAGING - PRIMARY</b>   | <p>Displayed on over - wrapped tray for sale. 175g per sausage roll.</p>   |
| <b>TARE</b>  | <p>-</p>   |
| <b>PACKAGING - SECONDARY</b>   | <p>Carton / Printed H/D carton</p>   |
| <b>STORAGE CONDITIONS</b>  | <p>Store in chiller at 0°C - 4°C.</p>  |
| <b>DISTRIBUTION METHOD</b>   | <p>In insulated and refrigerated MTVs</p>  |
| <b>SHELF LIFE</b>  | <p>Use within 5 days if held and kept between 0°C &amp; 4°C (chilled).</p>   |
| <b>CUSTOMER REQUIREMENTS</b>   | <p>Delivered at not more than 5°C (chilled)</p>  |
| <b>INTENDED CONSUMER/ SPECIAL LABELLING</b>  | <p>Intended for general consumption. <b>WHEAT FLOUR PRESENTS IN PUFF PASTRY AND BREADCRUMBS CONTAINS GLUTEN.</b></p>   |
| <b>INTENDED USE/FINAL CUSTOMER PREPARATION</b>   | <p>Intended to be cooked before consumption. See instruction on the label.</p>   |
| <p>Continental Kosher Butchers Pty Ltd authorization</p>   |  |
| <p>Signature: <br/> Title: <b>QAM</b></p> | <p>Printed Name: LARISA ULIANITSKY<br/> Date:</p>  |

# CONTINENTAL KOSHER BUTCHERS

## SAUSAGE ROLL

**NUTRITION INFORMATION**

Serving per package : 2

Serving size: 225 gr

|              | Ave. quantity<br>per serving | Ave. quantity<br>per 100 g |
|--------------|------------------------------|----------------------------|
| Energy       | 2890 kJ                      | 1200 kJ                    |
| Protein      | 21.4 g                       | 9.5 g                      |
| Fat Total    | 38.1 g                       | 16.1 g                     |
| -saturated   | 18.7 g                       | 8.3 g                      |
| Carbohydrate | 66.4 g                       | 25.0 g                     |
| -sugars      | 1.3 g                        | 0.6 g                      |
| Sodium       | 901 mg                       | 400 mg                     |



HALAL  
 Kosher Mehadrin

**440gr NET**  
**USE BY: 9/07/2024**

**INGREDIENTS:**

Keep Refrigerated 0-4 deg C

Filling: Beef & Lamb, Water, Rice Flour, Salt, Mineral Salts (450, 451, 452), Preservative (223, CONTAINS SULPHITES), Hydrolysed Maize Protein, Spices, Spice extract(180c), Antioxidant (316), Vegetable Powder (Onion), Herbs, Fresh Vegetables (Onion & Carrot), Bread Crumbs [WHEAT flour(Contains GLUTEN, Yeast, Iodised Salt, Water), Puff Pastry: WHEAT Flour (contains GLUTEN), Vegetable Margarine, Water, Salt.

**Allergen Advice: CONTAINS SULPHITES, WHEAT AND GLUTEN**  
**NO HORMONE GROWTH PROMOTANT, NO ADDED MSG**

Cooking Instruction: Preheat oven to 200 degree. Remove Plastic film From Surrounds Of Puff Pastry. Place sausage roll on grease-proof paper. Bake to 25 mins.



PROUDLY MADE IN AUSTRALIA FROM 100% AUSTRALIAN MEAT & LOCAL & IMPORTED INGREDIENTS. BY CONTINENTAL KOSHER BUTCHERS PTY. LTD. EST. No T01947  
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