PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Meat Based Pastry Products

NAME: SAUSAGE ROLL

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

Continental Kosher Butchers Pty Ltd authorization

Signature: Printed Name: LARISA ULIANITSKY

Title: **QAM** Date:


CONTINENTAL
KOSHER BUTCHERS
SAUSAGE ROLL
NUTRITION INFORMATION
Serving per package : 2
Serving size: 225 gr
Ave. quantity per serving
Ave. quantity per 100 g
Energy 2690 kJ 1200 kJ
Protein 21.4 g 9.5 g
Fat Total 36.1 g 16.1 g
-saturated 18.7 g 8.3 g
Carbohydrate 56.4 g 25.0 g
-sugars 1.3 g 0.6 g
Sodium 901 mg 400 mg
Made in Australia from at least 87% Australian ingredients
440gr NET
USE BY: 9/07/2024
Keep Refrigerated 0-4 deg C
CAL COUNCIL
Kosher Mehadrin
INGREDIENTS:
Filling: Beef & Lamb, Water, Rice Flour, Salt, Mineral Salts (450, 451, 452), Preservative (223, CONTAINS SULPHITES), Hydrolysed Maize Protein , Spices, Spice extract(160c), 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 fo 25 mins.
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PROUDLY MADE IN AUSTRALIA FROM 100% AUSTRALIAN MEAT & LOCAL & IMPORTED INGREDIENTS. BY CONTINENTAL KOSHER BUTCHERS PTY. LTD. EST. No T01347
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