


PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Fresh Comminuted Meat Products

NAME: Beef & Vegetable Risssoles

COMPOSITION	<p style="text-align: center;">NON - PASSOVER(In-House)</p> <p>Beef (min. 74%), Fresh Vegetables (min.11%: Zucchini,Carrot and Onion), Quinoa flakes, EGG, Spices & Herb (Cumin, Black Pepper & Parsley).</p>
	<p style="text-align: center;">PASSOVER(In -house)</p> <p>Beef (min. 74%), Fresh Vegetables (min. 9%: Zucchini, Carrot and Onion), Quinoa flakes, EGG, Herb and Spices (Parsley, Coriander and Black Pepper).</p>
STATEMENTS	<p>Allergen statement: Contains: egg as per FSC 1.2.3, Clause 7 & Schedule 9 (3)</p> <p>NO ADDED ARTIFICIAL COLOURS, PRESERVATIVES, FLAVOURS, GLUTEN OR MSG. NO HORMONE GROWTH PROMOTANT.</p>
SAFETY & REGULATORY CRITERIA	<p>Food Safety is assured through the application of HACCP principles and GMP.</p>
REGULATORY LIMITS	<p>Microbiological limits: SPC 1x 10⁶ (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.</p> <p>Additives/Preservative level: Contains no preservatives added. Additives permitted at GMP level .</p>
MEAT & FAT CONTENT	<p>Fat content of meat as per Premium Beef Mince. Beef Chuck trimmed 5-10% fat or no greater than 10g/100g.</p> <p>For NIP purposes: <i>Beef, chuck steak, untrimmed, raw. Raw beef from the fore portion of the carcass. Lean muscle meat with all internal and external fat attached with 10.3% total fat.(The Food Composition Database, FSANZ)</i></p>
QUALITY CRITERIA	<p>Koshering staff to ensure that all excess salt is removed from meat trim after the koshering process. This is a visual assessment.</p>
METHOD OF PRESERVATION	<p>Chilling or/and Freezing</p>
PACKAGING - PRIMARY	<p>Loose on an overwrapped tray, in the display cabinet. Variable weight</p>
TARE	<p>-</p>
PACKAGING - SECONDARY	<p>-</p>
STORAGE CONDITIONS	<p>Store in chiller at 0° - 4° C, or freezer at –15° C or lower (hard frozen).</p>
DISTRIBUTION METHOD	<p>In insulated and refrigerated MTVs between 0°C - 4°C or not higher than – 18°C</p>
SHELF LIFE	<p>Use within 3 days if held on over wrapped tray and kept between 0°C & 4°C (chilled) Use within 6 months if held overwrapped on tray at –15 °C or lower (hard frozen)</p>
INTENDED CONSUMER/ SPECIAL LABELLING	<p>Intended for the general population. Not suitable for those with allergies to egg</p>
INTENDED USE/ FINAL CUSTOMER PREPARATION	<p>Product to be fully cooked prior to consumption. Frozen products to be thawed thoroughly before cooking. Information provided at the point of sale.</p>

Continental Kosher Butchers Pty Ltd authorization

Signature:  Printed Name: LARISA ULIANITSKY
Title: **QAM** Date:

***LABEL NEEDS TO BE MADE AT MALVERN**

