PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Processed Meat & Poultry Products

NAME: Crumbed Veal Schnitzel

COMPOSITION	**NON - PASSOVER:(In-House)** Veal (Min. 81%), Breadcrumbs [**WHEAT FLOUR** (contains **GLUTEN**, added thiamine and folic acid), Baker's Yeast, Iodised Salt, Water], **EGG**.
	PASSOVER:(In-House) Veal (Min. 70%), **EGG**, Quinoa flakes
STATEMENTS	**NO ADDED ARTIFICIAL COLOURS, FLAVOURS, PRESERVATIVES AND MSG. NO HORMONE GROWTH PROMOTANT.** **ALLERGEN STATEMENT:** **Non-Passover only: Breadcrumbs packed on equipment that also packs NUTS, contains WHEAT and GLUTEN, Both products contain EGG.**
SAFETY & REGULATORY CRITERIA	A substance that is permitted for use as a food additive may be present in any food as a result of carry-over from a raw material or an ingredient if the level of the substance in the food is no greater than would be introduced by the use of the raw material or ingredient under proper technological conditions and GMP. (Food Standards Code 1.3.1, Section 3)
REGULATORY LIMITS	**Microbiological limits:** SPC 1x 10^6CFU/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/Preservative level:** (FSC Schedule 15, Section 8.3) Contains no preservatives added. Additives permitted at GMP level.
MEAT & FAT CONTENT	All possible internal and external separable fat removed. **Visually lean 1-2% fat.**
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) Weight - variable weight, see attached label.
METHOD OF PRESERVATION	Chilling or/and Freezing
PACKAGING - PRIMARY	Fresh, tray pack, wrapped. Tray size 180x210x8 mm. 4 Crumbed Veal Schnitzel/ tray at ~500g/ tray.
TARE	16g
PACKAGING - SECONDARY	Carton/ Printed H/D carton
STORAGE CONDITIONS	Store in the chiller at 0°C - 4°C , or freezer not higher than –18°C.
DISTRIBUTION METHOD	In insulated and refrigerated MTVs between 0°C - 4°C or not higher than – 18°C
SHELF LIFE	**Use within 3 days** if held between 0°C & 4°C (chilled) **Use within 6 months** if held at not higher than -18°C (frozen).
CUSTOMER REQUIREMENTS	Delivered at not more than 5^0 C (chilled) and at -18^0C (frozen) in clean, new containers.
INTENDED CONSUMER/ SPECIAL LABELLING	Intended for general consumption. **ALLERGEN ADVICE:** NON PASSOVER PRODUCT CONTAINS **WHEAT(GLUTEN) AND EGG**. PASSOVER PRODUCTS CONTAINS **EGG.**
INTENDED USE/ FINAL CUSTOMER PREPARATION	Product is intended to be cooked thoroughly. Follow cooking instructions attached on the label.

Continental Kosher Butchers Pty Ltd authorization

Signature: Printed Name: LARISA ULIANITSKY

Title: **QAM** Date:

*LABEL



CONTINENTAL

KOSHER BUTCHERS

CRUMBED VEAL SCHNITZEL

NUTRITION INFORMATION

Servings per package: 5

Serving size: Approx: 100 g

	Ave. quantity per serve	Ave. quantity per 100 g
Energy	575 kJ	575 kJ
Protein	22.2 g	22.2 g
Fat Total	1.8 g	1.8 g
-saturated	0.6 g	0.6 g
Carbohydrate	7.6 g	7.6 g
-sugars	0.1 g	0.1 g
Sodium	48 mg	48 mg

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INGREDIENTS:

Veal (Min 81%), , Breadcrumbs [WHEAT FLOUR, Water, Yeast, Salt, Sugar, GLUTEN, Preservative (282, 260), Emulsifier (322)], WHOLE EGG

NO ADDED ARTIFICIAL PRESERVATIVES, COLOURS OR FLAVOURS. NO HORMONE GROWTH PROMOTANT.

FRY IN OIL UNTIL COOKED THROUGH OR SPRAY WITH OIL AND BAKE IN OVEN UNTIL COOKED THROUGH.

Made in Australia - ingredient sources vary - average 96% Australian ingredients - call +613 9509 9822 for details

PROUDLY MADE IN AUSTRALIA FROM 100% AUSTRALIAN MEAT & LOCAL & IMPORTED INGREDIENTS. BY CONTINENTAL KOSHER BUTCHERS PTY. LTD. EST. No To1347
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