PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: COOKED CURED SAUSAGES

NAME: Pariser

COMPOSITION	**NON-PASSOVER (In House)** Beef (Min.81%), Water, Potato Starch,Spices & Herb (Coriander, Nutmeg, Mace, Caraway seeds, White & Cayenne Pepper, Paprika, Cardamom, Ginger, Marjoram), Mineral salt (451),Salt, Acidity regulator (326), Hydrolysed Vegetable Protein (Maize), Antioxidant (316), Vegetable Powder (Garlic & Onion), Sodium Nitrite (250), SMOKED PRODUCT **PASSOVER:(In House)** Beef (Min.81%), Water, Potato Starch,Spices & Herb (Coriander, Nutmeg, Mace, White & Cayenne Pepper, Paprika, Cardamom, Ginger, Marjoram), Mineral salt (451),Salt, Acidity regulator (326), Vegetable Powder (Garlic & Onion), Antioxidant (300), Sodium Nitrite (250), SMOKED PRODUCT
STATEMENTS	**NO ADDED ARTIFICIAL COLOUR, FLAVOURS, MSG OR GLUTEN (Passover product)** **NO ADDED ARTIFICIAL COLOUR, FLAVOURS, MSG OR GLUTEN (Non -Passover product)** **NO HORMONE GROWTH PROMOTANT.**
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	Must not contain more than 125 mg/ kg nitrite total. (FSC 1.3.1, Schedule 15, Section 8.2.2.) **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)	Maximum (M)
Coagulase-positive *staphylococci*	5	1	100*	1,000*
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

MEAT & FAT CONTENT	Fat content of meat as per **Red Meat with 80-85%** V.L **For NIP purposes:** *Raw beef supplied at wholesale level with a total fat content of **20% 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) Packaging staff to ensure that all casings are intact, without breakages.
METHOD OF PRESERVATION	Chilling or/and Freezing, Vacuum Packaging, Preservative (250)
CASING SIZE	105mm x 500mm, Fibrous clear pinhole casing (inedible)
PACKAGING - PRIMARY	Generic Golden Vacuum Pouch. Pouch size: 170 mm x 290 mm **Fixed weight** (200 g, Vacuum packed, chilled & frozen) Small Bola bag. Bag size: 240mm x 300mm.
TARE	-
PACKAGING - SECONDARY	Carton / Printed H/D carton
STORAGE CONDITIONS	Store in the chiller at 0^0 - 4^0 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

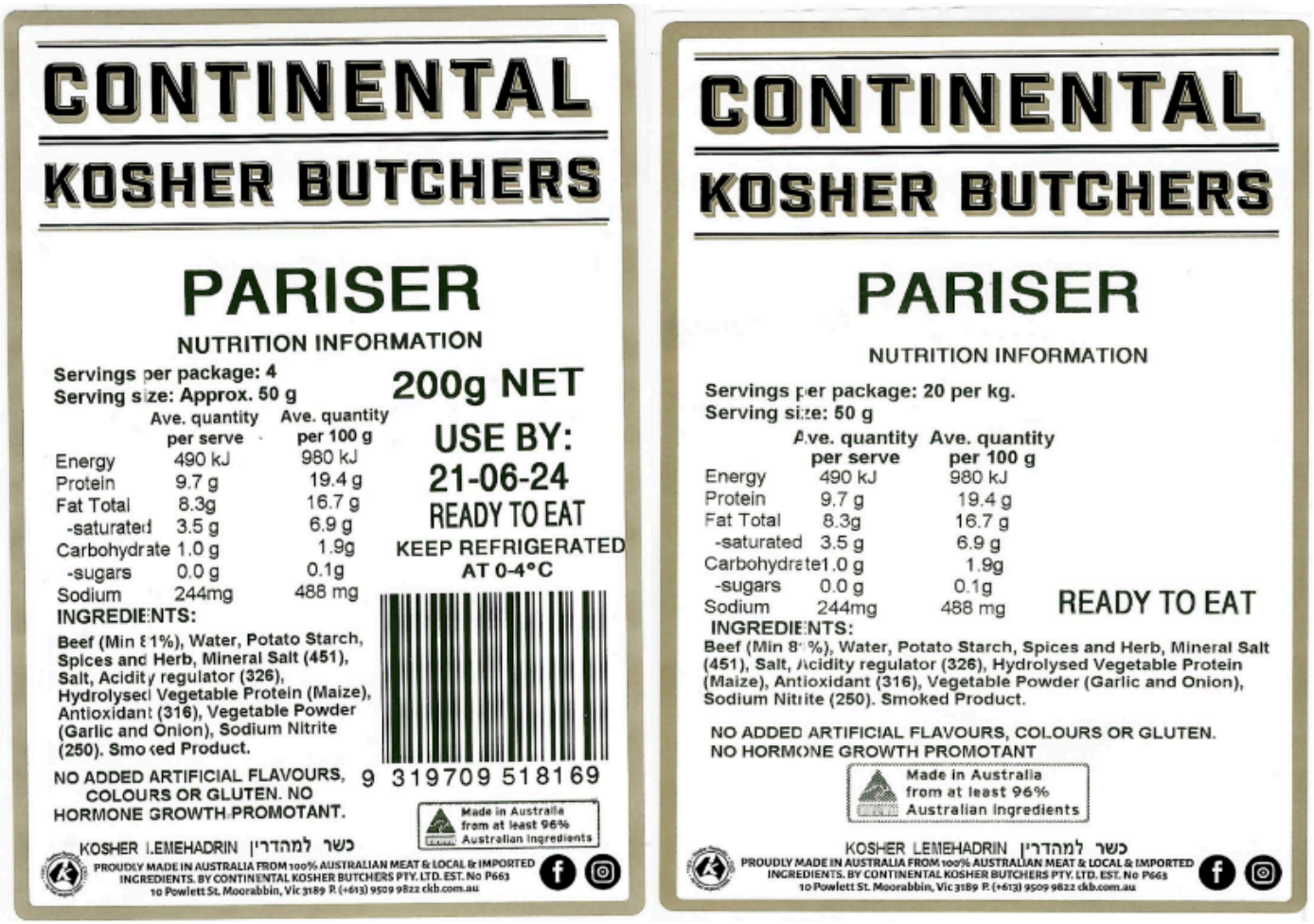
	transportation of meat and meat products should not jeopardise the safety and suitability of the meat.
SHELF LIFE	Use within **28 days** if held vacuum packed at 0°C & 4°C(chilled) **Use within 3 days** of opening Vacuum packed sliced product at 0°C & 4°C **Use within 5 days** if held with no vacuum packaging at 0°C & 4°C (whole , chilled) **Use within 6 months** if held vacuum packed at –15 °C or lower (hard frozen).
INTENDED CONSUMER/ SPECIAL LABELLING	Intended for general consumption.
INTENDED USE/FINAL CUSTOMER PREPARATION	READY TO EAT. Frozen products to be thawed thoroughly before consumption. See attached label.

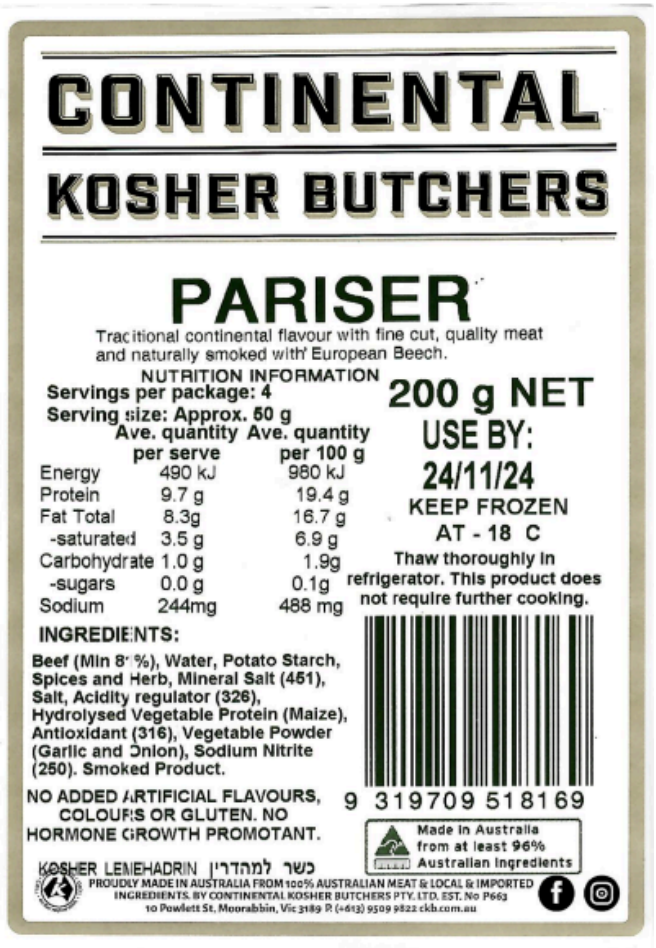
Continental Kosher Butchers Pty Ltd authorization

Signature: Printed Name: LARISA ULIANITSKY

Title: **QAM** Date: **27 MARCH 2024**

LABEL




CONTINENTAL
KOSHER BUTCHERS
PARISER
Traditional continental flavour with fine cut, quality meat and naturally smoked with European Beech.
NUTRITION INFORMATION
Servings per package: 4
Serving size: Approx. 50 g
Ave. quantity per serve
Ave. quantity per 100 g
Energy 490 kJ 980 kJ
Protein 9.7 g 19.4 g
Fat Total 8.3g 16.7 g
-saturated 3.5 g 6.9 g
Carbohydrate 1.0 g 1.9g
-sugars 0.0 g 0.1g
Sodium 244mg 488 mg
200 g NET
USE BY:
24/11/24
KEEP FROZEN
AT - 18 C
Thaw thoroughly in refrigerator. This product does not require further cooking.
INGREDIENTS:
Beef (Min 8' %), Water, Potato Starch, Spices and Herb, Mineral Salt (451), Salt, Acidity regulator (326), Hydrolysed Vegetable Protein (Maize), Antioxidant (316), Vegetable Powder (Garlic and Onion), Sodium Nitrite (250). Smoked Product.
NO ADDED ARTIFICIAL FLAVOURS, COLOURS OR GLUTEN. NO HORMONE GROWTH PROMOTANT.
9 319709 518169
Made in Australia from at least 96% Australian Ingredients
KOSHER LEMEHADRIN כשר למהדרין
PROUDLY MADE IN AUSTRALIA FROM 100% AUSTRALIAN MEAT & LOCAL & IMPORTED INGREDIENTS. BY CONTINENTAL KOSHER BUTCHERS PTY. LTD. EST. No P663
10 Powlett St, Moorabbin, Vic 3189 P (+613) 9509 9822 ckb.com.au