PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: COOKED CURED SAUSAGES					
NAME: Pariser					
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 &				
COMPOSITION	Onion), Sodium Nitrite	Onion), Sodium Nitrite (250), SMOKED PRODUCT			
COMI CONTON		PASSOVER:(In House)			
	Beef (Min.81%), Water,				
	•	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				
	NO ADDED ARTIFICIAL COLOUR, FLAVOURS, MSG OR GLUTEN (Passover product)				
STATEMENTS	NO ADDED ARTIFICIAL COLOUR, FLAVOURS, MSG OR GLUTEN (Non -Passover				
	product)				
	NO HORMONE GROWTH	PROMOTAN	Т.		
SAFETY & REGULATORY CRITERIA	Sausage must contain (a) No less than 500g/kg of fat free meat flesh; and				
CRITERIA	(b) The proportion of fat in sausage must be no more than 500g/ kg of the fat				
	free meat flesh content.(F			oog, ng or aro lac	
	, ,		,		
	Food Safety assured through the application of HACCP principles and GMP.				
	Must not contain more than 125 mg/ kg nitrite total. (FSC 1.3.1, Schedule				
	<u>Section 8.2.2.)</u>				
	Microbiological limits: (FSC 1.6.1 Schedule 27, Section 4)				
REGULATORY LIMITS		Number of	Number of samples (c)	Limit Maximum	
		samples (n)	allowed to be >m but <m< td=""><td>(m) (M)</td></m<>	(m) (M)	
	Coagulase-positive staphylococci	5	1	100* 1,000*	
	Products in which growth of	5	0	0**	
	L. monocytogenes can occur	3	Ü	o l	
	Salmonella	5	0	0**	
	* Count per gram of product				
MEAT & FAT CONTENT	** Not detected in 25g samples	r Dad Maat	:th 00 0E0/ \/1		
WEAT & 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 Data				
QUALITY CRITERIA		(a) Koshering staff to ensure that all excess salt is removed from meat trim after			
	the koshering process. Th			out brookages	
METHOD OF PRESERVATION	(b) Packaging staff to ensure that all casings are intact, without breakages. Chilling or/and Freezing, Vacuum Packaging, Preservative (250)				
CASING SIZE		105mm x 500mm, Fibrous clear pinhole casing (inedible)			
PACKAGING - PRIMARY	Generic Golden Vacuum			mm	
	Fixed weight (200 g, Vac				
	0 110 1 1				
TARE	Small Bola bag. Bag size: 240mm x 300mm.				
TARE	Contan / Drinted LVD contan				
PACKAGING - SECONDARY STORAGE CONDITIONS	Carton / Printed H/D carto		zer at 15°C or coldor	(hard frozon)	
DISTRIBUTION METHOD		Store in the chiller at 0° - 4° C, or freezer at –15°C or colder (hard frozen) Delivered in insulated and refrigerated MTVs, at not more than 5°C (chilled)			
DISTRIBUTION METITOD	and at -15°C or colder (hard frozen) in clean, new containers The				
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	CONTINENTAL KO	SHER BUTCHERS P/L	QUALITY ASSURANCE		
	LICEN	CE NO. 663	PROGRAM		
		transportation of meat and meat products should not jeopardise the safety and suitability of the meat.			
SHEL	F 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).			
	NDED CONSUMER/ SIAL LABELLING	Intended for general consumption.			
	NDED USE/FINAL OMER PREPARATION	READY TO EAT. Frozen products to be thawed thoroughly before consumption. See attached label.			
Con	Continental Kosher Butchers Pty Ltd authorization				

Signature:

Printed Name: LARISA ULIANITSKY

Title: QAM Date: 27 MARCH 2024

LABEL

J.609





