

**PRODUCT DESCRIPTION AND INTENDED USE**


**PRODUCT CATEGORY: COOKED UNCURED SAUSAGES**

**NAME: WEISWURST**

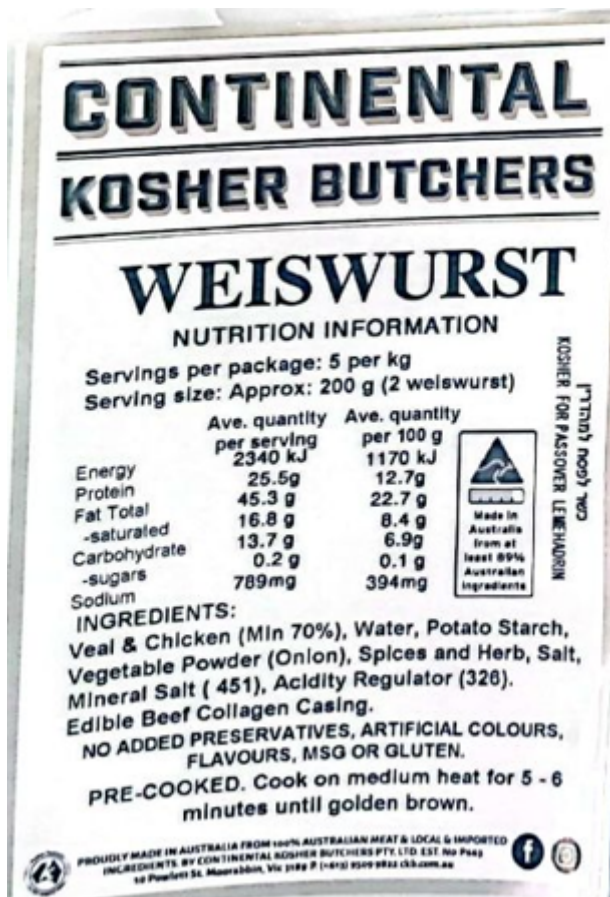
COMPOSITION	<b>NON - PASSOVER:(Premix)</b> Beef & Chicken meat (Min. 70%), Water, Potato Starch, Vegetable Powder (Onion), Salt, Spices & Spice Extracts (White Pepper, Ginger, Nutmeg), Mineral Salts (450, 451, 452), Acidity Regulator (326), Herb (Parsley) Edible Collagen Casing (Beef)																				
	<b>PASSOVER:(In House)</b> Beef & Chicken meat (Min. 70%), Water, Potato starch, Dehydrated Vegetable (Onion), Spices and Herb (White pepper, Ginger, Nutmeg, Parsley), Salt, Mineral salt (451), Acidity Regulator (326), Edible Collagen Casing (Beef)																				
STATEMENTS	NO ADDED ARTIFICIAL COLOURS, FLAVOURS, MSG OR GLUTEN. NO ADDED PRESERVATIVES.																				
SAFETY & REGULATORY CRITERIA*	Sausages must contain – (a) No less than 500g/kg of fat free meat flesh; and (b) The proportion of fat in sausages must be no more than 500g/kg of the fat free meat flesh content (Food Standard 2.2.1, Division 2, Section 3).  Food Safety assured through the application of HACCP principles and GMP for all areas.																				
REGULATORY LIMITS	<b>Preservative Level</b> (FSC <a href="#">Schedule 15, Section 8.2.2</a> ) Must not contain more than 125 mg/kg Sodium Nitrite  <b>Microbiological limits</b> FSC, <a href="#">Schedule 27—4</a> <table><tr><td></td><td>Number of samples (n)</td><td>Number of samples (c) allowed to be &gt;m but &lt;M</td><td>Limit (m)</td><td>Maximum (M)</td></tr><tr><td>Coagulase-positive staphylococci</td><td>5</td><td>1</td><td>100*</td><td>1,000*</td></tr><tr><td>Products in which growth of L. monocytogenes can occur</td><td>5</td><td>0</td><td>0**</td><td></td></tr><tr><td>Salmonella</td><td>5</td><td>0</td><td>0**</td><td></td></tr></table> * Count per gram of product ** Not detected in 25g samples		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**	
	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**																		
MEAT & FAT CONTENT	Fat content of meat as per Frankfurts trim with 65% - 75% V.L. and Chicken Skin  <b>For NIP Purposes:</b> “Raw Beef supplied at wholesale level with a total fat content of 30%” and “Raw skin separated from the flesh of chicken prior to cooking, with total fat content 35%” (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																				
CASING SIZE	30mm. Edible Beef Collagen Casing																				

<b>METHOD OF PRESERVATION</b>	Chilling or Freezing, Vacuum packaging
<b>PACKAGING - PRIMARY</b>	Fixed and variable weights, whole (Golden Vac. pouch. Pouch size 186mm x290mm) 500g/ pouch or/ and ≈ 500g/pouch, 100g/unit or /and ≈ 100g/unit, 5 units/pouch
<b>TARE</b>	12 g (variable)
<b>PACKAGING - SECONDARY</b>	Carton / Printed H/D carton
<b>STORAGE CONDITIONS</b>	Store in the chiller at 0°C - 4°C (chilled) or freezer at -15°C or lower
<b>DISTRIBUTION METHOD</b>	In insulated and refrigerated MTVs between 0°C - 4°C or at- 15°C or lower
<b>SHELF LIFE</b>	<b>Use within 21 days</b> if kept vacuum-packed and stored between 0°C and 4°C (chilled) Once opened, <b>use product within 3 days</b> if stored between 0°C and 4°C (chilled) <b>Use within 6 months</b> if kept at -15 °C or lower (hard frozen).
<b>INTENDED CONSUMER/ SPECIAL LABELLING</b>	Intended for general consumption.
<b>INTENDED USE/ FINAL CUSTOMER PREPARATION</b>	<b>NOT READY TO EAT.</b> Follow heating instructions on the label.

Continental Kosher Butchers Pty Ltd authorization

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

**LABEL**



**\*NEW UPDATED KFP LABELS AS OF WE 01 03 24**



# CONTINENTAL KOSHER BUTCHERS

## WEISWURST

**NUTRITION INFORMATION**  
Servings per package: 2.5  
Serving size: Approx. 200 g (2 Weiswurst)

	Ave. quantity per serve	Ave. quantity per 100 g
Energy	2400 kJ	1200 kJ
Protein	26.8g	13.4g
Fat Total	45.6g	22.8g
-saturated	15 g	7.5 g
Carbohydrate	14.6g	7.3g
-sugars	0.6g	0.3 g
Sodium	820mg	410mg

**INGREDIENTS:**  
Veal & Chicken (Min 70%), Water, Potato Starch, Vegetable Powder (Onion), Spices and Herb, Salt, Mineral Salt (451), Acidity Regulator (326), Edible Beef Collagen Casing.  
**NO ADDED PRESERVATIVES, ARTIFICIAL COLOURS, FLAVOURS, MSG AND GLUTEN.**

**KOSHER FOR PASSOVER LEMEHADRIN**  
כשר לפסח למהדרין

**500 g NET**  
**USE BY:**  
**06-09-24**  
**KEEP FROZEN**  
**AT -18 C**

9 319709 537160  
THAW THOROUGHLY  
BEFORE COOKING  
PRE-COOKED.  
Cook on medium heat for 5 - 6 minutes until golden brown.

Made in Australia from at least 89% Australian ingredients

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

# CONTINENTAL KOSHER BUTCHERS

## WEISWURST

**NUTRITION INFORMATION**  
Servings per package : 2.5  
Serving size: 200g (two weiswurst)

	Ave. quantity per serving	Ave. quantity per 100 g
Energy	2400 kJ	1200 kJ
Protein	26.8g	13.4g
Fat Total	45.5 g	22.8 g
-saturated	14.9 g	7.4 g
Carbohydrate	14.2 g	7.1g
-sugars	0.2 g	0.1 g
Sodium	828mg	414mg

**INGREDIENTS:**  
Veal & Chicken (Min 70%), Water, Potato Starch, Vegetable Powder (Onion), Salt, Spices and Spice Extract, Mineral Salts (450, 451, 452), Acidity Regulator (326), Herb, Edible Beef Collagen Casing.  
**NO ADDED PRESERVATIVES, ARTIFICIAL COLOURS, FLAVOURS, MSG AND GLUTEN**

**KOSHER LEMEHADRIN** כשר למהדרין

**500g NET**  
**USE BY:**  
**14-06-24**  
**KEEP REFRIGERATED**  
**AT 0-4C**  
**PRE-COOKED.**  
Cook on medium heat for 5 - 6 minutes until golden brown.

9 319709 537160  
Made in Australia from at least 88% Australian ingredients

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

# CONTINENTAL KOSHER BUTCHERS

## WEISWURST

**NUTRITION INFORMATION**  
Servings per package: 5 per kg  
Serving size: Approx. 200 g (2 Weiswurst)

	Ave. quantity per serve	Ave. quantity per 100 g
Energy	2340 kJ	1170 kJ
Protein	25.5g	12.7g
Fat Total	45.3 g	22.7 g
-saturated	16.8 g	8.4 g
Carbohydrate	13.7 g	6.9g
-sugars	0.2 g	0.1 g
Sodium	789mg	394mg

**INGREDIENTS:**  
Beef & Chicken (Min 70%), Water, Premix [Potato Starch, Vegetable Powder, Salt, Spices and Spice Extract, Mineral Salts (45), 451, 452], Acidity Regulator (326), Herb (Parsley), Edible Beef Collagen Casing.  
**NO ADDED PRESERVATIVES, ARTIFICIAL COLOURS, FLAVOURS, MSG AND GLUTEN**  
**PRE-COOKED. COOK ON MEDIUM HEAT FOR 5-6 MINUTES UNTIL GOLDEN BROWN**

**KOSHER LEMEHADRIN** כשר למהדרין

9 319709 537160  
Made in Australia from at least 89% Australian ingredients

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