

PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: OCCASIONAL BITES FRESH SAUSAGES

NAME: Mild Argentinian Chorizo

COMPOSITION	(In House) Beef (min 75%), Water, Currants (min.6%) Potato Starch Fresh Coriander (min 3%) Spices & Herb (Paprika, Cumin, All spice, Chilli, Cloves, Mint) Salt, Mineral Salt (451), Preservative (223, CONTAINS SULPHITES), Edible Beef Collagen Casing
STATEMENTS	NO ADDED ARTIFICIAL COLOURS, FLAVOURS, MSG OR GLUTEN. NO HORMONE GROWTH PROMOTANT.
SAFETY & REGULATORY CRITERIA	Sausages must contain – (a) No less than 500 g/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.
REGULATORY LIMITS	Microbiological limits: SPC 1×10^6 (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 Additives level (Food Standards Code 1.3.1, Schedule 15) Must not contain more than 500 mg/kg sulphur dioxide. Sulphur dioxide, sulphites including bisulphites and metabisulphites shall be calculated as sulphur dioxide
MEAT & FAT CONTENT	Fat content of meat: As per Boerewors meat with 6%-12% fat For NIP purposes Raw beef from the fore portion of the carcass. Lean muscle meat with internal and external fat attached with 9.5% total 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
CASING SIZE	28 mm. Edible Beef Collagen Casing.
METHOD OF PRESERVATION	Chilling or Freezing, MAP, Sodium Metabisulphite (E223).
PACKAGING - PRIMARY	MAP black barrier tray, size 9 cm x 7 cm MAP film with proven fit-for-use oxygen barrier properties Variable Weight ~ 100 g/unit, 5 units per tray Bulk packed ~ 100 g/unit, 10 units per kg, Packed on black tray, overwrapped or Meat bag. Made to order.
TARE	26g
PACKAGING - SECONDARY	Carton / Printed H/D carton
STORAGE CONDITIONS	Store in a chiller at 0° - 4° C (chilled) or freezer not higher than -18°C (frozen).
DISTRIBUTION METHOD	In insulated and refrigerated MTVs between 0° C - 4° C or not higher than -18° C
SHELF LIFE	Use within 15 days if MAP and if held between 0°C and 4°C (chilled). BEST BEFORE APPLIED. Use within 6 months if held at not higher than -18°C(frozen). Use within 3 days once MAP is opened.
CUSTOMER REQUIREMENTS	Delivered at not more than 5° C (chilled) and at -18°C (frozen) in clean, new containers.
INTENDED CONSUMER/ SPECIAL LABELLING	Intended for general consumption. ADDED SULPHITE (SODIUM METABISULPHITE)

**INTENDED USE/FINAL
CUSTOMER PREPARATION**

Intended to be thoroughly cooked before consumption. See attached label.

Continental Kosher Butchers Pty Ltd authorization

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

***NO LABEL ON OLD PDIU FOR Mild Argentinian Chorizo**