


PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Lewis & Son FODMAP Friendly Cooked Cured Sausage

NAME: Natural (Mild) Chorizo

COMPOSITION	NON PASSEOVER (PREMIX) Beef (Min 95%), Dextrose (Maize), Salt, Spices & Spice Extract (Paprika, Black Pepper, Chilli, Nutmeg, Ginger, Cardamom, Garlic), Herb (Oregano), Sugar, Celery Extract, Edible Beef Collagen Casing Smoked Product				
STATEMENTS	NO ADDED PRESERVATIVES, PHOSPHATES, COLOURS, FLAVOURS AND MSG. GLUTEN FREE. NO HORMONE GROWTH PROMOTANT. CERTIFIED FODMAP FRIENDLY.				
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	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				
	Nutrition Information Requirements/mandatory labelling – Food labelled as “gluten free” must not contain detectable gluten (FSC 1.2.7, Schedule 4-3). Must not contain more than 125 mg/ kg nitrite total. (FSC 1.3.1, Schedule 15, Section 8.2.2.)				
MEAT & FAT CONTENT	Fat content of meat as per mixture of 50% Boerewors meat with 75 -80% V.L & 50% Bossom with 80-85% V.L For NIP purposes: Raw beef from the midsection of the carcass. Lean muscle meat with internal and external fat attached with 16.9 % fat AND 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) Packing staff to ensure that all casing is intact, without breakages.				
CASING SIZE	30mm. Edible Beef Collagen Casing.				
METHOD OF PRESERVATION	Chilling or/and Freezing, Vacuum packaging, Celery extract.				
PACKAGING - PRIMARY	Black backed vacuum pouch with clear window. Pouch size 165x275mm Fixed weight, whole, 400g/ pouch, 100g/ unit, 4 units/ pouch.				
TARE	-				
PACKAGING - SECONDARY	Carton / Printed H/D carton				
STORAGE CONDITIONS	Store in the chiller at 0° - 4° 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 40 days if held vacuum packed at 0°C - 4°C (chilled). Use within 6 months if held vacuum packed at -15°C or lower (hard frozen). Use within 3 days of opening the whole Vac. packed product and stored at 0°C and 4°C (chilled).
INTENDED CONSUMER/ SPECIAL LABELLING	The product is suitable for both the general population and for individuals following a low FODMAP diet or those with Irritable Bowel Syndrome (IBS) .
INTENDED USE/FINAL CUSTOMER PREPARATION	NOT READY TO EAT See attached label. For frozen product, to be thawed before cooking/ consumption
Continental Kosher Butchers Pty Ltd authorization	
Signature: 	Printed Name: LARISA ULIANITSKY
Title: QAM	Date: 27 MARCH 2024

LABEL





