PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Fresh Comminuted Meat Products

NAME: Tzeftalia - Greek Lamb Kebab

COMPOSITION	**NON - PASSOVER:(In-House)** Lamb (min. 56%), Rice Crumb (Brown Rice Flour 100%), Fresh Vegetable (Onion), **EGG**, Dehydrated Vegetables (Onion and Garlic), Spices and Herb (Fresh Oregano, Fresh Parsley and Black Pepper), Lemon Zest.
	PASSOVER:(In-House) Lamb (min. 56%), Potato, Fresh Vegetable (Onion), **EGG**, Dehydrated Vegetables (Onion and Garlic), Spices and Herb (Fresh Oregano, Fresh Parsley and Black Pepper), Lemon Zest.
STATEMENTS	NO ADDED ARTIFICIAL COLOURS, PRESERVATIVES, FLAVOURS, GLUTEN OR MSG. NO HORMONE GROWTH PROMOTANT.
SAFETY & REGULATORY CRITERIA	A substance that is permitted for use as a food additive may be present in any food as a result of carry-over from a raw material or an ingredient if the level of the substance in the food is no greater than would be introduced by the use of the raw material or ingredient under proper technological conditions and GMP. (Food Standards Code 1.3.1, Section)
REGULATORY LIMITS	**Microbiological limits:** SPC 1x 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/Preservative level:** (FSC Schedule 15, Section 8.3) Contains no preservatives added. Additives permitted at GMP level .
MEAT & FAT CONTENT	Fat content of meat as per **Lamb trim with 12-20% fat.** **For NIP purposes:** *Raw lamb from the hind portion of the carcase. Lean muscle meat with internal and external fat attached with 17.5g/100g fat.***(The Food Composition Database, FSANZ)**
QUALITY CRITERIA	Koshering staff to ensure that all excess salt is removed from meat trim after koshering process. This is a visual assessment.
METHOD OF PRESERVATION	Chilling or/and Freezing
PACKAGING - PRIMARY	Loose on overwrapped tray, in display cabinet. Sold over counter, variable weight.
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PACKAGING - SECONDARY	Carton/ Printed H/D carton.
STORAGE CONDITIONS	Store in chiller at 0^0 - 4^0 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 3 days** if held on over wrapped tray and kept between 0°C & 4°C (chilled) **Use within 6 months** if held at not higher than -18°C (frozen).
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. **ALLERGEN ADVICE: CONTAINS EGG**
INTENDED USE/ FINAL CUSTOMER PREPARATION	**Information provided at the point of sale.**

Continental Kosher Butchers Pty Ltd authorization

Signature: Printed Name: LARISA ULIANITSKY

Title: **QAM** Date:

***LABEL**

