PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Fresh Comminuted Meat

NAME: Beef and Vegetable Stir Fry

COMPOSITION	**(In House)** Beef (Min. 66%), Fresh vegetables(Min. 23%, Carrots, Red Onion, Red and Green Capsicum), Honey Soy Marinade [Min.10%, Honey **(Bee Pollen)**, Soy Sauce (Water, **Soybeans**, Rice and Salt), Ginger Extract, Garlic Extract].
STATEMENTS	**NO ADDED GLUTEN, PRESERVATIVES, ARTIFICIAL COLOUR, FLAVOURS OR MSG. NO HORMONE GROWTH PROMOTANT.** **CONTAINS SOY & BEE POLLEN (HONEY CONTAINS BEE POLLEN WHICH CAN CAUSE SEVERE ALLERGIC REACTIONS).**
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 3**) Food Safety assured through the application of HACCP principles and GMP.
REGULATORY LIMITS	**Microbiological limits: SPC 1x10^6 (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** – Contains no preservatives added. Additive permitted at GMP level (**Schedule 15, Section 8.3**)
MEAT & FAT CONTENT	Fat content of meat as per **Beef strips with 98% Visual Lean.** **For NIP purposes:** *Raw beef purchased as strips and likely to be from various regions of the carcase. Lean muscle meat only, with all possible external and internal separable fat removed with 2.0g/100g 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.
METHOD OF PRESERVATION	Chilling or/and Freezing
PACKAGING - PRIMARY	Variable weight, Vacuum pack on tray: Tray Size: 8”x5”x8” Unit weight – approx. 500g/ tray
PACKAGING - SECONDARY	Carton / Printed H/D carton
STORAGE CONDITIONS	Store in the chiller at 0°C - 4°C, or freezer at –15°C or lower.
DISTRIBUTION METHOD	In insulated and refrigerated MTVs between 0°C - 4°C or at -15^{0}C or lower.
SHELF LIFE	**Use within 6 days** if Vacuum packed and held at 0°C & 4°C (chilled). **Use within 6 months** if held at -15°C or lower (frozen). **Use within 2 days** once Vacuum opened and held at 0^0 c & 4^0 (chilled).
CUSTOMER REQUIREMENTS	Delivered at not more than 5^0 C (chilled) and at -18^{0}C (frozen) in clean, new containers.
INTENDED CONSUMER/ SPECIAL LABELLING	Intended for general consumption.
INTENDED USE/FINAL CUSTOMER PREPARATION	Intended to be cooked thoroughly before consumption. See instruction on the label. Frozen product to be thawed prior to cooking

Continental Kosher Butchers Pty Ltd authorization

Signature: Printed Name: LARISA ULIANITSKY

Title: **QAM** Date:

***NO LABEL FROM OLD PDIU FOR Beef and Veg Stir Fry**