PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: COOKED CURED WHOLE MUSCLE PRODUCTS						
(Pickled/Injected)						
NAME: Smoked Beef Fillet						
		NON - PASS	OVER:(Premix)			
	Beef (min 95%), Premix [Mineral salts (451,452), Salt, Sugar, Hydrolysed Vegetable Protein (Maize), Antioxidant (316), Sodium Nitrite (250), Spices Extract, Vegetable Extract (Garlic)], Salt, Acidity Regulator (326). SMOKED PRODUCT					
COMPOSITION	PASSOVER:(Premix)					
	Beef (min 95%), Premix [Mineral Salts (451,452), Salt, Sugar, Dehydrated Vegetable (Garlic) and Spice Extract (Pepper), Sodium Nitrite (250)] Salt, Acidity Regulator (326), Antioxidant (300).					
	SMOKED PRODUCT NO ADDED ARTIFICIAL CO	OLOURS ELA	VOURS MSC OR CLUTE	N NO H	IORMONE	
STATEMENTS	GROWTH PROMOTANT					
SAFETY & REGULATORY CRITERIA*	Compositional requirements apply with processed meat containing no less than 300 gr/kg meat (FSC 2.2.1 – 5 (4)).					
	During production pickled brine temperature is 10°C or cooler. Brine produced and not used the same day should not be stored for more than 48 hours and must be stored at 5°C or cooler in such a way that avoids cross contamination.					
	Food Safety assured through the application of HACCP principles and GMP for all areas. Microbiological limits: FSC, Schedule 27—4					
REGULATORY LIMITS		Number of samples (n)	Number of samples (c) allowed to be >m but <m< th=""><th>Limit (m)</th><th>Maximum (M)</th></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					
	Preservative level: (FSC <u>Schedule 15, Section 8.2.2</u>) Must not contain more than 125 mg/kg Sodium Nitrite.					
MEAT & FAT CONTENT	Fat content of meat as per Chuck Fan (Fillet) with 98 - 100% Visual Lean.					
	For NIP purposes: Raw beef from the fore portion of the carcass. Lean muscle meat only, with all possible internal and external separable fat removed with 3.4g/ 100g of fat. (The Food Composition Database, FSANZ)					
QUALITY CRITERIA	(a) Koshering staff to ensure that all excess salt is removed from meat trim after koshering process. This is a visual assessment.					
	(b) Ensure accuracy and consistency of injector:					
	-uptake of 35% ± 10% is the extension limit for all products using chuck fan piece meat cut.					
METHOD OF PRESERVATION	Chilling or/and Freezing, Preservative (250), Vacuum bag					
PACKAGING - PRIMARY	Sliced, fixed weight, 200g vac. pouch. Clear generic golden Vac. pouch. (Pouch					
	size 170mm x 290 mm)					

TARE	-		
PACKAGING - SECONDARY	Carton / Printed H/D carton		
STORAGE CONDITIONS	Store in the chiller at 0° - 4° C, or freezer at –15°C or lower (hard frozen).		
DISTRIBUTION METHOD	In insulated and refrigerated MTVs between 0°C - 4°C or at - 15°C or lower		
SHELF LIFE	Use within 28 days if kept vacuum packed and held between 0° C & 4° (chilled)		
	Use within 3 days of opening whole vacuum pack product and if held between		
	0° C & 4° (chilled).		
	Use within 6 months if held at not higher than –15 °C or lower(hard frozen)		
CUSTOMER REQUIREMENTS	Delivered at not more than 5° C (chilled) and at -15°C or lower (frozen) in clean,		
	new containers		
INTENDED CONSUMER/ SPECIAL	Intended for general consumption. CONTAINS SODIUM NITRITE (250)		
LABELLING			
INTENDED USE/	Cooked. READY TO EAT.		
FINAL CUSTOMER PREPARATION			
Continental Kosher Butchers Pty Ltd authorization			

Printed Name: LARISA ULIANITSKY

Signature: Title: **QAM** Date:

*LABEL

J. 600



*New updated KFP label as of WE 01 03 24







