

PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: DRIED & COOKED MANUFACTURED MEAT
NAME: DROEWORS

COMPOSITION	<p>NON - PASSOVER:(Premix)</p> <p>Beef (min.92%), Premix: [Maize Rusk, Maize Flour, Salt, Spices, Herb & Spice Extracts, Yeast Extracts, Preservative (223, sulphites), Acidity Regulator (326), Edible Collagen Casing (Beef)</p>																				
	<p>PASSOVER:(In House)</p> <p>Beef (min.92%),Spices (Coriander, Black Pepper, Cloves, All spice),Potato Starch, Salt, Mineral Salt (451),Acidity Regulator (326), Preservative (223, sulphites), Dehydrated vegetable (Onion), Edible Collagen Casing (Beef)</p>																				
STATEMENTS	<p>Allergen statement: Contains: sulphites as per FSC 1.2.3, Clause 7 & Schedule 9 (3)</p> <p>NO ADDED ARTIFICIAL COLOURS, FLAVOURS, MSG OR GLUTEN. NO HORMONE GROWTH PROMOTANT.</p>																				
SAFETY & REGULATORY CRITERIA*	<p>Dried meat that is sold as manufactured meat must contain not less than 660 g/kg of meat (FSC 2.2.1, Division 1(1))</p> <p>Food Safety assured through the application of HACCP principles and GMP for all areas</p>																				
REGULATORY LIMITS	<p>Additives level (Food Standard Code 1.3.1, Schedule 15 (8.3)) Must not contain more than 500 mg/kg sulphur dioxide. Sulphur dioxide, sulphites including bisulphites and metabisulphites shall be calculated as sulphur dioxide</p> <p>Microbiological limits FSC, Schedule 27—4</p> <table border="1"> <thead> <tr> <th></th> <th>Number of samples (n)</th> <th>Number of samples (c) allowed to be >m but <M</th> <th>Limit (m)</th> <th>Maximum (M)</th> </tr> </thead> <tbody> <tr> <td>Coagulase-positive staphylococci</td> <td>5</td> <td>1</td> <td>100*</td> <td>1,000*</td> </tr> <tr> <td>Products in which growth of <i>L. monocytogenes</i> can occur</td> <td>5</td> <td>0</td> <td>0**</td> <td></td> </tr> <tr> <td>Salmonella</td> <td>5</td> <td>0</td> <td>0**</td> <td></td> </tr> </tbody> </table> <p>* Count per gram of product ** Not detected in 25g samples</p>		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 <i>L. monocytogenes</i> can occur	5	0	0**		Salmonella	5	0	0**	
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	<p>Fat content of meat as per mixture of 50% Boerewors meat with 75 -80% V.L & 50% Bossom meat with 80-85% V.L For NIP purposes: Raw beef supplied at a wholesale level with a fat content of 20% Raw beef from the midsection of the carcass with 16.9% total fat and (The Food Composition Database, FSANZ)</p>																				
MEAT & FAT CONTENT	<p>(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</p>																				
QUALITY CRITERIA	<p>Dried meat that is sold as manufactured meat must contain not less than 660 g/kg of meat (FSC 2.2.1, Division 1(1))</p> <p>Food Safety assured through the application of HACCP principles and GMP for all areas</p>																				

CASING SIZE	24 mm. Edible Beef Collagen Casing
METHOD OF PRESERVATION	Chilling or Freezing, Drying and cooking, Sodium Metabisulphite (223) Vacuum packaging
PACKAGING - PRIMARY	Clear plastic bag. Bag size: 140mm x 280mm Variable weight (Vacuum packed, chilled and frozen). Unit weight ≈ 38-43 g/unit. . Loose packaging does not compromise a product.
TARE	-
PACKAGING - SECONDARY	Amcor Carton/ Printed H/D carton
STORAGE CONDITIONS	Store in the chiller at 0 ⁰ - 4 ⁰ C, or freezer at -15 ⁰ C or colder.
DISTRIBUTION METHOD	In insulated and refrigerated MTVs
SHELF LIFE	Use within 60 days if held vacuum packed at 0°C & 4°C(chilled) Use within 5 days if held with no vacuum packaging or of opening vacuum packaging at 0°C & 4°C (chilled) Use within 6 months if held vacuum packed at -15 °C or lower (hard frozen).
INTENDED CONSUMER/ SPECIAL LABELLING	Intended for the general population. Not suitable for those with allergies to Sulphur Dioxide
INTENDED USE/FINAL CUSTOMER PREPARATION	READY TO EAT. Frozen products to be thawed thoroughly in the refrigerator before consumption. See attached label.

Continental Kosher Butchers Pty Ltd authorization

Signature: 
Title: **QAM**

Printed Name: LARISA ULIANITSKY
Date: 11/12/2023

CONTINENTAL KOSHER BUTCHERS

DROEWORS

NUTRITION INFORMATION

Servings per package: 12.5 per kg
Serving size: Approx.80g (2 droewors)

	Ave. quantity per serve	Ave. quantity per 100 g
Energy	1450 kJ	1820 kJ
Protein	30 g	37.6 g
Fat Total	24.9 g	31.2 g
-saturated	10.4 g	13 g
Carbohydrate	1.5 g	1.9 g
-sugars	0.2 g	0.2 g
Sodium	482 mg	602 mg



המכיל

READY TO EAT

INGREDIENTS:
Beef (Min 92%), Premix [Maize Rusk, Maize Flour, Salt, Spices, Herb & Spice Extracts, Yeast Extract, Preservative (223, **sulphites**), Acidity Regulator (326), Edible beef collagen casing.

Contains: sulphites

NO ADDED ARTIFICIAL FLAVOURS, MSG OR GLUTEN.
NO HORMONE GROWTH PROMOTANT.

LOOSE PACKAGING DOES NOT COMPROMISE PRODUCT



PROUDLY MADE IN AUSTRALIA FROM 100% AUSTRALIAN MEAT & LOCAL & IMPORTED INGREDIENTS. BY CONTINENTAL KOSHER BUTCHERS PTY LTD. EST. No 663
10 Powlett St, Moorabbin, Vic 3189 P (+613) 9509 9822 ckb.com.au



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DROEWORS

NUTRITION INFORMATION

Servings per package: 12.5 per kg
Serving size: Approx: 80 g (2 droewors)

	Ave. quantity per serve	Ave. quantity per 100 g
Energy	1460 kJ	1830 kJ
Protein	30.1 g	37.6 g
Fat Total	25.1 g	31.3 g
-saturated	10.4 g	13.0 g
Carbohydrate	2 g	2.4 g
-sugars	0 g	0 g
Sodium	566 mg	707 mg



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INGREDIENTS:
Beef (Min 92%), Water, Spices, Potato Starch, Salt, Mineral Salt (451), Acidity Regulator (326), Preservative (223, **sulphites**), Dehydrated vegetable (Onion). Edible beef collagen casing.

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