

PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Processed Meat & Poultry Products

NAME: Mojo Verde Flat Iron Steak

COMPOSITION	(In-House) Beef (Min. 89%), Marinade: Olive oil, Fresh Basil, Fresh Herbs (Coriander, Parsley & Dill), Fresh Garlic & Fresh Red Onion, Red Wine Vinegar (contains Sulphite, 220).
STATEMENTS	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 3) Food Safety assured through the application of HACCP principles and GMP.
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 – Contains no preservatives added. Additive permitted at GMP level (Schedule 15, Section 8.3)
MEAT & FAT CONTENT	Fat content of meat as per: 97% Visual Lean. For NIP Purposes: Beef, chuck steak, separable lean, raw. Raw beef from the fore portion of the carcass. Lean muscle meat only, with all possible internal and external separable fat removed with 3.4% 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) Weight - variable weight, see attached label.
METHOD OF PRESERVATION	Chilling, Freezing, and Vacuum Packaging
PACKAGING - PRIMARY	Vacuum sealed, Tray pack, tray size 250x190mm, ~125 g/ unit, 4 units/ tray, ~510g/ pack
TARE	16g
PACKAGING - SECONDARY	Carton/ Printed H/D carton.
STORAGE CONDITIONS	Store in chiller at 0°C - 4°C, or freezer not higher than -18°C.
DISTRIBUTION METHOD	In insulated and refrigerated MTVs between 0°C - 4°C or not higher than -18°C.
SHELF LIFE	Use within 14 days if held 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. Red Wine Vinegar CONTAINS SULPHITE, 220.
INTENDED USE/FINAL CUSTOMER PREPARATION	Product is intended to be cooked thoroughly. Follow cooking instructions attached on the label.
Continental Kosher Butchers Pty Ltd authorization	
Signature: 	Printed Name: LARISA ULIANITSKY
Title: QAM	Date:

***LABEL**

CONTINENTAL KOSHER BUTCHERS

MOJO VERDE FLAT IRON STEAK

NUTRITION INFORMATION

Servings per package: 4

Serving size: Approx: 125 g

	Ave. quantity per serve	Ave. quantity per 100 g
Energy	765 kJ	612 kJ
Protein	26.4g	21.1 g
Fat Total	8.3 g	6.7 g
-saturated	2.0 g	1.6 g
Carbohydrate	0.3 g	0.2 g
-sugars	0.1 g	0.1 g
Sodium	73 mg	58 mg



כשר למחזור

INGREDIENTS:

Beef (Min. 89%), Marinade: Olive Oil, Fresh Dill, Fresh Herbs, Fresh Garlic and Onion, Red Wine Vinegar [Red Vinegar, SULPHITE(220)].
NO HORMONE GROWTH PROMOTANT.

**BBQ OR PAN FRY FOR APPROX 3-4 MIN ON
EACH SIDE. DO NOT NEED TO ADD ANY OIL.**



PROUDLY MADE IN AUSTRALIA FROM 100% AUSTRALIAN MEAT & LOCAL & IMPORTED
INGREDIENTS. BY CONTINENTAL KOSHER BUTCHERS PTY. LTD. EST. No T01347
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