

## PRODUCT DESCRIPTION AND INTENDED USE

**PRODUCT CATEGORY: COOKED CURED WHOLE MUSCLE PRODUCTS  
(Pickled/Injected)**

**NAME: Lamb Facon**

|                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                       |                                               |           |             |
|-------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|-----------------------------------------------|-----------|-------------|
| COMPOSITION                   | NON - PASSOVER:(Premix)                                                                                                                                                                                                                                                                                                                                                                                                                                         |                       |                                               |           |             |
|                               | Lamb (min 95%),<br>Salt,<br>Acidity Regulator (326),<br>Mineral salts (451,452),<br>Sugar,<br>Hydrolysed Vegetable Protein (Maize),<br>Antioxidant (316),<br>Sodium Nitrite (250),<br>Spices Extracts (Black Pepper, Capsicum)<br>Vegetable Extract (Garlic)<br>SMOKED PRODUCT                                                                                                                                                                                  |                       |                                               |           |             |
|                               | PASSOVER:(Premix)                                                                                                                                                                                                                                                                                                                                                                                                                                               |                       |                                               |           |             |
|                               | Lamb (min 95%),<br>Premix [Salt, Mineral Salts (451,452), Sugar, Dehydrated Vegetable (Garlic) and Spice Extract (Pepper), Sodium Nitrite (250)]<br>Acidity Regulator (326),<br>Antioxidant (300).<br>SMOKED PRODUCT                                                                                                                                                                                                                                            |                       |                                               |           |             |
| STATEMENTS                    | NO ADDED ARTIFICIAL COLOURS, FLAVOURS, MSG OR GLUTEN. NO HORMONE GROWTH PROMOTANT. ADDED SODIUM NITRATE                                                                                                                                                                                                                                                                                                                                                         |                       |                                               |           |             |
| SAFETY & REGULATORY CRITERIA* | Compositional requirements apply with processed meat containing no less than 300 gr/kg meat (FSC 2.2.1 – 5 (4)).<br><br>During production pickled brine temperature is 10°C or cooler.<br>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.<br><br>Food Safety assured through the application of HACCP principles and GMP for all areas. |                       |                                               |           |             |
| REGULATORY LIMITS             | Microbiological limits: FSC, <a href="#">Schedule 27—4</a>                                                                                                                                                                                                                                                                                                                                                                                                      |                       |                                               |           |             |
|                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 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 L. monocytogenes can occur                                                                                                                                                                                                                                                                                                                                                                                                          | 5                     | 0                                             | 0**       |             |
|                               | Salmonella                                                                                                                                                                                                                                                                                                                                                                                                                                                      | 5                     | 0                                             | 0**       |             |
|                               | * Count per gram of product<br>** Not detected in 25g samples                                                                                                                                                                                                                                                                                                                                                                                                   |                       |                                               |           |             |
|                               | Preservative level: (FSC <a href="#">Schedule 15, Section 8.2.2</a> ) Must not contain more than 125 mg/kg Sodium Nitrite.                                                                                                                                                                                                                                                                                                                                      |                       |                                               |           |             |
| MEAT & FAT CONTENT            | Fat content of meat as per Lamb (flaps) with 60-70% Visual Lean.<br><br>For NIP purposes:<br>Raw lamb supplied at wholesale level with a total fat content of 30%.<br>(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.<br>(b) Care must be taken that all additives in brine solution are dissolved and evenly distributed before injection.<br>(c) Ensure accuracy and consistency of injector:                                                                                                                                                    |                       |                                               |           |             |

|                                                 |                                                                                                                                                                                                                                                                                                                                        |
|-------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                                 | - uptake of 17% ± 5% is the extension limit for all products using beef flank meat cut.                                                                                                                                                                                                                                                |
| <b>METHOD OF PRESERVATION</b>                   | Chilling or/and Freezing, <b>Preservative (250)</b> , Vacuum bag                                                                                                                                                                                                                                                                       |
| <b>PACKAGING - PRIMARY</b>                      | <b>Sliced, fixed weight, 150g.</b> (Generic golden Vac. pouch. Pouch size (170mm x 290 mm))                                                                                                                                                                                                                                            |
| <b>TARE</b>                                     | -                                                                                                                                                                                                                                                                                                                                      |
| <b>PACKAGING - SECONDARY</b>                    | Carton / Printed H/D carton                                                                                                                                                                                                                                                                                                            |
| <b>STORAGE CONDITIONS</b>                       | Store in the chiller at 0° - 4° C, or freezer at -15°C or lower (hard frozen).                                                                                                                                                                                                                                                         |
| <b>DISTRIBUTION METHOD</b>                      | Delivered in insulated and refrigerated MTV not more than 5°C (chilled) and at -15 °C or lower (hard frozen) in clean, new containers                                                                                                                                                                                                  |
| <b>SHELF LIFE</b>                               | Use <b>within 18 days</b> if held at 0° C & 4° (chilled) and kept vacuum packed.<br>Once opened, use <b>within 3 days</b> if stored between 0° C & 4° (chilled).<br>Use <b>within 5 days</b> at 0° C & 4° (chilled) and kept without vacuuming.<br>Use <b>within 6 months</b> if held at not higher than -15 °C or lower (hard frozen) |
| <b>INTENDED CONSUMER/ SPECIAL LABELLING</b>     | Intended for general consumption.                                                                                                                                                                                                                                                                                                      |
| <b>INTENDED USE/ FINAL CUSTOMER PREPARATION</b> | NOT READY TO EAT. SEE COOKING INSTRUCTION ON THE LABEL<br>For frozen products, thaw before consumption.                                                                                                                                                                                                                                |

Continental Kosher Butchers Pty Ltd authorization

Signature:   
Title: **QAM**

Printed Name: **LARISA ULIANITSKY**  
Date:



# CONTINENTAL KOSHER BUTCHERS

## LAMB FACON

### NUTRITION INFORMATION

Servings per package: 3  
Serving size: Approx. 50 g

150 g NET

USE BY:

24/11/24

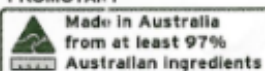
KEEP FROZEN  
AT -18 C

|              | Ave. quantity<br>per serve | Ave. quantity<br>per 100 g |
|--------------|----------------------------|----------------------------|
| Energy       | 734 kJ                     | 1470 kJ                    |
| Protein      | 8.6 g                      | 17.1 g                     |
| Fat Total    | 15.7 g                     | 31.5 g                     |
| -saturated   | 6.9 g                      | 13.8 g                     |
| Carbohydrate | 0.3 g                      | 0.6 g                      |
| -sugars      | 0.2 g                      | 0.4 g                      |
| Sodium       | 338 mg                     | 676 mg                     |

### INGREDIENTS:

Lamb (Min 95%), Salt, Acidity  
Regulator (326), Mineral Salts  
(451,452), Sugar, Hydrolysed  
Vegetable Protein, Antioxidant  
(316), Sodium Nitrite (250), Spice  
Extracts, Vegetable Extract (Garlic).  
Smoked Product.

NO ADDED ARTIFICIAL COLOURS  
OR FLAVOURS OR GLUTEN. NO  
HORMONE GROWTH  
PROMOTANT



9 319709 801971

THAW THOROUGHLY  
BEFORE COOKING

FRY, GRILL OR BBQ  
UNTIL GOLDEN BROWN



PROUDLY MADE IN AUSTRALIA FROM 100% AUSTRALIAN MEAT & LOCAL & IMPORTED  
INGREDIENTS. BY CONTINENTAL KOSHER BUTCHERS PTY. LTD. EST. No P663  
10 Powlett St. Moorabbin, Vic 3189 P (+613) 9509 9822 ckb.com.au



# CONTINENTAL KOSHER BUTCHERS

## LAMB FACON

### NUTRITION INFORMATION

Servings per package: 20 per kg  
Serving size: Approx. 50 g

Ave. quantity Ave. quantity  
per serve per 100 g

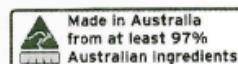
|              |        |         |
|--------------|--------|---------|
| Energy       | 837 kJ | 1670 kJ |
| Protein      | 9.8 g  | 19.6 g  |
| Fat Total    | 18.0 g | 36 g    |
| -saturated   | 7.9 g  | 15.8 g  |
| Carbohydrate | 0.3 g  | 0.5 g   |
| -sugars      | 0.2 g  | 0.3 g   |
| Sodium       | 280 mg | 561 mg  |

### INGREDIENTS:

Lamb (Min 96%), Premix [Mineral Salts (451,452), Salt, Sugar,  
Hydrolysed Vegetable Protein (Maize), Antioxidant (316), Sodium  
Nitrite (250), Spice Extracts, Vegetable Extract (Garlic)], Salt,  
Acidity Regulator (326). Smoked Product.

NO ADDED ARTIFICIAL COLOURS OR FLAVOURS OR  
GLUTEN. NO HORMONE GROWTH PROMOTANT

FRY, GRILL OR BBQ  
UNTIL GOLDEN BROWN



KOSHER LEMEHADRIN כשר למחדרין



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## LAMB FACON

### NUTRITION INFORMATION

Servings per package: 3  
Serving size: Approx. 50 g

150 g NET

USE BY:

11/06/24

KEEP REFRIGERATED  
AT 0-4°C

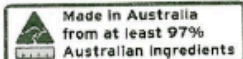
|              | Ave. quantity<br>per serve | Ave. quantity<br>per 100 g |
|--------------|----------------------------|----------------------------|
| Energy       | 734 kJ                     | 1470 kJ                    |
| Protein      | 8.6 g                      | 17.1 g                     |
| Fat Total    | 15.7 g                     | 31.5 g                     |
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Regulator (326), Mineral Salts  
(451,452), Sugar, Hydrolysed  
Vegetable Protein, Antioxidant  
(316), Sodium Nitrite (250),  
Spice Extracts, Vegetable  
Extract (Garlic). Smoked  
Product.

NO ADDED ARTIFICIAL COLOURS  
OR FLAVOURS OR GLUTEN. NO  
HORMONE GROWTH PROMOTANT

FRY, GRILL OR BBQ  
UNTIL GOLDEN BROWN



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