PRODUCT DESCRIPTION AND INTENDED USE

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

NAME: BOLA

COMPOSITION	**NON - PASSOVER:(In-House)** 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).
	PASSOVER:(In-House) 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).
STATEMENTS	**NO ADDED ARTIFICIAL COLOURS, FLAVOURS, MSG OR GLUTEN. NO HORMONE 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 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.
REGULATORY LIMITS	**Microbiological limits:** AUNZFSC, Schedule 27, S27—4

	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
** Not detected in 25g samples

Additives level: (FSC, 1.3.1; Schedule 15-5, Section 8.2.2) **Must not contain more than 125 mg/kg Sodium Nitrite.**

MEAT & FAT CONTENT	Fat content of meat as per **Chuck tender (Bola)** with 95-98% Visual Lean. **For NIP purposes:** *Raw beef from the fore portion of the carcass. Lean muscle meat with some inseparable internal fat. All possible internal and external separable fat removed with 4.4g/ 100g of total 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 37% (±5%) is the extension limit for all pickled products using 'chuck tender' meat cut (as per Raw Pickled Beef Bola)
METHOD OF PRESERVATION	Chilling or/and Freezing, **Preservative (250)**,Vacuum Packaging.
PACKAGING - PRIMARY	**Sliced,** fixed weight, 200g vac. pouch. Clear generic golden Vac. pouch. Pouch size 170mm x 290 mm
TARE	-

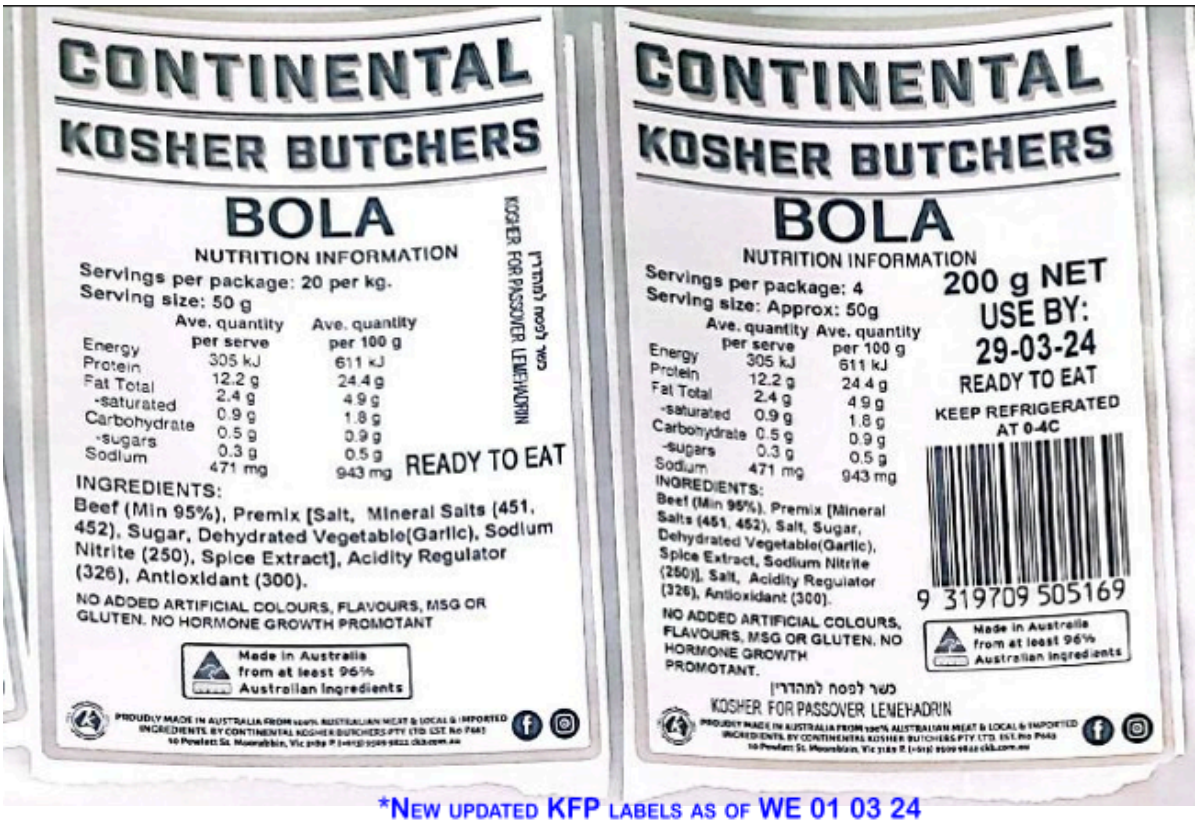
PACKAGING - SECONDARY	Carton / Printed H/D carton
STORAGE CONDITIONS	Store in the chiller at 0^0 - 4^0 C, or freezer at –15°C or lower
DISTRIBUTION METHOD	In insulated and refrigerated MTVs between 0^0 C - 4^0C at – 15^0 C or lower
SHELF LIFE	**Use within 28 days** if kept vacuum packed and held between 0^0 C & 4^0 (chilled) **Use within 5 days** if kept without vacuuming and held between 0^0 C & 4^0 (chilled) **Use within 3 days** of opening sliced vacuum pack product and if held between 0^0 C & 4^0 (chilled). **Use within 6 months** if held at not higher than –15 °C or lower (hard frozen frozen)
CUSTOMER REQUIREMENTS	Delivered at not more than 5^0 C (chilled) and at -15^0C (hard frozen) in clean, new containers
INTENDED CONSUMER/ SPECIAL LABELLING	Intended for general consumption.**CONTAINS SODIUM NITRITE (250)**
INTENDED USE/ FINAL CUSTOMER PREPARATION	Cooked. READY TO EAT

Continental Kosher Butchers Pty Ltd authorization

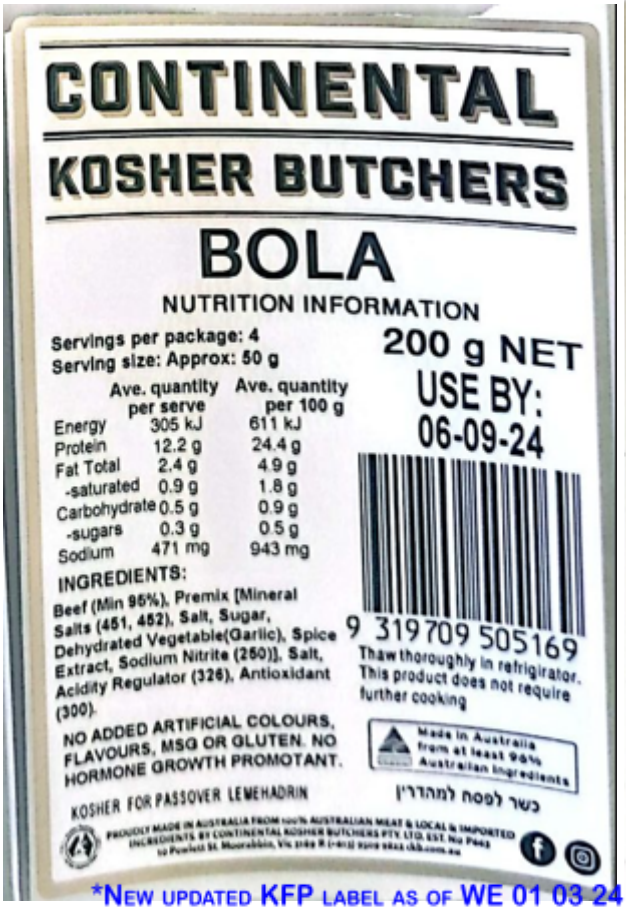
Signature: Printed Name: LARISA ULIANITSKY

Title: **QAM** Date:

LABEL



*NEW UPDATED KFP LABELS AS OF WE 01 03 24



*NEW UPDATED KFP LABEL AS OF WE 01 03 24

