

PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Processed Meat & Poultry Products

NAME: Homestyle (Elegant) Beef and Vegetable Roast

COMPOSITION	(In-House) Beef (Min.42.5%), Water, Acidity Regulators (326, 262, 331), Maltodextrin, Mineral Salt (500), Salt, Antioxidant (316) AND Fresh Vegetable (Min. 47.5%): Potato, Capsicum, Onion and Carrot AND Seasoning: Red Wine Vinegar (CONTAINS SULPHITES, 220), Olive oil, Spices and Herbs [Mustard seeds, Paprika, Black pepper, Ginger (ground), Thyme (ground), Sage (ground), Cumin (ground), Cayenne pepper], Sugar, Dehydrated Vegetables (Onion and Garlic).
STATEMENTS	NO ADDED ARTIFICIAL COLOURS, MSG AND GLUTEN. 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 1x10⁶CFU/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 4% visual lean. For NIP Purposes: Raw lean beef from the hind portion of the carcass. Majority of internal and external separable fat removed.(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
PACKAGING - PRIMARY	Vacuum packed, 500x200 ml oven roasting bag, ~3.0-3.2kg
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 7 days if held between 0°C & 4°C (chilled)
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. CONTAINS SULPHITE
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:	

***NO LABEL ON OLD PDIU FOR HOMESTYLE (ELEGANT) BEEF AND VEGETABLE ROAST**