PRODUCT DESCRIPTION AND INTENDED USE

PRODUCT CATEGORY: Fresh Comminuted Meat Products

NAME: Kerala Style Beef Curry

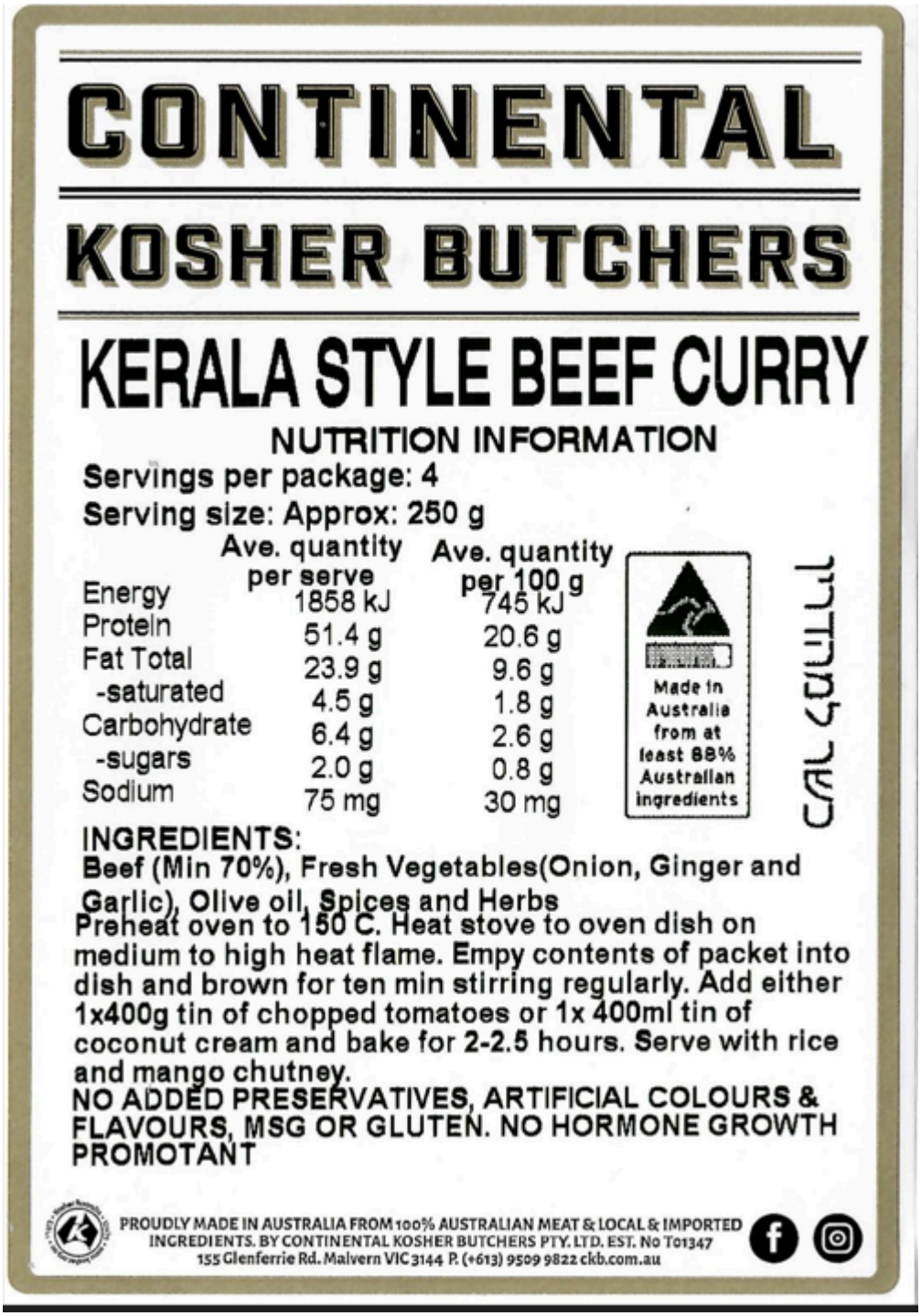
COMPOSITION	**(In House)** Beef (min. 70%), Fresh Vegetables (Onion, Ginger, and Garlic), Olive oil, Spices and Herbs (Fenugreek Seeds, Coriander, Mustard seeds, Cumin, Fennel seeds, Cayenne pepper).
STATEMENTS	**NO ADDED ARTIFICIAL COLOURS, FLAVOURS, MSG. NO HORMONE GROWTH PROMOTANT.**
SAFETY & REGULATORY 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 $1x10^6$ (CFU/g) **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 **beef with 98% visual lean**. **For NIP purposes:** *Raw beef from the fore portion of the carcass. Lean muscle meat only, with all possible internal and external separable fat removed with 2.6 g/100g 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 or/and Freezing
PACKAGING - PRIMARY	Fresh, tray pack, vacuum packed. Tray size: 9×7, ~1.1-1.3kg/ tray.
TARE	16g
PACKAGING - SECONDARY	Carton/ Printed H/D carton.
STORAGE CONDITIONS	Store in chiller at 0^0 - 4^0 C (chilled) or freezer not higher than –18°C (frozen).
DISTRIBUTION METHOD	In insulated and refrigerated MTVs between 0°C - 4°C or not higher than -18^0C
SHELF LIFE	**Use within 14 days** if held vacuum packed and kept 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 5^0 C (chilled) and at -18^0C (frozen) in clean, new containers.
INTENDED CONSUMER/ SPECIAL LABELLING	Intended for general consumption.
INTENDED USE/FINAL CUSTOMER PREPARATION	Intended to be cooked thoroughly before consumption. See instruction on the label.

Continental Kosher Butchers Pty Ltd authorization

Signature: Printed Name: LARISA ULIANITSKY

Title: **QAM** Date:

*LABEL



CONTINENTAL

KOSHER BUTCHERS

KERALA STYLE BEEF CURRY

NUTRITION INFORMATION

Servings per package: 4

Serving size: Approx: 250 g

	Ave. quantity per serve	Ave. quantity per 100 g
Energy	1858 kJ	745 kJ
Protein	51.4 g	20.6 g
Fat Total	23.9 g	9.6 g
-saturated	4.5 g	1.8 g
Carbohydrate	6.4 g	2.6 g
-sugars	2.0 g	0.8 g
Sodium	75 mg	30 mg

Made in Australia from at least 88% Australian ingredients

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INGREDIENTS:
Beef (Min 70%), Fresh Vegetables(Onion, Ginger and Garlic), Olive oil, Spices and Herbs

Preheat oven to 150 C. Heat stove to oven dish on medium to high heat flame. Empy contents of packet into dish and brown for ten min stirring regularly. Add either 1x400g tin of chopped tomatoes or 1x 400ml tin of coconut cream and bake for 2-2.5 hours. Serve with rice and mango chutney.

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

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