

Product Specification

PRODUCT SPECIFICATION	Date of Creation:	07.10.15	
	Issue Number:	3	R-Date: 21.02.2022

Product Name	CORNED BEEF COOKED
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Product Code (s)	DESCRIPTION	APN/ EAN	TUN/ GTIN	BRAND	PACK SIZE = UNIT/CARTON
<ul style="list-style-type: none"> 5BSILC P15BSILC (sliced) 	CORNED BEEF COOKED			Pendle Ham & Bacon	<ul style="list-style-type: none"> 3KG X 4 unit/box 1.0KG X 8unit/BOX

1. PRODUCT DESCRIPTION

Premium selected beef cuts which is corned and fully cooked ready to eat.

2. PRODUCT PARAMETERS:

Finished Product	Weight-Portion	Full : 5-7 Kg Half: 3-4 Kg Sliced:40-50gm
	Temperature	0-5°C
	NET Weight / Pack (1 kg sliced)	1.0Kg
	Sliced Count / Pack (1kg)	15-20 slices ,2.7mm
	Sliced thickness	2.7mm
Physical Defects	Metal Detection Inspection	Ferrous, Non Ferrous, Stainless (316)
Sensory	Appearance	Tender juicy corned beef, trimmed, cured and steam cooked.
	Colour	Light pinkish
	Flavour	Sweet and salty with plain beef meat flavour.
Microbiological	E.coli	N/D 0.1g
	Listeria monocytogenes:	N/D 25g
	Salmonella:	N/D 25g

3.INGREDIENT DECLARATION

Selected beef meat (78%), water, salt, mineral salt(450,451), dextrose, antioxidant(316), Preservative (250), Food acid (330,270,325), natural colour (163), natural identical flavour.

4.STORAGE CONDITIONS AND SHELF LIFE

STORAGE CONDITIONS	SHELF LIFE	
Keep refrigerated and store at 0 to 5 Degree Celsius. Must be consumed within 3 days of opening.	Chunk or Portion:	35 Days
	Gas flushed/Vacuum packed (SLICED):	28 Days
	Half Or Whole packed:	60 Days

5. PHOTO

Finished Product



Finished Product in Carton



6. PACKAGING AND LABELLING

COMPONENTS	SUPPLIER	ACTION
Inner		
Plastic Bags	Approved Supplier	VACCUM PACKED
Outer		
Standard Carton External :	Approved Supplier	Pack product in carton
Carton Label	Approved Supplier	Place product label in allocated label area. To include Batch marking and use by date
Pallet Configuration	9 cartons per row, stack 7 layers high – total of 63 maximum cartons per pallet	

7. LABELLING

Carton Label	Place product label at the end of carton. To include: Product Name, Batch Number, Use by Date, Net Weight, Storage Instructions, Company Name, Address, Made in Australia, NSW Food Authority Licence No. 20562.
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8. NUTRITIONAL DECLARATION				
Average Serving per package		1KG=40		
Average Serving Size (in g) :		25g		
	Average Quantity Per Serving		Average Quantity Per 100g	
Energy	86	KJ	345	KJ
Protein	3.4	g	13.6	g
Fat	0.7	g	2.9	g
-saturated	0.3	g	1.3	g
Carbohydrate	0.1	g	0.5	g
-sugars	0.1	g	0.5	g
Sodium	476	mg	1900	mg
Quantity stated above is average only.				

9. CLAIMS			
Claim	Criteria	Justification	Yes/No
GLUTEN FREE	Casein & whey not detected in product	Product is made from gluten free ingredients	Yes

10. ALLERGEN STATEMENT	
Contains :	Nil
May be present:	Nil

11. Allergens				
VITAL ANALYSIS:	REQUIRED:	#REF!	CODE:	#REF!
PARAMETERS		PRESENCE(YES/NO)	DESCRIPTION OF INGREDIENT	
Gluten & their product i.e. wheat, rye, barley, oats, spelt, etc		No		
Crustacean & their products		No		
Fish & fish products		No		
Egg & egg products		No		
Milk & milk products		No		
Peanuts & their products		No		
Tree nuts & their products (doesn't Inc. coconut)		No		
Sesame seeds & their products		No		
Soybeans & their products		No		
Added sulphites^10mg/kg(10ppm)		No		
Royal Jelly		No		
Bee Pollen		No		
Propolis		No		
Lupin		No		

12. COUNTRY OF ORIGIN	
Mark(x)	STATEMENT
NO	Product of Australia
NO	Made in Australia (>50% of the product and production cost incurred in Australia)
X	Made in Australia from at least 80% Australian Ingredients

13. GMO & IRRADIATED PRODUCT	
NO	Genetically Modified - does this product contain genetically modified materials according to food standard Australia New Zealand
NO	Not Irradiated – does this product contain materials that have been irradiated , according to food standards Australia New Zealand

14.MANUFACTURING SITE	
X	Pendle Ham & Bacon Curers, 138 Bungaree Road, Pendle Hill, NSW-2145

15. DISTRIBUTION METHOD
All deliveries will be supplied in food licensed vehicles (as per state food transportation requirements).Product to be received in a fresh state to be transported in a vehicle in clean and sound condition.

16. SENSITIVE CONSUMER
Intended for general consumption

17. SPECIFICATION ISSUE HISTORY			
ISSUE NUMBER	REASON (LIST SECTION UPDATED)	DATE	NAME
2 R-3	UPDATED SPECIFICATION	20.02.2022	Bob

18. APPROVAL			
NAME	POSITION	DATE	SIGNATURE
	Production Manager	20.02.2022	
	Packing Manager	20.02.2022	
	QA Manager	20.02.2022	
	Managing Director	20.02.2022	