

# **Product Specification**

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

Product Name	ROAST BEEF

Product Code (s)	DESCRIPTION	APN/	TUN/	BRAND	PACK SIZE =	
		EAN	GTIN		UNIT/CARTON	
• 5BROA	ROAST BEEF			Pendle Ham	• 2.7KG X 5 unit /box	
<ul> <li>P15BROA(sliced)</li> </ul>				& Bacon	<ul> <li>1KG X 8 unit /box</li> </ul>	
<ul> <li>P55BROA(500G)</li> </ul>					<ul> <li>500G X 10 unit/ box</li> </ul>	
	1. PRC	DDUCT D	ESCRIPT	ION		
Premium selected bee	f cuts which have	been sl	ightly ma	rinated and fully	cooked ready to eat	
product.						
	2. PRODUCT PARAMETERS:					
Finished Product	Weight-Portion Half:2.7-3.0 Kg					
			С	chunk : 500gm		
				iced : 40-50gm		
	Temperature		0	0-5°C		
	NET Weight / sliced Pack		<b>(</b> 1	.0Kg		
	Sliced Count / Pack (1kg)		g) 1	15-20 slices		
	Sliced thickness 2.7mm					
Physical Defects	Metal Detection Inspection		ion F	Ferrous, Non Ferrous, Stainless (316)		
Sensory	Appearance		Т	Tender juicy roast beef, trimmed, cured and		

## **3.INGREDIENT DECLARATION**

steam cooked.

Reddish brown

N/D 0.1g

N/D 25g

N/D 25g

Mild salt with plain beef meat flavour.

Selected Beef Cuts 75%, water, Salt, **Isolate Soy Protein**, Dextrose, Vegetable Gum(407), Mineral Salt(450,451,341), Sugar, Antioxidant(316), Food Colour 150d, Hydrolysed Vegetable Protein, Spice Extract, Caramel Colour

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

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Colour

Flavour

Salmonella:

Listeria monocytogenes:

E.coli

Microbiological

# Finished Product

**5.PHOTO** 

# **Finished Product in Carton**



	6. PACKAGING AND LABELLING				
COMPONENT	S	SUPPLIER	ACTION		
Inner					
Plastic Bags		Approved Supplier	Vacuum packed		
Outer					
Standard Carton External :		Approved Supplier	Pack units 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	Numb	product label at the end of carton. To include: Product Name, Batch per, Use by Date, Net Weight, Storage Instructions, Company Name, ess, Made in Australia, NSW Food Authority Licence No. 20562.			

8. NUTRITIONAL DECLARATION				
Average Serving per packa	ige	1KG=40		
Average Serving Size (in g)	:	25g		
Average		Quantity	Average Quantity	
	Per S	Per Serving		r 100g
Energy	91	KJ	365	KJ
Protein	2.5	g	9.9	g
Fat	1.3	g	5.1	g
-saturated	0.6	g	2.3	g
Carbohydrate	0.1	g	0.5	g
-sugars	0.1	gg	0.5	g
Sodium	275	mg	1100	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:	Soy
May be present:	Nil

	11	L.Allergens		
VITAL ANALYSIS:	REQUIRED:	#REF!	CODE:	#REF!
PARAMETERS		PRESENCE(YES/NO)	DESCRIPTION OF	INGREDIENT
Gluten & their product i.e. w spelt, etc	heat, rye, barley, oats,	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 produc	cts	No		
Soybeans & their products		Yes		
Added sulphites^10mg/kg(10	Oppm)	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)
Х	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
NO	Australia New Zealand

	14.MANUFACTURING SITE
Х	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	