

Product Specification

PRODUCT SPECIFICATION	Date of Creations		Date of Creation: 07.10.15	
	Issue Number:	3	R-Date:	21.02.2018

Product Name	PASTRAMI

Product Code (s)	DESCRIPTION	APN/ EAN	TUN/ GTIN	BRAND	PACK SIZE = UNIT/CARTON	
SAPAST(whole)	PASTRAMI			Pendle	• 2.5KG X 7 unit/box	
 P1SAPAST(sliced) 				Ham &	1KG X 8 unit /box	
1 25/ 11 / 15 / (51/66/4)				Bacon	ine no ame, sex	
	1. PROE	OUCT DE	SCRIPTIO	N		
Fully cooked pastrami r	nanufactured fron	n blend	of beef m	eat brine, chill	i and seasoned binders.	
	2. PRO	DUCT PA	RAMETE	RS:		
Finished Product	Weight-Portion Full: 2.5-3.5 Kg					
			Hal	Half: 1.2-2.0 Kg		
			500	500g chunk		
			Slic	ed:70-90gm		
	Temperature		0-3	°C		
	NET Weight / Pac	k(sliced) 1.0	Κg		
	Sliced Count / Pa	ack (1kg)	20-	25 slices		
	Sliced thickness		2.2	2.2mm		
Physical Defects	Metal Detection	Inspecti	on Fer	Ferrous, Non Ferrous, Stainless (316)		
Sensory	Appearance		Ter	Tender juicy hot n spicy pastrami trimmed,		
•			cur	cured and steam cooked.		
	Colour		Ligh	Light pinkish		
	Flavour Hot & spicy with plain beef meat flavour.			olain beef meat flavour.		
Microbiological	E.coli N/D 0.1g					
	Listeria monocyto	ogenes:	N/E) 25g		
	Salmone	lla:			N/D 25g	

3.INGREDIENT DECLARATION

Selected Beef Meats 90%, Water, Salt, Mineral Salts (451), Dextrose, Antioxidant (316), Spices, Preservative (250), Thickener(1412), Dried Vegetable, Canola Oil, 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 3 Degree	Chunk or Portion:	35 Days	
Celsius.	Gas flushed/Vacuum packed (SLICED):	28 Days	
	Half Or Whole PACKED:	60 Days	

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Finished Product in Bag

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 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				
Numb	product label at the end of carton. To include: Product Name, Batch er, Use by Date, Net Weight, Storage Instructions, Company Name, ss, Made in Australia, NSW Food Authority Licence No. 20562.				

	8. NUTRITIONAL DECLARATION					
Average Serving per packa	ige	1KG=20-25slices				
Average Serving Size (in g)):	25g				
	Average	Quantity	Average	e Quantity		
	Per Serving		Per 100g			
Energy	170	KJ	678	KJ		
Protein	5.2	مه	21	g		
Fat	2.1	مه	8.5	g		
-saturated	1	æ	3.8	g		
Carbohydrate	0.1	go	0.4	g		
-sugars	0.1	go	0.4	g		
Sodium	351	mg	1400	mg		
Quantity stated above is	Quantity stated above is average only.					

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

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

11.Allergens				
VITAL ANALYSIS:	REQUIRED:	#REF!	CODE:	#REF!
PARAM	ETERS	PRESENCE(YES/NO)	O) DESCRIPTION OF INGREDIE	
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 (c	loesn't Inc. coconut)	No		
Sesame seeds & their produc	cts	No		
Soybeans & their products		No		
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 90% 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	21.02.2018	Bob		

18. APPROVAL				
NAME	POSITION	DATE	SIGNATURE	
	Production Manager	21.02.2018		
	Packing Manager	-		
	QA Manager	-		
	Managing Director	-		

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