## VAM PRODUCT SPECIFICATION



PRODUCT NAME:	BEEF STRIPS PAR COOKED 6MM		
VAM CODE:	1SF-BS	AS -	
Customer:	Superior Food Services		Specification Ord Chart
Description:	Par Cooked Beef Strips. random slic		
Slice:	Randomly shaped pieces of par coo beef strips.	ked	
	Target Slice dimensions:	· The second	and the second second
	Length: 85mm +/-17mm Width: 45mm +/-9mm		
	Thickness: 6mm	1	
	Product may contain up to 5% (by	1-1-1-1	
	weight) less than the minimum dimensional tolerance	- And	
		0 1 2 2 2 3	9 10 11 12 13 14 16 18 17 18 18 28
Taste:	Rare cooked beef with natural garlic		S.
Colour:	Pink in colour, typical of rare cooked beef.		
Texture & Appearance:	Soft eating texture. Approximately 8% free moisture after thawing.		
Ingredients:	Beef (85%), Marinade [Water, Garlic, Modified Starch (1442), Soy Protein, Maltodextrin, Salt,		
Country of Origin	Acidity Regulator (451), Onion, Yeast Extract] Manufactured in Australia from 93.4% local ingredients.		
Country of Origin:	Produced from ingredients that do not contain Gluten		
Gluten declaration	Product is manufactured using equipment and machinery that is also used to manufacture		
	products containing gluten.		
Allergens:	Soy; May contain Gluten, Egg and Milk		
Fat content:	Some fat distributed throughout the product. Up to 10% fat, but no more than 15% on any particular strip of cooked meat.		
Defects:	Free of signs of spoilage including off odours. Free of bone, cartilage, excess fat. Free from		
	Foreign material.		
Microbiological	Salmonella: ND in 25g	Listeria Spp:	ND in 25g
<b>Specification:</b> No C of A required	Coag+ Staphylococci <100	cfu/g	
Packaging:	1kg inner bags. 10kg outer carton		
Inner bag	1PC-BS Beef strips par cooked.		
labelling:	Keep Frozen, store at < -15°C: Net Weight 1kg: Best Before Date 12 months Use By Defrosted (from removal from freezer) Unopened – 10days; Opened – 5 days (included in		
	Use By Defrosted (from removal from 10 days): Keep Chilled and Thaw un		ied – 10days; Opened – 5 days (included in
Outer Carton	1PC-BS Pizza Capers Beef Strips P	ar Cooked	
Labelling:	Net Weight: 10kg: Packed on Date: Best before Date: Keep Frozen <-15 °C. Manufactured by: Value Added Meats.		
Shelf Life Frozen	Best before: 12 months when transp	ported and stored	in frozen conditions <-15°C.
Storage	Frozen: -15°C.		
Conditions: Shelf life after	Liso by upopopod bogs 10 dous offer	r romoving from fro	and thowing under controlled
thawing:	Use by unopened bag: 10 days after removing from frozen storage and thawing under controlled chilled temperatures < 5 deg C.		
2	Use by opened bag: 5 days after opening. This shelf life of the opened bag is included within the total 10 day shelf life. All products will be delivered in a clean, refrigerated, Safefood accredited vehicle. Products will		
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Deliverv	All products will be delivered in a cle		
Delivery Condition:	be adequately protected at all times	from exposure to	infestation and contamination. Product will
Condition:	be adequately protected at all times be delivered frozen between -15 to -	from exposure to	infestation and contamination. Product will
	be adequately protected at all times be delivered frozen between -15 to - <u>Nutrient</u>	from exposure to	
Condition: Nutritional Information: Quantities are	be adequately protected at all times be delivered frozen between -15 to - <u>Nutrient</u> Energy (kJ) Protein (g)	from exposure to	Operation and contamination. Product will   Output Operation   813 25.7
Condition: Nutritional Information: Quantities are theoretical values,	be adequately protected at all times be delivered frozen between -15 to - <u>Nutrient</u> Energy (kJ) Protein (g) Fat, Total (g)	from exposure to	Open Product will Open Product will   Outy per 100g serve 813   25.7 9.9
Condition: Nutritional Information: Quantities are theoretical values, calculated by	be adequately protected at all times be delivered frozen between -15 to - <u>Nutrient</u> Energy (kJ) Protein (g) Fat, Total (g) Fat, Saturated (g)	from exposure to	Operation and contamination. Product will   Outy per 100g serve   813   25.7   9.9   3.8
Condition: Nutritional Information: Quantities are theoretical values,	be adequately protected at all times be delivered frozen between -15 to - <u>Nutrient</u> Energy (kJ) Protein (g) Fat, Total (g) Fat, Saturated (g) Carbohydrate (g)	from exposure to	Open Product will Open Product will   Outy per 100g serve 813   25.7 9.9
Condition: Nutritional Information: Quantities are theoretical values, calculated by Nutritional Panel Calculator courtesy of FSANZ	be adequately protected at all times be delivered frozen between -15 to - <u>Nutrient</u> Energy (kJ) Protein (g) Fat, Total (g) Fat, Saturated (g) Carbohydrate (g) Sugars (g) Sodium (mg)	from exposure to	Operation and contamination. Product will   Output Operation   813 25.7   9.9 3.8   2.5 0
Condition: Nutritional Information: Quantities are theoretical values, calculated by Nutritional Panel Calculator courtesy of FSANZ Specification approv	be adequately protected at all times be delivered frozen between -15 to - <u>Nutrient</u> Energy (kJ) Protein (g) Fat, Total (g) Fat, Saturated (g) Carbohydrate (g) Sugars (g) Sodium (mg) <b>ved by VAM:</b>	from exposure to 18°C.	Operation and contamination. Product will   Output Operation   813 25.7   9.9 3.8   2.5 0.2
Condition: Nutritional Information: Quantities are theoretical values, calculated by Nutritional Panel Calculator courtesy of FSANZ	be adequately protected at all times be delivered frozen between -15 to - <u>Nutrient</u> Energy (kJ) Protein (g) Fat, Total (g) Fat, Saturated (g) Carbohydrate (g) Sugars (g) Sodium (mg) <b>ved by VAM:</b>	from exposure to 1 18°C.	Operation and contamination. Product will   Qty per 100g serve   813   25.7   9.9   3.8   2.5   0.2   421
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