

PRODUCT SPECIFICATION 9.140 SOUS VIDE FROZEN PULLED BRISKET

Product Information

Address:	28/2115 Castlereagh Road, Penrith NSW	28/2115 Castlereagh Road, Penrith NSW 2750		
Product Name:	Sous Vide Frozen Pulled Brisket	Sous Vide Frozen Pulled Brisket		
Product Code:	140	140		
Product Description:	Beef Brisket trimmed, portioned and co-	Beef Brisket trimmed, portioned and cooked to Sous Vide perfection		
Ingredients List:	Beef Brisket	Beef Brisket		
HACCP Process Flow:	Receipt (CCP), Storage (CCP), Processir Dispatch (CCP), Transport (CCP)	Receipt (CCP), Storage (CCP), Processing (CP), Cooking (CCP), Cooling (CCP), Storage (CCP), Dispatch (CCP), Transport (CCP)		
Case / Pack Size:		1 piece per bag. 1.4-1.6kg's per bag. 8 bags per carton. Carton weight 11-13kg's average. Carton size 51cm length x 36cm width x 17cm height. 6 cartons per layer. 8 layers per pallet. Sold by random weight		
HACCP Certifying Body & Expiry Date				
Primary SQFI 2024	Second NSW Food Authority 2024	Third Department of Agriculture & Water Resources 2024		

Ingredients Breakdown for Value Added Product Only

Ingredients	Supplier/Country of Origin	Weight (%) (g)
BEEF	AUSTRALIA	100%

Country of Origin

Ingredients	Supplier/Country of Origin	Weight (%) (g)
BEEF	AUSTRALIA	100%

E-numbers

E number	Chemical Name	Purpose
N/A		

Packaging

Primary packaging Food Grade Vac pack bag
Secondary Packaging Cardboard box
GTIN14 NO: 19348613000979

Product Claims

Product is suitable for – tick bo	x if product is suitable		
Vegetarians	Halal	Kosher	

Allergen Declaration

Milk or Milk products:	N/A
Fish, Shellfish, Molluscs or marine products	N/A
Gluten	N/A
Eggs or Egg traces	N/A
Lupin	N/A
Nuts:	N/A
Sesame Seeds and Oils	N/A
Soya or Soya Derivatives	N/A
Sulphur dioxide and Sulphites (<10mg/kg or 10mg/litre expressed as SO ₂)	N/A

Handling

Frozen / chilled:	Frozen Product
Shelf life from cooked date of production:	365 days
Shelf life once opened / prepared / defrosted:	3 days
Storage instructions:	Must be stored at or below -18 degrees
Defrosting guidelines (if any):	Thaw under temperature control as per FSANZ Food Code
Date Marking/Traceability Code:	Date of production on pack
Transport:	Must be transported in a vehicle at or below -18°

Further Processing

Cookina:	Cut open the cook pouch, empty the protein into desired method
<u> </u>	and further process under a regulated HACCP plan. Reheat above
	78°C before serving. Do not heat and re heat.

Nutritional Information

Energy kJ	755kj
Protein	21.7g
Total Carbohydrates	0.0g
sugars	0.0g
Total Fat	10.5g
of which saturates	3.9g
Sodium	58mg

http://www.foodstandards.gov.au/foodstandards/userguides/nutritioninformation1406.cfm

Microbiological Parameters

Organism	Target (CFU per gram unless stated)	Unacceptable End of Shelf Life (CFU per gram unless stated)
Total Viable Count	<100	>100,000
E-coli	<3MPN/g	>3MPN/g
Salmonella spp. in 25g	ND per 25g	ND per 25g
Listeria	ND per 25g	ND per 25g
Bacillus Cereus	<100 CFU/g	>100 CFU/g

Specification Authorisation

Contact Number
Contact Email Address

Specification Approved by
Position
Signature
Date

O2 9760 0009

Casendra Italiano

General Manager

Electronic

16.12.2022

Date	Amendment/Addition	Person Responsible
21.03.18	Product image, inner and outer label Image and carton image added	Cassandra Italiano
21.03.18	SQFI amended to 2018, Lupin added to Allegern Deceleration and Department of Agriculture added to Spec.	Cassandra Italiano
21.03.18	Further processing amended to include "do not heat and re heat"	Cassandra Italiano
09.01.19	Country of Origin added and Cert. Expiry updated.	Cassandra Italiano
20.06.19	Certifying Bodies Expiration Date amended	Cassandra Italiano
09.03.2020	Certification expiration and Inner Label Image updated.	Cassandra Italiano
25.05.2021	Certifying Bodies Expiration Date amended	Lauren Maddock
07.07.22	Certifying Bodies Expiration Date amended	Lauren Maddock
14.10.22	Amended and updated case/pack size	Shikha Shelar
16.12.22	Certifying Bodies Expiration Date Amended and Ribs and Roast's Address updated.	Shikha Shelar

