Product Specification

Product Specificat	ion		
Product	122 - BEEF MEATE	BALLS IN ITALIAN SAUCE 2KG(PKT)	FOOD CO.
Version	6 (21/02/2025)		
Product Type	Beef		
Product Category	WET DISHES		
Specification			
Product Description		Sous Vide cooked beef meatballs, where selected high- a food grade package, under a regulated low temperatur jus inside, giving a tender and juicy finished product with	, 0
Statement of Ingredients		Meatballs (50%) [Beef (69%), onion, water, breadcrumb Whey protein (Milk), Modified starch (1442), Canola oil, S Mineral salt (450)], Tomato Sauce (50%) [Diced tomato, ' Citric acid (330)), Red onions, Canola oil, Garlic paste (F CONTAINS GLUTEN (WHEAT), EGG, SOY, MILK, FISH	Sugar, Spices, Hydrolysed vegetable protein (Soy), Water, Tomato paste, Sugar, Salt, Oregano leaf, Pepper,
Product Application 8	& Intended Use	General Consumption	
Total Percentage of A Used	ustralian Ingredients	64 %	
CP - Allergen			
Contains Allergens		Wheat (Gluten), Fish, Egg, Milk, Sou	

Allergens	handled	in	the	same	facility
Allergens	nanueu		uie	Same	lacinty

	Handled in Same Facility?	Handled on the Same Line	Derivative Source
Wheat	Yes	Yes	Natural Flavour (Wheat), Seasonings, Meatballs
Fish	Yes	Yes	Basa Fish, Salmon, Worchester Sauce
Crustacean	No	No	
Mollusc	No	No	
Egg	Yes	Yes	Meatballs
Milk	Yes	Yes	Milk Solids, Whey Protein and Powder
Lupin	No	No	
Peanut	No	No	
Soy	Yes	Yes	Hydrolysed Vegetable Protein, Soy Flour, Soy Protein
Sesame	Yes	Yes	Sesame Oil and Seeds
Almond	No	No	
Brazil Nut	No	No	
Cashew	No	No	
Hazelnut	No	No	
Macadamia	No	No	
Pecan	No	No	
Pistachio	No	No	
Pine nut	No	No	
Walnut	No	No	
Barley	No	No	
Oats	Yes	Yes	Vegetable Fibre (Oats)
Rye	No	No	
Sulphites	Yes	Yes	Sauce

Soy

Is cross contact allergen present in particulate form in the facility or on same lines?	Yes			
Does the possibility remain that after undertaking control actions specified that the particulate cross contact allergenic material will still be present in product?	No			
How has cross contacts been assessed?	Site assessi Validation	ment,		
NIP				
Serving Size	100 g			
Servings per pack	20			
Source	Theoretical	(FSANZ NPC Calculator)		
Nutrition Information Table				
		Per Serve	Per 100g	
Energy (kJ)		626	626	
Protein (g)		7.2	7.2	
Fat - Total (g)		12.4	12.4	
Fat - Saturated (g)		4.8	4.8	
Carbohydrates (g)		3.6	3.6	
Sugars (g)		1.6	1.6	
Sodium (mg)		441	441	
Product Claims				
Halal	No			
Kosher	No			
Organic	No			
Gluten Free	No			
Export	No			
Other	No			
Sustainability Claims	No			
GENETICALLY MODIFIED PRODUCTS (GMO) Is this product required to identify any issues related to Gene Technology in accordance with FSANZ Food Standard Code 1.5.2?	No			
DOES THE PRODUCT CONTAIN ANY IRRADIATED INGREDIENTS?	No			
MANDATORY AND ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standard Code 1.2.3?	No			
Finished Product Pack				
Shelf life	84 days			
Storage	Chilled			
GTIN	9933870802	20124		
Tare Weight	38 g			

QCP - Product Label Information	Product Name, Product Description, Statement of Ingredients, Allergen Declaration, Batch Number, Packed on Date, Use by Date, Storage Conditions, Mode of consumption, Country of origin, Product net weight		
CCP - Metal Detection Required	Yes		
QCP - Minimum Weight	2 kg		
Packs per Carton	5 units		
Cartons per layer	8 boxes		
Layers per pallet	7		
Pallet type	Chep		
Sensory			
Flavour & Aroma	Beefy, tomatoey and herby		
Colour & Apperance	Brown meatballs in red sauce		
Texture	Moist firm meatballs in a smooth slightly viscous sauce		
Micro Specification			
SPC	<100000 cfu/g		
Listeria Monogytogenes	Not detected in 25g		
E.coli	<3 MPN/g		
Salmonella	Not detected in 25g		
Coagulase-Postive Staphylococci	<100 cfu/g		
Enterobacteriaceae	<1000 cfu/g		
Physical Specification			
Foreign Matter	Nil		
Metal Detection	Ferrous 3.0mm Non-Ferrous 3.5mm Stainless 4.0mm		
Seal Integrity	No marinade or meat in seal		
Product Handling			
Storage Conditions	CHILLED STORAGE: Store between 0°C and 5°C		
Shelf Life Once Opened	Once opened, consume within 24 hours, up until shelf life, if stored under recommended storage conditions.		

Reheat within 2 hours to 70°C core temp for 2 mins (or 75°C instant); hold hot min at 60°C until served. Consume within 4 hours after reheating.