

Product Specification



Version	2 (5/08/2024)
Product	130FZ - BBQ PULLED BEEF BRISKET FZN 1KG(PKT)
Product Type	Beef
Product Categories	PRIMALS, Beef

Specification

Product Description	Sous Vide cooked Beef, where selected high-quality beef briskets are slowly and evenly cooked inside a food grade package, under a regulated low temperature, seizing the entire natural and value-added flavour with jus inside, giving a tender and juicy finished product with consistent size, shape, yield and doneness.
Pack Weight Classification	Set weight
Statement of Ingredients	Marinated Beef (89%) (Beef (85%), Water, Salt, Thickener (1442), Sugar, Mineral Salts (451, 450), Fibres, Yeast, Yeast Extract, Starch (Maize)), BBQ Seasoning (Sugar, Tomato powder, Food acids (262, 330), Thickener (1422), Salt, Vegetable gums (415, 412), Colour (150d), Spices, Canola oil, Flavour), Liquid Smoke (Hickory Smoke Flavour, Hydrolysed Soy Protein, Caramel Colour).
Product Application & Intended Use	General Consumption
Total Percentage of Australian Ingredients Used	94 %

CP - Allergen

Contains Allergens	Soy
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Allergens handled in the same facility

	Handled in Same Facility?	Handled on the Same Line	Derivative Source
Wheat	Yes	Yes	Natural Flavour (Wheat), Seasonings
Fish	Yes	Yes	Basa Fish, Salmon
Crustacean	No	No	
Mollusc	No	No	
Egg	Yes	No	Egg Hard Boiled
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

Is cross contact allergen present in particulate form in the facility or on same lines?

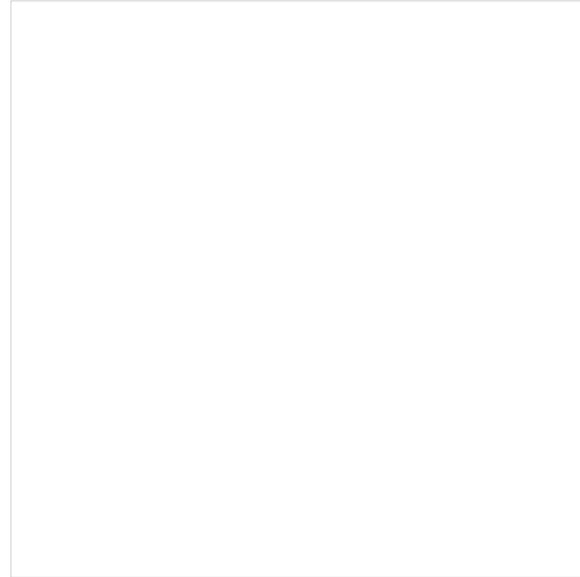
Yes

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 assessment, Validation	
NIP		
Serving Size	100 g	
Servings per pack	5	
Source	Theoretical (FSANZ NPC Calculator)	
Nutrition Information Table		
	Per Serve	Per 100g
Energy (kJ)	794	794
Protein (g)	16.4	16.4
Fat - Total (g)	9.8	9.8
Fat - Saturated (g)	4	4
Carbohydrates (g)	8.8	8.8
Sugars (g)	7.3	7.3
Sodium (mg)	660	660
Product Claims		
Halal	No	
Kosher	No	
Organic	No	
Gluten Free	No	
Export	No	
Other	No	
Sustainability Claims	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	365 days	
Storage	Frozen	
GTIN	19338708000205	
Tare Weight	18 g	
Secondary Tare weight	783 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	
Carton Label	MFCO Label	
Carton Type	MFCO Carton	
CCP - Metal Detection Required	Yes	

Packs per Carton	10 units
Cartons per layer	8 boxes
Layers per pallet	7

Sensory

Flavour & Aroma	BBQ flavour with hints of smoke
Colour & Apperance	Beef strands coated in a dark brown sauce
Colour & Apperance	



Texture	Tender
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Micro Specification

SPC	<100000 cfu/g
Listeria Monogytogenes	Not detected in 25g
E.coli	<3 MPN/g
Salmonella	Not detected in 25g
Coagulase-Positive Staphylococci	<100 cfu/g
Enterobacteriaceae	<1000 cfu/g

Physical Specification

Foreign Matter	Nil Present
Metal Detection	Ferrous 3.0mm Non-Ferrous 3.5mm Stainless 4.0mm
Seal Integrity	No marinade or meat in seal

Product Handling

Storage Conditions	FROZEN STORAGE: Store at or below -18°C
Shelf Life Once Opened	Once opened, consume within 48 hours of opening, up until shelf life, not exceeding 5 days from commencement of thawing.
Preparation Instructions	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.