

BAROSSA FINE FOODS PRODUCT SPECIFICATION – FOOD

Product Brand:	Barossa Fine Foods
Product Name:	Vienna 130 g
Product Description:	Finely chopped pork seasoned to our original recipe smoked and cooked sausage. Filled 28mm collagen casing to a length of 20 cm
Unit Weight/s or Volume/s or Count:	130 g 10 pcs / packet 4 packets per carton
Date:	04/11/2021
Supplier/Manufacturer Trading name:	Barossa Fine Foods
Supplier/Manufacturer Company Address	7 Ridgeway Rd Edinburgh North 5113

SUPPLIER TECHNICAL CONTACT DETAILS

Contact Name:	Andreas Knoll		
Position:	General Manager		
Phone Number:	08 82553900	Fax no:	08 82551855
E-mail address:	andreasknoll@barossafinefoods.com.au		
After hrs Contact Name:	Andreas Knoll	After hrs contact no:	0402272591

INGREDIENTS

LABELLING OF INGREDIENTS

(As per standard 1.2.4 Food Standards Code)

Ingredient Declaration to appear on Label (please list below)
Ingredients: Manufactured meat ((81% including pork), water, salt, spices, mineral salt (451, 452), sugar, yeast extract, dextrose (maize), antioxidant (sodium erythorbate), preservative (sodium nitrite), flavour enhancer (621), natural flavour, collagen casing, colour (150c)

CHARACTERISING INGREDIENTS e.g. Where emphasised in the product description

(As per Standard 1.2.10 food standard)

List the key characterising ingredients	%Quantity

COUNTRY OF ORIGIN

COUNTRY OF ORIGIN DECLARATION

(Must conform to current ACCC requirements as outlines in Country of Origin claims and the Trade Practises Act)

ONLY COMPLETE THE MOST APPROPRIATE STATEMENT



MANDATORY DECLARATION OF CERTAIN SUBSTANCES (ALLERGENS) IN FOOD

Mandatory Declaration of Certain Substances in Food	Contains (mark 'X')	May Be Present (mark 'X')
Cereals containing gluten and their products		
Crustacea and their products		
Egg and egg products		
Fish and fish products		
Milk and milk products		X
Tree nuts and tree nut products		
Peanuts and their products		
Soy beans and their products		
Sulphites $\geq 10\text{mg/kg}$		
Royal Jelly		
Bee Pollen		
Propolis		
Lupin		
Not applicable		
Other: (Please Specify)		
Recommended Mandatory Declaration of certain substances in food to appear on label: May contain traces of dairy.		

Barossa Fine Foods – Wurst Product Specifics

NUTRITION INFORMATION

NUTRITION INFORMATION PANEL

(As per Standard 1.2.8 Food Standards Code)

Servings per package:	10 sausages				
Serving Size	130 g				
	Average Quantity per serving		Average Quantity per 100g/ml		Source of data
Energy	1495	KJ	1150	KJ	Analytical
		Cal		Cal	
Protein	17.8	g	13.7	g	Analytical
Fat, Total	31.7	g	24.4	g	Analytical
-Saturated	11.6	g	8.9	g	Analytical
Carbohydrate	0.9	g	0.7	g	Analytical
-Sugars	0.8	g	0.6	g	Analytical
Sodium	1056	mg	812	mg	Analytical

DATE CODING AND MARKING

DATE CODING – For all retail & bulk products

(as per standard 1.2.5 Food Standards Code)

Date Coding:	
Other (Please Specify):	Use by

TYPE OF DATE CODING APPLICATION

Type of Date Coding:	Sticker
Other (Please Specify):	

Please Provide an example of the actual date code format (e.g. DD/MM/YY) &/or Batch Code: DD/MM/YY

SHELF LIFE OF RETAIL PRODUCT (Shelf life validation data will be available upon request)

Stored	Days	365
Frozen:	Weeks	52
< -15 °C	Months	12
	Years	1

Shelf life of Product from Day of:

Packing

Shelf life of BULK product once opened, cooked or thawed

E.g. Shelf life of frozen par baked rolls once thawed and cooked; shelf life of smoked salmon once thawed

Defrost product under refrigerated conditions (<5°C). Once defrosted, product to be used within 7 days Once sealed package has been opened, product must be used within 5 days
Select X if not applicable

METHOD OF DISTRIBUTION:

Freezer or cold chain controlled transport and in store storage <-15°C (frozen) or < 5°C thawed

CONSUMER INFORMATION

ESSENTIAL STORAGE INSTRUCTIONS FOR THE FINAL RETAIL PRODUCT

(as per Standard 1.2.6 Food Standards Code)

Instructions:	Defrost in refrigerator prior to using. Store below <5°C. Product to be cooked before consumption (internal product temperature > 70°C for minimum 2 minutes.
Other (please specify) e.g. Refrigeration after opening is recommended. Products can be refrigerated for up to 'X' days	
Refrigerate after opening <5°C and use within 5 days after opening	

TECHNICAL INFORMATION

MICROBIOLOGICAL:

Include all microbiological testing/ attributes	Unit of measure	Target	Reject Level	Test Method/Conditions	Testing Frequency
Standard Plate count					
Coliforms					
Salmonella					
E.Coli					
Listeria Monocytogenes					
Staphylococcus Aureus					
Bacillus Cereus					
Yeast and Moulds					
Other:					

If No Microbiological Tests are Conducted, Provide a Justification:

Cook before Consumption
