

LAMB SHANKS IN RED WINE & ROSEMARY SAUCE

1 DESCRIPTION

A retort pouch filled with a Succulent Lamb Shank in a rich Red Wine & Rosemary sauce.

2 GENERAL

The product shall comply with the Australian Food Standards Code and all other relevant Acts, Regulations and Codes of Practice within Australia.

3 PRODUCT DATA

Net Pack Weight: 4.2 kg

No of units per carton: 9

Ingredient List:

Lamb (bone in 80%), Sauce (20%), Thickeners (1442, 1422, 1450), Maltodextrin, Red Wine Powder [Red Wine (1%), contains **Wheat** and **Sulphites**], Sugar, Tomato Powder [contains Anti-caking Agent (551)], Flavours [contains **Milk Solids**], Salt, Vegetable Powder [Onion], Herbs and Spice[Rosemary (2%)], **Soy** Sauce Powder [from **Soybean, Wheat**], Natural Colours [Malted Barley Extract Powder (contains **Gluten**), Paprika (160c)], Herb Extract, Vegetable Gums (412, 417).

Typical Nutritional Analysis:

NUTRITION INFORMATION		
Servings per package: 1		
Serving size: 1 Shank with sauce		
	Quantity per Serving	Quantity per 100g
Energy	3000kJ	750 kJ
Protein	72g	18 g
Fat, total	29.2 g	7.3 g
- saturated	11.6 g	2.9 g
Carbohydrate	12.8 g	3.2 g
Sugars	3.2 g	0.8 g
Sodium	960 mg	240 mg

Note: All values are considered averages unless otherwise indicated.

Country of Origin:

Product of Australia

Cooking/Heating Instructions:

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Microwave:

Cut top off plastic pouch and place pouch in microwave safe bowl. Reheat on full power for 6-7 minutes [based on 1000 watt] and leave to stand for 2 minutes before removing from plastic pouch and serve.

Stove Top:

Reheat by placing pouch in a saucepan of boiling water for 15 minutes and leave to stand for 2 minutes before removing from plastic pouch and serve.

Oven:

Empty contents of pouch into an oven proof dish and cover. Place in a preheated oven at 180°C for 15 minutes and serve.

*Re-heating times are a guide only and may vary according to power, age and condition of appliance used. *Ensure product is piping hot before serving.*

Storage:

Store in a cool dry place below 25°C.

Please discard product if pouch is leaking or damaged

Shelf life:

18 months from the date of manufacture

Code Format Inner pack: “Best Before: DD MMM YY”

Code Format Carton: “Best Before: DD MMM YY HH:MM”

4 GMO STATUS

This product does not require GM labelling under the Standard 1.5.2 of the Food Standards Code.

5 SENSORY AND PHYSICAL CRITERIA

Physical:

Physical – Length of shank = 1900mm +/- 5mm

Weight range - 350 – 450gm *average shank size 400gm*

Sensory:

Colour: Shank in Red sauce

Texture: Smooth gravy

Flavour: Tender lamb with red wine and rosemary

Aroma: Red wine & rosemary notes

6 MICROBIOLOGICAL STANDARDS

Commercial Sterility

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7 PACKAGING

General Description:

1 Shank with sauce in retort pouch packed into a pre-printed cardboard carton.

Dimensions:

	Inner Pack	Outer Carton
Height mm	269	108
Width mm	180	445
Depth mm		250
Volume m ³		0.012

APN Code:

TUN Code:

2931037522231 6



Pallet Details:

Height including pallet: 0.75 m
Cartons per pallet: 72
Cartons per layer: 12
Layers per pallet: 6

Gross Weight (kg): 5.2 kg

	Date
Approved by (QA/Technical Supervisor): _____	_____
Authorised by (QA/Technical Manager): _____	_____