

VEAL SHANKS IN CACCIATORE SAUCE

1 DESCRIPTION

A retort pouch filled with a Tender Veal Shank cooked in a rich Italian style tomato and herb 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:	Medium	3 kg
	Large	4.5kg

No of units per carton: 9

Ingredient List:

Veal (bone in 80%), Sauce (20%), Thickeners [(1442, 1422, 1450), contains **Sulphites**], Maltodextrin, Tomato Powder [Tomato, Anti-caking Agent (551)], Salt, Sugar, Vegetable Powder, Flavours [contains Anti-Caking Agent(551)], Herbs and Spices, Cheese Powder [**Milk Solids**, Mineral Salts (339, 331), Food Acids(270, 330)], Dehydrated Vegetable, Colour (Paprika Oleoresin), Vegetable Gums (412, 417), Food Acid (330).

Typical Nutritional Analysis:

NUTRITION INFORMATION		
Servings per package: 1		
Serving size: 1 Shank with sauce		
	Quantity per Serving	Quantity per 100g
Energy	1489kJ	408 kJ
Protein	59.5g	16.3 g
Fat, total	6.6 g	1.8 g
- saturated	2.9 g	0.8 g
Carbohydrate	14.2 g	3.9 g
Sugars	3.6 g	1.0 g
Sodium	1369 mg	375 mg

Note: All values are considered averages unless otherwise indicated.

Country of Origin:

Product of Australia

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Cooking/Heating Instructions:

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 –Medium 350 – 450gm *average shank size 365gm*

Large 450-620gm *average shank size 535gm*

Sensory:

Colour: Shank in tomato and herb sauce

Texture: Smooth sauce with particulates

Flavour: Tender veal with tomato and herb sauce

Aroma: Tomato and herb notes

6 MICROBIOLOGICAL STANDARDS

VEAL SHANKS IN CACCIATORE SAUCE

Commercial Sterility

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	128
Width mm	180	445
Depth mm		250
Volume m ³		0.014

APN Code:

9310375000057

TUN Code:

2931037522223 1 Medium

2931037522227 9 Large

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Pallet Details:

Height including pallet: 0.86 m
 Cartons per pallet: 72
 Cartons per layer: 12
 Layers per pallet: 6

Gross Weight (kg):

5.5 kg

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