

VEAL SHANKS IN CREAMY MUSHROOM SAUCE

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 creamy brown sauce

Texture: Smooth sauce with mushroom particulates

Flavour: Tender veal with mushroom and hint of mustard sauce

Aroma: Mushroom and mustard 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	128
Width mm	180	445
Depth mm		250
Volume m ³		0.014

APN Code: 9310375000057
 TUN Code: 2931037522222 4 Medium
 2931037522226 2 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):	_____	_____