






DOCUMENT CODE: 710073 v1.0 CDP Precooked Beef Ravioli - Specification.docx

EFFECTIVE DATE: 3 May 2021

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DOCUMENT TITLE: **Precooked Beef Ravioli 5 x 1 kg**

| | | Product Dimensions | Image |
|---------------------|---|---|---|
| Product Description | Unit | Beef filled Ravioli stored frozen. Precooked product. Piece weight: 6g Width: 50mm Length: 30mm Height: 10mm |  |
| Pack Description | Pack | Flexible, food grade clear packaging with label adhered to surface. Weight: 1kg L: 260mm W: 200mm H: 60mm |  |
| Carton Description | Carton | Corrugated cardboard outer carton Format: 5 x 1 kg per box L: 320mm W: 220mm H: 210mm |  |
| Ingredients | Pasta (Durum Wheat Semolina, Water, Egg), Fill (Breadcrumbs (Wheat Flour, Water, Yeast), Beef (9%), Carrot, Canola Oil, Onion, Parmesan Cheese (Milk , Salt, Starter Culture, Non Animal Rennet), Egg , Spice Mix (Natural Flavour, Salt, Spices, Herbs), Tomato (Contains Acidity Regulator (330)), Textured Vegetable Protein (Defatted Soy Meal, Caramel (150d)), Garlic), Water. | | |
| Allergen Statement | Contains: | Wheat (Gluten), Milk, Egg, Soybean | |
| | May contain: | - | |
| Claims | Non-GMO, Non-irradiated product, Non-chemically treated. | | |
| Country of Origin | Made in Australia from 79% Australian ingredients. | | |
| Barcodes | EAN/GTIN-13: | 9336088003611 | |
| | TUN/GTIN-14: | 19336088003618 | |



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| Nutrition Information* | |
|-------------------------------|-------------------|
| Serving size: 250g | |
| Nutrient | Quantity (100g) |
| Energy (kJ) | 1080 kJ (257 Cal) |
| Protein (g) | 10.0 g |
| Fat – Total (g) | 6.0 g |
| Saturated (g) | 1.4 g |
| Carbohydrates - Total (g) | 39.2 g |
| Sugars (g) | 1.0 g |
| Sodium (mg) | 188 mg |

| Microbiological Information | |
|-------------------------------------|-------------|
| Parameter | Limit |
| Staphylococcus aureus | <100 cfu/g |
| Escherichia coli | <10 cfu/g |
| Bacillus cereus | <1000 cfu/g |
| Salmonella | ND /25g |
| Listeria monocytogenes | ND /25g |
| Clostridium perfringens (meat only) | <1000 cfu/g |

*NIPs based on calculations to be within 0% to 20% of claimed amount.

| Organoleptic Criteria | Appearance | Off-white pasta colour with cleanly sealed pockets of beef filling. |
|------------------------------|-------------------|---|
| | Aroma | Slight egg aroma and equivalent to a non-yeast dough. No offensive aromas. |
| | Flavour | Clean egg pasta flavour with a dominant beef filling with spices. No hints of sour or bitter notes. |
| | Texture | Firm, flexible al-dente pasta with a soft filling (after cooking) |

| Cooking Instructions and Intended Use | Product must be cooked before consumption. <ol style="list-style-type: none">1. Cook from frozen, place in boiling salted water for approx. 6-8 mins, or until al-dente.2. If thawing frozen product, place in refrigerator or chiller at not more than 5°C. Place thawed product in boiling salted water for approx. 3-4 minutes, or until al-dente. Drain and serve with your desired sauce. |
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|--|--|

| Storage and Shelf Life | Food service frozen products are to be stored frozen and unthawed at $\leq -15^{\circ}\text{C}$ before use. Shelf life 12 months from packed date. Use within 3 days from opening if thawed, keep open pack in refrigerator or freezer. |
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| Quality Assurance | Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to strict monitoring and control. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling traceback. This product complies with the requirements of the relevant sections of the FSANZ Food Standards Code. |
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| Company Details | 7chefs Pty Ltd 106 McBryde Street, Fawkner, VIC 3060 Phone: +61 (0)3 9359 4999 www.7chefs.com.au Email: info@7chefs.com.au |
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