



A bite crafted by tradition

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FOOD INGREDIENT SPECIFICATION

HALAL BEEF SUJUK SALAMI

Product Code: 6019

I. DESCRIPTION

Fully Cooked Sujuk Salami shall be derived from Halal Beef meat. No meat byproducts will be used, and all meat ingredients shall be purchased from USDA-inspected facilities.

II. INGREDIENT STATEMENT

Halal Beef, Sodium-L-Lactate, Salt, Spices, Cane Sugar, Garlic, Aleppo Pepper, Sodium Diacetate, Paprika Peruvian, Black Pepper, Red Pepper Cayenne, Sodium Erythorbate, Sodium Nitrite

ALLERGENS: None.

SENSITIVE INGREDIENTS: Sodium Nitrite.

III. PROCESS

Fresh Halal Beef meat is ground, blended with other ingredients into an emulsion, and stuffed into cellulose casing. The product is cooked in the smokehouse, chilled immediately, stored, and shipped refrigerated.

PHYSICAL ATTRIBUTES

Appearance

The product will be cooked salami approximately 15 cm long and 24 mm in diameter.

Color

The product shall be reddish/pinkish.

Flavor & Aroma

The product will have cooked Beef flavor and no off-flavors from rancidity or microbial degradation.

The product will have the **aroma** of freshly cooked Beef with no off odors such as or caused by Putrefaction, souring, or aging.

IV. CHEMICAL ATTRIBUTES (Depending on those of incoming material as specified by customer/supplier.)

Moisture:	54% ± 3
Fat:	27% ± 3

Salt: 1.75 % \pm 0.5

V. MICROBIOLOGICAL ATTRIBUTES

<i>Salmonella</i> :	Neg/ 375g
<i>Listeria monocytogenes</i> :	Neg /25 g
<i>E. Coli</i> O:157:	Neg/325g
<i>Staphylococcus</i> : Coagulase Positive-	<10 CFU/g

Microbiological testing shall be performed using AOAC-approved methodologies. An accredited external laboratory shall perform all pathogen testing.

VI. PACKAGING

Package

The product is placed in a Corrugated Box.

Case

The master case is a standard corrugate box with an external affixed label.

Box Dimensions: 19.5x12.5x6.5"

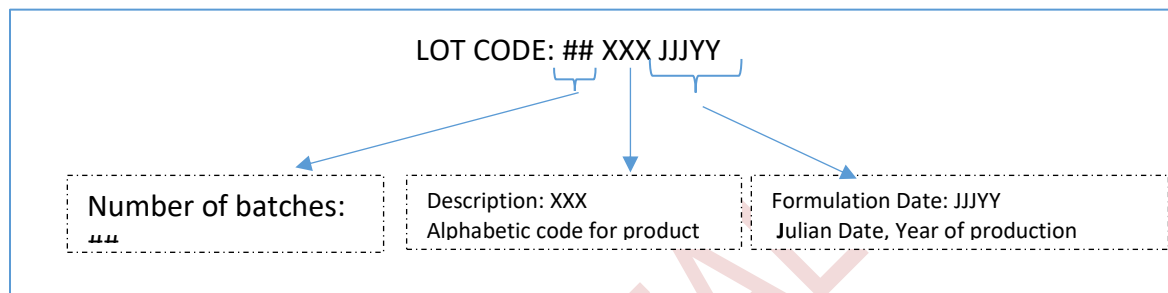
Gross Weight: approximately 25-30 lbs.

Labels

A USDA-approved label shall be affixed in the left corner of one of the case's shorter sides. The label shall include a product description, USDA establishment number 21174, and an ingredient statement.



Date and Lot Code



PACKAGING CONTD. ...

Palletization

Boxes shall be placed on standard-size pallets, with box labels facing outward where possible. The stack shall be secured with shrink wrap. Metal ties, staples, or similar devices will not be used on shipping containers.

77 boxes per pallet

Boxes per Layer: 7

Layers per Skid: 11

VII. SHELF LIFE

- Product shelf life shall be 63 days from the date of production/packing when stored under refrigeration at <38°F.

VIII. STORAGE AND SHIPPING

- Product shall be shipped on a FIFO basis with no more than 3 different production lots per shipment.
- Product shall have a minimum shelf life of 55 days when shipped.
- All trailers shall be required to pass pre-shipment inspection prior to loading
- The product shall be shipped at <38°F in pre-cooled (<36-41°F) trailers.

IX. NUTRITIONAL INFORMATION



HALAL BEEF SUJUK SALAMI

Nutrition Facts	Amount/Serving	% Daily Value*	Amount/Serving	% Daily Value*
	7 Servings Per Container	Total Fat 3g	4%	Total Carb. 1g
Serving Size: 2 oz (57g)	Sat. Fat 1g	4%	Fiber 0g	0%
	<i>Trans Fat</i> 0g		Total Sugars 0g	
Calories 70 per serving	Cholesterol 30mg	11%	Incl. 0g Added Sugars	0%
	Sodium 470mg	21%	Protein 11g	
Vitamin D 0mcg 0% • Calcium 10mg 0% • Iron 1.4mg 8% • Potassium 200mg 4%				

*Percent Daily Values are based on a 2,000 calorie diet.
Proudly made in USA

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 Manufactured by Alef Sausage Inc., Mundelein, IL 60060 | www.AlefSausage.com

Remove casing before consumption

X. QUALITY CONTROL

General

All steps of processing shall be performed in adherence to Good Manufacturing Practices (GMP) and Standard Operating Procedures (SOP) as detailed in Alef Sausage Inc. Quality Manual (QM). All steps shall be inspected and documented as detailed therein.

Product Testing

All physical and chemical attributes described above shall be verified by lot. Microbiological testing for E. coli, O157:H7, Salmonella species, Listeria monocytogenes will be tested on one random product once every two months per HACCP category. The absence of *Listeria*, *Staphylococcus*-Coagulase positive, campylobacter & Clostridium perfringens in the product shall be verified through regular environmental testing and periodic testing. **Water is tested** monthly for Coliforms, HPC & E. coli.