



A bite crafted by tradition

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FOOD INGREDIENT SPECIFICATION

HALAL HOT DOG
Product Code: 60152

I. DESCRIPTION

Fully Cooked Hot dogs 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, Water, Sodium-L-Lactate, Salt, Sugar, Sodium Phosphate, Sodium Diacetate, Spices, Sodium Erythorbate, Garlic, 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 a plastic casing. The product is cooked in the smokehouse, chilled immediately, stored, and shipped refrigerated.

PHYSICAL ATTRIBUTES

Appearance

The product will be hot dog sticks of approximately 15 cm in length and 24 mm in diameter.

Color

The product shall be reddish/pinkish in color.

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 % ± 0.5

V. MICROBIOLOGICAL ATTRIBUTES

<i>Salmonella:</i>	Neg/ 375g
<i>Listeria monocytogenes:</i>	Neg /25 g
<i>E. Coli O:157:</i>	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

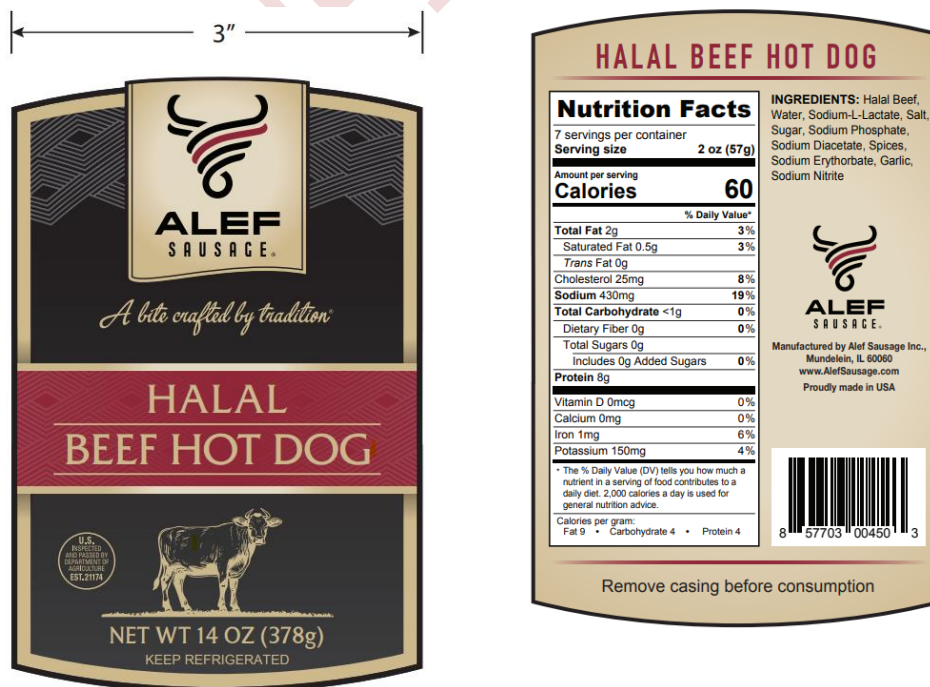
The master case is a standard corrugate box with an external affixed label.

Box Dimensions: 19.5x12.5x6.5"

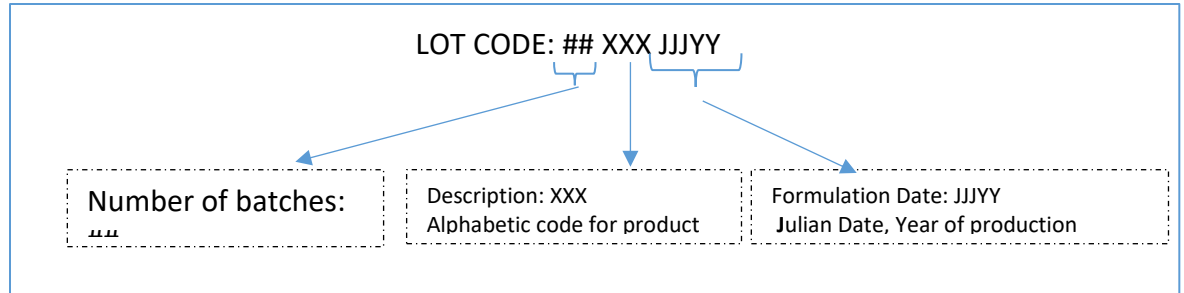
Gross Weight: approximately 25-30 lbs.

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

- The product shall be shipped on a FIFO basis with no more than three different production lots per shipment.
- The 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 (To be provided by the supplier)

Nutrition Facts	
7 servings per container	
Serving size	2 oz (57g)
Amount per serving	
Calories	60
<small>% Daily Value*</small>	
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 430mg	19%
Total Carbohydrate <1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1mg	6%
Potassium 150mg	4%
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

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, and Listeria monocytogenes will be performed on one random product once every two months per HACCP category. The absence of Listeria, Staphylococcus-Coagulase positive, campylobacter, and Clostridium perfringens in the product shall be verified through regular environmental testing and periodic testing. Water is tested for Coliforms, HPC, and E. coli.

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