



A bite crafted by tradition

1026 Campus Dr., Mundelein IL 60060
Tel:847-968-2533: Fax 847-968-3095

FOOD INGREDIENT SPECIFICATION

Halal Beef Bologna Product Code: 60142

I. DESCRIPTION

Fully Cooked Halal Bologna 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, Spices, Sodium Diacetate, Garlic, Sodium Erythorbate, Sodium Nitrite.

ALLERGENS: NONE

Sensitive Ingredients: Sodium Nitrite

III. PROCESS

Fresh raw beef is chopped, blended with other ingredients, and stuffed into a fibrous casing. The product is then cooked in a smokehouse and chilled immediately. It is then stored and shipped refrigerated.

PHYSICAL ATTRIBUTES

Appearance

The product will be cooked bologna of approximately 16 ± 0.5 inches in length and 59 ± 2 mm in diameter.

Color

The product shall be red/brown.

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:	$57\% \pm 3$
Fat:	$27\% \pm 3$
Salt:	$1.75\% \pm 0.5$

V. MICROBIOLOGICAL ATTRIBUTES

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



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

VI. PACKAGING

Package

Product is placed in Corrugated Box.

Case

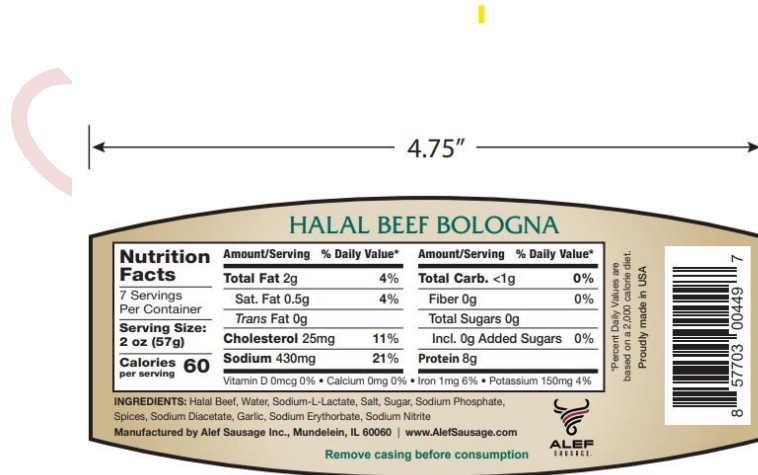
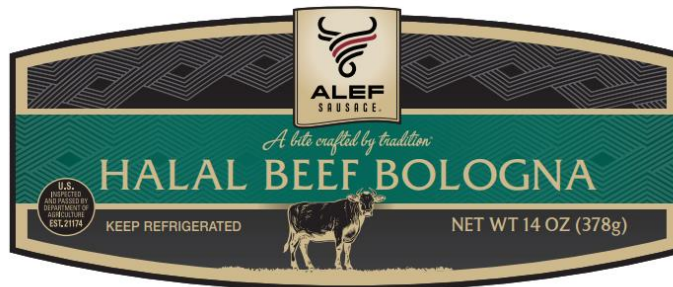
Master case is a standard corrugate box with an external affixed label.

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.

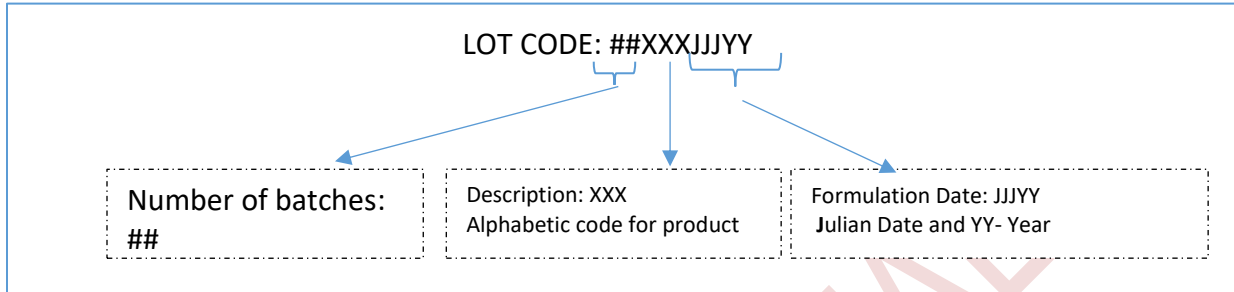




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Date and Lot Code



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 60 days from the date of production/packing when stored under refrigeration at <38°F.

VIII. STORAGE AND SHIPPING

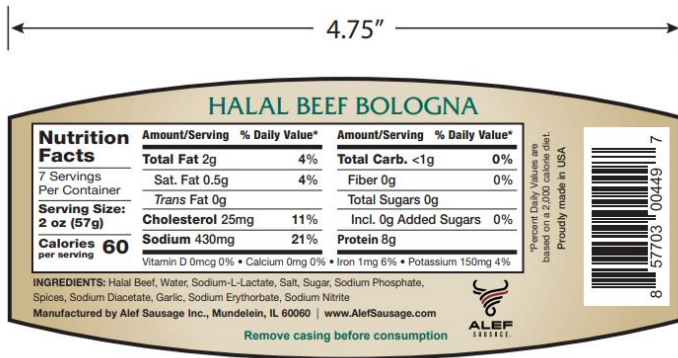
- Product shall be shipped on a FIFO basis with no more than 3 different production lots per shipment.
- Product shall have a minimum shelf life of 55 days when shipped.
- All trailers shall be required to pass pre-shipment inspection prior to loading
- Product shall be shipped at <38°F in pre-cooled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



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IX. NUTRITIONAL INFORMATION



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