



Product Datasheet



Product Code	52633			
Product Name	PRIMO RINDLESS MIDDLE BACON MAP 2.5KG (2)			
Intended Market	Domestic (Australia) Only			
Inner Pack Net Weight	2.5 kg	Net Weight System:		AQS (e mark)
Ingredient List	Pork, Water, Cure [Salt, Sugar, Mineral Salts (451, 450), Antioxidant (316), Preservative (250)], Wood Smoke.			
Allergen Statement	CONTAINS	N/A		
	MAY CONTAIN	N/A		
Country of Origin	Made in Australia from at least 18% Australian ingredients			
	Made with Pork sourced from North America, Europe or Australia			
Product Claims	No Artificial Colours		No Artificial Flavours	
	Gluten Free		Source of Protein	
	Wood Smoked		-	
Storage Conditions	Store at or below 4°C. Once opened, consume within 4 days.			
Advisory Statement	Ensure this product is cooked thoroughly prior to consumption.			
Cooking Instructions	BBQ, grill or fry to desired crispness.			
Nutrition Panel	Serving size:		50	g
	Servings per pack:		50	
		Average Quantity per Serving	% Daily Intake * per Serving	Average Quantity per 100g
	Energy	515 kJ	6%	1030 kJ
	Protein	7.6 g	15%	15.1 g
	- gluten	Not Detected		Not Detected
	Fat, total	10.2 g	15%	20.4 g
	- saturated	4.1 g	17%	8.2 g
	Carbohydrate	Less than 1 g	<1%	1.2 g
	- sugars	Less than 1 g	<1%	Less than 1 g
	Sodium	500 mg	22%	1000 mg
	Pork	43.0 g		86.0 g
* Based on an average adult diet of 8700 kJ.				
Barcodes	GTIN-14	19311594526332	GTIN-13	9311594526335
Supplier's Address	PRIMO FOODS PTY LTD 18 Hume Hwy, Chullora, NSW 2190.			
	CONSUMER CENTRE	1800 060 909	Website	www.primo.com.au
GMO Statement	Non-GM ingredients used in the manufacture of this product.			
Irradiation Statement	Non-irradiated ingredients used in the manufacture of this product			
Compliance	The product described in this specification is designed to comply with the FSANZ Food Standards Code, the Food Act and all other relevant legislation.			

RTE Status	Not Ready to Eat - Must be cooked prior to consumption								
Shelf life	Date Format:	Use By							
	Primary Shelf life:	56 days							
	Secondary Shelf life:	Store at or below 4°C. Once opened, consume within 4 days.							
Microbiological Criteria	Conforms with requirements outlined in FSANZ - Food Standards Code; Standard 1.6.1 - Microbiological Limits in Food and Schedule 27 - <i>Packaged cooked cured/salted meat.</i>								
	Is Certificate of Analysis provided for each batch?	No							
Chemical Criteria	Nitrites: Less than 125 mg/kg								
Physical Criteria	Length:	≥ 300 mm							
	Thickness:	2.5 - 3.5 mm							
Sensory Criteria	Appearance	Slices have an eye and long tail, with no rind attached. The eye of the rasher has variations of muscle meat with off-white fat. The tail of the rasher has parallel layers of off-white fat and variations of pink muscle meat. Slices may have slight brown smoked edge marks. Surface is slightly wet/moist and has a shiny gleam.							
	Aroma	Meaty, salty aroma with slight smokey top notes.							
	Flavour	Salty, meaty, sweet flavours with a hint of smokey back notes.							
	Texture	Firm, greasy, slightly moist texture.							
Quality Criteria	Minimum of 95% of total weight of slices meets the dimensions and quality criteria.								
	Fat depth above the eye is ≤20mm. Fat depth anywhere in the tail of rasher is ≤30mm. Visual fat to muscle meat in the tail is ≤ 40% fat.								
	Double eye & Darker shoulder meat is ≤30% of total eye area.								
	Muscle separation between the eye and tail is ≤ 30mm. Separation elsewhere in the rasher is ≤ 50mm.								
	Holes or gel in the eye are ≤ 5mm. Holes or gel is ≤ 10% of total eye area. Holes or gel in the tail of the rasher is ≤50mm in length and ≤10mm in width. Holes or gel is ≤30% of total tail.								
	2 full eye pieces/short cut may be included for pack weight compliance.								
	Less than 2 blood spots, bruising or veins per rasher. Blood spots are ≤5mm in diameter, blood veins are ≤15mm in length.								
	Discolouration (white patches) in lean meat is ≤30mm in length and width.								
	No bone attached to the slice.								
	Free moisture in pack is <3% of total weight of product in pack.								
Nil evidence of foreign bodies – dirt, grease, glass, metal, insects, plastic etc.									
Packaging	MAP packed in flexible food grade plastic packaging material. Corrugated fibreboard carton. Conforms with Australian Standards.								
	Inner Pack Dimensions:	400	mm	x	259	mm	x	50	mm
	Outer Carton Dimensions:	363	mm	x	213	mm	x	152	mm
	Packs per Carton:	2							
Full Pallet TI-HI	16	cartons x	7	layers =	112	cartons per pallet			
Photo									