



Product Datasheet



Product Code	12853				
Product Name	Hans Ground Beef Frozen 2kg (6)				
Intended Market	Domestic (Australia) Only				
Inner Pack Net Weight	2 kg	Net Weight System:		UTML (no e mark)	
Ingredient List	Beef, Water,Textured Vegetable Protein (Soy, Wheat), Salt, Soy Protein Isolate, Spice, Dextrose (Maize or Tapioca), Sugar, Maltodextrin (Maize or Tapioca), Spice Extract, Yeast Extracts, Flavour.				
Allergen Statement	CONTAINS		SOY, WHEAT, GLUTEN		
	MAY CONTAIN		N/A		
Country of Origin	Made in Australia from at least 83% Australian ingredients				
Storage Conditions	Store at or below -18°C. Thaw product at 0-4°C. Store thawed product below 4°C. Consume within 6 days of thawing.				
Advisory Statement	Ensure this product is cooked thoroughly prior to consumption.				
Cooking Instructions	This product must be cooked to a minimum of 72°C maintained for 2 minutes or equivalent.				
Prescribed Name	Processed Meat				
Nutrition Panel	Serving size:		100	g	
	Servings per	pack:	20		
		Average Quantity per Serving	% Daily Intake * per Serving		Average Quantity per 100 g
	Energy	903 kJ		10%	903 kJ
	Protein	15.7 g		31%	15.7 g
	Fat, total	15.8 g		23%	15.8 g
	- saturated	8.3 g		35%	8.3 g
	Carbohydrate	3.0 g		<1%	3.0 g
	- sugars	0.8 g		<1%	0.8 g
	Sodium	890 mg		39%	890 mg
	Beef	60.0 g			60.0 g
	* Based on an average adult diet of 8700 kJ.				
Barcodes	GTIN-14	19310568128534		GTIN-13	9310568128537
Supplier's Address	PRIMO FOODS PTY LTD 18 Hume Hwy, Chullora, NSW 2190.				
	CONSUMER CENTRE	1800 060 909		Website	www.hans.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:	Best Before					
	Primary Shelf life:	360 days					
	Secondary Shelf life:	Store at or below -18°C. Thaw product at 0-4°C. Store thawed product below 4°C. Consume within 6 days of thawing.					
Microbiological Criteria	Conforms with requirements outlined in FSANZ - Food Standards Code; Standard 1.6.1 - Microbiological Limits in Food and Schedule 27 and site-specific requirement.						
	SPC: <50,000 cfu/g Coliforms: <100 cfu/g						
	Is Certificate of Analysis provided for each batch?			No			
Physical Criteria	Length:	8-22mm					
Sensory Criteria	Appearance	Small irregularly shaped brown beef nuggets.					
	Aroma	Meaty, salty aromas with slight savoury notes.					
	Flavour	Meaty, salty flavours with slight savoury notes.					
	Texture	Firm to soft bite.					
Quality Criteria	Product is not too dry (crumbling texture) or too soft (raw, uncooked meat).						
	Free from blood spots and bone fragments.						
	Free moisture in pack is <3% of total weight of product in pack.						
	Nil evidence of off-odours, objectionable flavours or taints.						
Packaging	Product is not too dry (crumbling texture) or too soft (raw, uncooked meat).						
	Free from blood spots and bone fragments.						
	Free moisture in pack is <3% of total weight of product in pack.						
	Nil evidence of off-odours, objectionable flavours or taints.						
Packaging	Nil evidence of foreign bodies – dirt, grease, glass, metal, insects, plastic etc.						
	Packed in flexible food grade plastic packaging material. Corrugated fibreboard carton. Conforms with Australian Standards.						
	Inner Pack Dimensions:	338	mm	x	240	mm	x 60 mm
	Outer Carton Dimensions:	472	mm	x	330	mm	x 192 mm
Full Pallet TI-HI	Packs per Carton:	6					
	8	cartons x	4	layers =	32	cartons per pallet	
Photo							