

# **Product Specification**

PRODUCT SPECIFICATION	Date of Creation:		07.10.15	
	Issue Number:	3	R-Date:	21.02.2018

Product Name	HOT SPANISH SALAMI

Product Code (s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	PACK SIZE = UNIT/CARTON
SASPANL	HOT SPANISH			Pendle	3KG 6 PACKET/BOX
	SALAMI			Ham &	
				Bacon	
	1. PRODUCT DESCRIPTION				
-	Selected pork & beef meat mixed in starter culture and other ingredients air drying gives you smooth texture of traditional salami. Air drying fermented not heat treated product.				
	2. PRODUCT PARAMETERS:				
Finished Product	Weight-Portion	on	3 KG		
	Temperature		0-3°C		
	NET Weight /	Pack	3 kg		
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		12.12.10.
Finished Product	Weight-Portion	3 KG
	Temperature	0-3°C
	NET Weight / Pack	3 kg
	Sliced Count / Pack 1kg, 500gm	80-90, 40-45 slices
	Sliced thickness	1.5mm
Physical Defects	Metal Detection Inspection	Ferrous, Non Ferrous, Stainless (316)
Sensory	Appearance	traditional salami, with typical marbled
		appearance,
	Colour	Reddish brown
	Flavour	Typical fermented salty meat, with spice
		flavour
Microbiological	E.coli	N/D 0.1g
	Listeria monocytogenes:	N/D 25g
	Salmonella:	N/D 25g

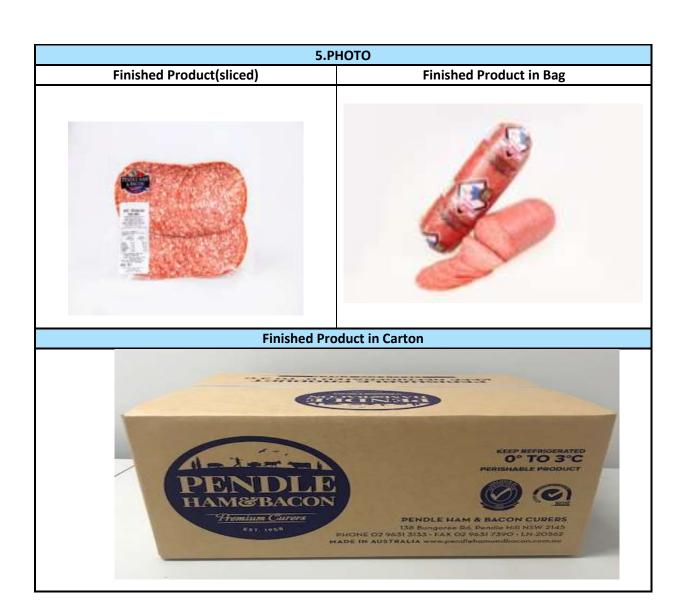
### **3.INGREDIENT DECLARATION**

Selected pork & beef fermented meat(96%), salt, herbs & spices, **milk solid**, maltodextrin, dextrose, Natural flavour, antioxidant (316), aroma flavour, starter culture, preservative (250,251), dehydrated vegetables, vegetable fat, wine.

#### Fermented not heat treated product

4.STORAGE CONDITIONS AND SHELF LIFE			
STORAGE CONDITIONS	SHELF	LIFE	
Keep refrigerated and store at 0 to 3 Degree	Vacuum packed(whole):	5 months (unopen)	
Celsius.	Vacuum packed (sliced):	28 days (unopen)	

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	6. PACKAGING AND LABELLING				
COMPONENTS		SUPPLIER	ACTION		
Inner					
Plastic Bags		Approved Supplier	Place product into the bag.		
Outer					
Standard Cartor External :	า	Approved Supplier	Pack product in carton		
Carton Label		Approved Supplier	Place product label in allocated label area. To include Batch marking and use by date.		
Pallet Configuration		9 cartons per row, stack 7 layers high – total of 63 maximum cartons per pallet			
		7. LABELLING			
Carton Label	Nui Add	Place product label at the end of carton. To include: Product Name, Batch Number, Use by Date, Net Weight, Storage Instructions, Company Name, Address, Made in Australia, NSW Food Authority Licence No. 20562.  Fermented not heat treated product			

8. NUTRITIONAL DECLARATION					
Average Serving per package 1KG=40					
Average Serving Size (in g):		25g			
Average C Per Se			Average Per 1		
Energy	270	KJ	1080	KJ	
Protein	4.2	g	16.7	g	
Fat	5.2	g	20.7	g	
-saturated	2.5	g	10	g	
Carbohydrate	0.4	g	1.7	g	
-sugars	0.4	g	1.5	g	
Sodium	287		1150	mg	
Quantities stated above are average only.					

9. CLAIMS			
Claim	Criteria	Justification	Yes/No
GLUTEN FREE	Casein & whey are detected in product	Product is made from gluten free ingredients	Yes

	10. ALLERGEN STATEMENT
Contains:	Milk Solid

	1:	1.Allergens		
VITAL ANALYSIS:	REQUIRED:	#REF!	CODE:	#REF!
PARAM	ETERS	PRESENCE(YES/NO)	DESCRIPTION OF	INGREDIENT
Gluten & their product i.e. w spelt, etc	heat, rye, barley, oats,	No		
Crustacean & their products		No		
Fish & fish products		No		
Egg & egg products		No		
Milk & milk products		Yes		
Peanuts & their products		No		
Tree nuts & their products (d	oesn't Inc. coconut)	No		
Sesame seeds & their produc	ts	No		
Soybeans & their products		No		
Added sulphites^10mg/kg(10	)ppm)	No		
Royal Jelly		No		
Bee Pollen		No		
Propolis		No		
Lupin		No		

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	12. COUNTRY OF ORIGIN
Mark(x)	STATEMENT
NO	Product of Australia
NO	Made in Australia (>50% of the product and production cost incurred in Australia)
X	Made in Australia from at least 96% Australian Ingredients

	13. GMO & IRRADIATED PRODUCT
NO	Genetically Modified - does this product contain genetically modified materials according to food standard  Australia New Zealand
NO	Not Irradiated - does this product contain materials that have been irradiated , according to food standards
	Australia New Zealand

14.MANUFACTURING SITE				
Х	Pendle Ham & Bacon Curers, 138 Bungaree Road, Pendle Hill, NSW-2145			

#### **15. DISTRIBUTION METHOD**

All deliveries will be supplied in food licensed vehicles (as per state food transportation requirements). Product to be received in a fresh state to be transported in a vehicle in clean and sound condition.

## **16. SENSITIVE CONSUMER**

Intended for general consumption

17. SPECIFICATION ISSUE HISTORY					
ISSUE NUMBER	REASON (LIST SECTION UPDATED)	DATE	NAME		
2 R-3	UPDATED SPECIFICATION	21.02.2018	Bob		

18. APPROVAL						
NAME	POSITION	DATE	SIGNATURE			
	Production Manager	21.02.2018				
	Packing Manager	-				
	QA Manager	-				
	Managing Director	-				