



Product Datasheet



Product Code	01065			
Product Name	Primo Sliced Prosciutto MAP 500g (4)			
Intended Market	Domestic (Australia) Only			
Inner Pack Net Weight	500 g	Net Weight System:		AQS (e mark)
Ingredient List	Pork, Cure [Salt, Dextrose (Maize or Tapioca), Lactose (Milk), Acidity Regulators (331, 300), Preservatives (252, 251, 250), Antioxidant (316)], Corn Syrup Solids, Sugar, Garlic.			
Allergen Statement	CONTAINS		MILK	
	MAY CONTAIN		SOY	
Country of Origin	Made in Australia from at least 93% Australian ingredients			
	with meat from Australia			
Product Claims	No Artificial Colours		No Artificial Flavours	
	Gluten Free		Good Source of Protein	
Storage Conditions	Store at or below 4°C.			
Prescribed Name	Manufactured Meat			
Nutrition Panel	Serving size:		50	g
	Servings per pack:		10	
		Average Quantity per Serving	% Daily Intake * per Serving	Average Quantity per 100 g
	Energy	556 kJ	6%	1110 kJ
	Protein	13.9 g	28%	27.9 g
	- gluten	Not Detected		Not Detected
	Fat, total	8.5 g	12%	17.0 g
	- saturated	3.4 g	14%	6.8 g
	Carbohydrate	Less than 1 g	<1%	Less than 1 g
	- sugars	Less than 1 g	<1%	Less than 1 g
	Sodium	986 mg	43%	1970 mg
	Pork	46.0 g		92.0 g
	* Based on an average adult diet of 8700 kJ.			
Barcodes	GTIN-14	19311594010657	GTIN-13	9311594010650
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	Ready to Eat								
Shelf life	Date Format:	Use By							
	Primary Shelf life:	70 days							
	Secondary Shelf life:	Store at or below 4°C.							
Microbiological Criteria	Conforms with requirements outlined in FSANZ - Food Standards Code; Standard 1.6.1 - Microbiological Limits in Food and Schedule 27.								
	Is Certificate of Analysis provided for each batch?	No							
Chemical Criteria	Nitrites and Nitrates (calculated as Sodium Nitrite): Less than 500 mg/kg								
Physical Criteria	Length:	190 - 265mm							
	Width:	55 - 70mm							
	Thickness:	0.9 - 1.2mm							
Sensory Criteria	Appearance	Slices of oval shaped cured meat. Lean meat is brownish pink in colour with off white fat marbling throughout.							
	Aroma	Salty, sweet, savoury cured meat aroma with slight nutty and yeasty notes.							
	Flavour	Salty, sweet, savoury cured meat flavour with yeasty sour notes.							
	Texture	Soft, chewy, greasy fibrous texture.							
Quality Criteria	Slices may become slightly compressed and may tear or stick to adjacent slices when separating.								
	Slices may have scalloping edge and some cracks or throughout the meat fibres.								
	Slices may have salt, phosphate or protein crystals on the surface.								
	Fat is <20mm in depth across the surface of the product.								
	Internal fat is <10mm in depth.								
	Blood or darker spots are <10mm, no presence of bone.								
	No off-odours, objectionable flavours or taints.								
	Free moisture in pack is <1% of total weight of product in pack								
	Once opened, exposed surface may discolour and dry out.								
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:	191	mm	x	240	mm	x	40	mm
	Outer Carton Dimensions:	383	mm	x	288	mm	x	166	mm
	Packs per Carton:	4							
Full Pallet TI-HI	12	cartons x	6	layers =	72	cartons per pallet			
Photo									