





Product Datasheet



Product Code	03960				
Product Name	Primo Roast Pork Belly VAC RW (3)				
Intended Market	Domestic (Australia) Only				
Inner Pack Net Weight	Approx. 4 kg	Net Weight System:		Random Weight	
Ingredient List	Pork, Water, Seasoning [Salt, Mineral Salts (451, 452, 508, 450), Sugar, Vegetable Gum (407a), Hydrolysed Vegetable Protein (Maize), Dried Vegetables (Onion, Garlic), Flavour Enhancer (635)], Acidity Regulators (326, 325, 262), Natural Flavour.				
Allergen Statement	CONTAINS		N/A		
	MAY CONTAIN TRACES OF		SOY		
Country of Origin	Made in Australia from at least 10% Australian ingredients				
	Made with pork sourced from North America or Europe				
Product Claims	No Artificial Colours		No Artificial Flavours		
	Gluten Free		Source of Protein		
Storage Conditions	Store at or below 4°C.				
Advisory Statement	Best served hot.				
Prescribed Name	Manufactured Meat				
Nutrition Panel	Serving size:		50	g	
	Servings per	kg:	20		
		Average Quantity per Serving	% Daily Intake * per Serving		Average Quantity per 100 g
	Energy	665 kJ		8%	1330 kJ
	Protein	8.5 g		17%	16.9 g
	- gluten	Not Detected			Not Detected
	Fat, total	12.7 g		18%	25.3 g
	- saturated	5.0 g		21%	9.9 g
	Carbohydrate	3.0 g		<1%	5.9 g
	- sugars	Less than 1 g		<1%	Less than 1 g
	Sodium	427 mg		19%	854 mg
	Pork	47.5 g			95.0 g
	* Based on an average adult diet of 8700 kJ.				
	Barcodes	GTIN-14	99311594039609		GTIN-13
Supplier's Address	PRIMO FOODS PTY LTD 18 Hume Hwy, Chullora, NSW 2190.				
	CONSUMER CENTRE	1800 060 909		Website	www.primo.com.au
RTE Status	Ready to Eat				
Health Star Rating	1 Star				

Shelf life	Date Format:		Use By							
	Primary Shelf life:		42 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			
Physical Criteria	Length:	Variable								
	Width:	Variable								
	Thickness:	Variable								
Sensory Criteria	Appearance	Natural shape, cooked pork belly with pale steam cooked appearance with light brown skin and dark brown meat with layer of fat.								
	Aroma	Savoury aroma.								
	Flavour	Balanced savoury flavour of cooked pork.								
	Texture	Firm.								
Quality Criteria	No visible holes or voids between muscle seams.									
	Fat layer is between 10-25mm.									
	Free from hard bone.									
	Product is not too dry (crumbling texture) or too soft (raw, uncooked meat).									
	Free from blood spots and bone fragments.									
	No purge evident at the time of packing.									
	Nil evidence of off-odours, objectionable flavours or taints.									
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.								
Packaging	VAC packed in flexible food grade plastic packaging material. Corrugated fibreboard carton. Conforms with Australian Standards.									
	Inner Pack Dimensions:		Variable	mm	x	Variable	mm	x	Variable	mm
	Outer Carton Dimensions:		459	mm	x	329	mm	x	218	mm
	Packs per Carton:		3							
Full Pallet TI-HI		8	cartons x	5	layers =	40	cartons per pallet			
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