



# Product Datasheet



<b>Product Code</b>	05515				
<b>Product Name</b>	Primo Sliced Mild Pepperoni MAP 2kg (2)				
<b>Intended Market</b>	Domestic (Australia) Only				
<b>Inner Pack Net Weight</b>	2 kg	<b>Net Weight System:</b>		AQS ( e mark)	
<b>Ingredient List</b>	Meat Including Pork, Salt, Dextrose (Maize or Tapioca), Skim <b>Milk</b> Powder, Fortified Wine, Spices, Lactose ( <b>Milk</b> ), Mineral Salt (451), Smoke Flavour, Antioxidant (316), Garlic, Fermented Red Rice, Starter Culture, Preservative (250), Wood Smoke.				
<b>Allergen Statement</b>	<b>CONTAINS</b>		<b>MILK</b>		
	<b>MAY CONTAIN</b>		<b>SOY</b>		
<b>Country of Origin</b>	Made in Australia from at least 93% Australian ingredients				
<b>Product Claims</b>	Gluten Free		No Artificial Flavours		
	No Artificial Colours		Source of Protein		
<b>Storage Conditions</b>	Store at or below 4°C. Once opened, consume within 4 days.				
<b>Prescribed Name</b>	Fermented Manufactured Meat - Not Heat Treated				
<b>Nutrition Panel</b>	Serving size:		50	g	
	Servings per	pack:	40		
		Average Quantity per Serving	% Daily Intake * per Serving	Average Quantity per 100 g	
	Energy	790 kJ	9%	1580 kJ	
	Protein	11.0 g	22%	22.0 g	
	- gluten	Not Detected		Not Detected	
	Fat, total	15.3 g	22%	30.6 g	
	- saturated	6.1 g	25%	12.2 g	
	Carbohydrate	2.2 g	<1%	4.4 g	
	- sugars	Less than 1 g	<1%	Less than 1 g	
	Sodium	730 mg	32%	1460 mg	
	Meat Including Pork	47.0 g		94.0 g	
	* Based on an average adult diet of 8700 kJ.				
	<b>Barcodes</b>	<b>GTIN-14</b>	19311594055153	<b>GTIN-13</b>	9311594055156
<b>Supplier's Address</b>	PRIMO FOODS PTY LTD 18 Hume Hwy, Chullora, NSW 2190.				
	CONSUMER CENTRE	1800 060 909	Website	www.primo.com.au	
<b>GMO Statement</b>	Non-GM ingredients used in the manufacture of this product.				
<b>Irradiation Statement</b>	Non-irradiated ingredients used in the manufacture of this product				
<b>Compliance</b>	The product described in this specification is designed to comply with the FSANZ Food Standards Code, the Food Act and all other relevant legislation.				

<b>RTE Status</b>	Ready to Eat					
<b>Shelf life</b>	<b>Date Format:</b>	Use By				
	<b>Primary Shelf life:</b>	70 days				
	<b>Secondary Shelf life:</b>	Store at or below 4°C. Once opened, consume within 4 days.				
<b>Microbiological Criteria</b>	Conforms with requirements outlined in FSANZ - Food Standards Code; Standard 1.6.1 - Microbiological Limits in Food and Schedule 27.					
	<b>Is Certificate of Analysis provided for each batch?</b>	No				
<b>Chemical Criteria</b>	Nitrites: Less than 125 mg/kg					
<b>Physical Criteria</b>	<b>Thickness:</b>	1.2 ± 0.2 mm				
	<b>Diameter:</b>	40mm - 50mm				
<b>Sensory Criteria</b>	<b>Appearance</b>	Circular shaped slices. Made with reddish-brown ground meat, off-white fat pieces and specks of spices distributed throughout. Slices have an oily sheen.				
	<b>Aroma</b>	Meaty, smokey, with slightly sour fermented & spice aromas.				
	<b>Flavour</b>	Meaty, salty, smokey, with slightly sour fermented & spice notes.				
	<b>Texture</b>	Firm, slightly chewy, greasy texture.				
<b>Quality Criteria</b>	Slices may become slightly compressed and may tear or fat particles may stick to adjacent slices when separating.					
	Once opened, product may dry out and discolour slightly.					
	Product is not too dry (crumbling texture) or too soft (mushy texture).					
	Blood or darker spots are <5mm, no presence of bone.					
	Air pockets, holes are <5mm in diameter					
	No off-odours, objectionable flavours or taints.					
	Free moisture in pack is <1% of total weight of product in pack					
Nil evidence of foreign bodies – dirt, grease, glass, metal, insects, plastic etc.						
<b>Packaging</b>	MAP packed in flexible food grade plastic packaging material. Corrugated fibreboard carton. Conforms with Australian Standards.					
	<b>Inner Pack Dimensions:</b>	480	mm	x	381	mm x Variable mm
	<b>Outer Carton Dimensions:</b>	383	mm	x	288	mm x 130 mm
	<b>Packs per Carton:</b>	2				
<b>Full Pallet TI-HI</b>	12	cartons x	6	layers =	72	cartons per pallet
<b>Photo</b>						