



Product Datasheet



Product Code	05528				
Product Name	Primo Pizza Pepperoni Frozen 1kg (6)				
Intended Market	Domestic (Australia) Only				
Inner Pack Net Weight	1 kg	Net Weight System:		UTML (no e mark)	
Ingredient List	Meat (Including Pork), Salt, Dextrose, Fermented Rice Flour, Spice and Spice Extracts, Colour (150a), Vegetable Powder, Preservative (250), Mineral Salt (451), Smoke Flavour, Antioxidant (316), Starter Culture.				
Allergen Statement	CONTAINS		N/A		
	MAY CONTAIN		N/A		
Country of Origin	Made in Australia from at least 20% Australian ingredients				
Product Claims	-		-		
Storage Conditions	Store at or below -18°C in original packaging. Thaw at 0-4°C. Store thawed product below 4°C. Consume within 7 days of initiating thawing.				
Advisory Statement	Ensure this product is cooked thoroughly prior to consumption.				
Cooking Instructions	Pepperoni must be re heated to a minimum of 72°C held for 2 minutes. Serve Hot.				
Prescribed Name	Fermented Manufactured Meat - Heat Treated				
Nutrition Panel	Serving size:		100	g	
	Servings per	pack:	10	Approx.	
		Average Quantity per Serving		% Daily Intake * per Serving	Average Quantity per 100 g
	Energy		1980 kJ	23%	1980 kJ
	Protein		15.4 g	31%	15.4 g
	Fat, total		45.3 g	65%	45.3 g
	- saturated		22.3 g	93%	22.3 g
	Carbohydrate		2.4 g	<1%	2.4 g
	- sugars		Less than 1 g	<1%	Less than 1 g
	Sodium		1510 mg	66%	1510 mg
	Meat		97.0 g		97.0 g
	* Based on an average adult diet of 8700 kJ.				
Barcodes	GTIN-14	19311594055283		GTIN-13	9311594055286
Supplier's Address	PRIMO FOODS PTY LTD 18 Hume Hwy, Chullora, NSW 2190. EST 654				
	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	Not Ready to Eat - Must be cooked prior to consumption						
Shelf life	Date Format:		Best Before				
	Primary Shelf life:		12 Months				
	Secondary Shelf life:		Store at or below -18°C in original packaging. Thaw at 0-4°C. Store thawed product below 4°C. Consume within 7 days of initiating thawing.				
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: Less than 125 mg/kg						
Physical Criteria	Weight:	10 Slices 30 - 32g					
	Diameter:	41 - 46mm					
Sensory Criteria	Appearance	Circular shaped slices. Made with reddish orange brown ground meat, white to orange fat pieces and specks of spices distributed throughout. Slices have an oily sheen					
	Aroma	Meaty, salty, smokey, with slightly sour fermented & spice aromas.					
	Flavour	Meaty, spicy, salty, smokey, with slightly sour fermented & spice notes.					
	Texture	Firm, slightly chewy, greasy texture and mouthfeel.					
Quality Criteria	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.							
Packaging	Packed in flexible food grade plastic packaging material. Corrugated fibreboard carton. Conforms with Australian Standards.						
	Inner Pack Dimensions:		300	mm	x	290	mm x 65 mm
	Outer Carton Dimensions:		383	mm	x	288	mm x 166 mm
	Packs per Carton:		6				
Full Pallet TI-HI	12	cartons x	6	layers =	72	cartons per pallet	
Photo							