




# Product Datasheet



|                              |  |                              |  |                            |
|------------------------------|--|------------------------------|--|----------------------------|
| <b>Product Code</b>          | 05670  |                              |  |                            |
| <b>Product Name</b>          | Primo Cacciatori Casalinga Hot Salami RW MAP (2)   |                              |  |                            |
| <b>Intended Market</b>       | Domestic (Australia) Only  |                              |  |                            |
| <b>Inner Pack Net Weight</b> | Approx. 2 kg   | <b>Net Weight System:</b>    | Random Weight  |                            |
| <b>Ingredient List</b>       | Meat Including Pork, Salt, Spices (Including Chilli), <b>Milk</b> Solids, Fortified Wine, Dextrose (Maize or Tapioca), Spice Extract (160c), Antioxidant (316), Mineral Salt (451), Starter Cultures, Fermented Red Rice, Preservative (250), Natural Pork Casing. |                              |  |                            |
| <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 92% Australian ingredients   |                              |  |                            |
|                              | with meat from Australia   |                              |  |                            |
| <b>Product Claims</b>        | No Artificial Colours  |                              | No Artificial Flavours   |                            |
|                              | Gluten Free  |                              | Good Source of Protein   |                            |
| <b>Storage Conditions</b>    | Store at or below 4°C. Once opened, consume within 4 days.   |                              |  |                            |
| <b>Advisory Statement</b>    | Remove string prior to consumption   |                              |  |                            |
| <b>Prescribed Name</b>       | Fermented Manufactured Meat - Not Heat Treated   |                              |  |                            |
| <b>Nutrition Panel</b>       | Serving size:  |                              | 50 g   |                            |
|                              | Servings per kg:   |                              | 20   |                            |
|                              |  | Average Quantity per Serving | % Daily Intake * per Serving                                   | Average Quantity per 100 g |
|                              | Energy   | 910 kJ                       | 10%  | 1820 kJ                    |
|                              | Protein  | 12.4 g                       | 25%  | 24.7 g                     |
|                              | - gluten   | Not Detected                 |  | Not Detected               |
|                              | Fat, total   | 18.7 g                       | 27%  | 37.4 g                     |
|                              | - saturated  | 7.6 g                        | 31%  | 15.1 g                     |
|                              | Carbohydrate   | Less than 1 g                | <1%  | 1.8 g                      |
|                              | - sugars   | Less than 1 g                | <1%  | Less than 1 g              |
|                              | Sodium   | 620 mg                       | 27%  | 1240 mg                    |
|                              | Meat Including Pork  | 46.5 g                       |  | 93.0 g                     |
|                              | * Based on an average adult diet of 8700 kJ.   |                              |  |                            |
| <b>Barcodes</b>              | <b>GTIN-14</b>   | 99311594056705               | <b>GTIN-13</b> N/A   |                            |
| <b>Supplier's Address</b>    | PRIMO FOODS PTY LTD<br>18 Hume Hwy, Chullora, NSW 2190.  |                              |  |                            |
|                              | CONSUMER CENTRE  | 1800 060 909                 | Website <a href="http://www.primo.com.au">www.primo.com.au</a> |                            |
| <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>   | 126 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>Length:</b>   | 120 - 160 mm  |                       |
|  | <b>Diameter:</b>   | 40 - 50 mm  |                       |
| <b>Sensory Criteria</b>  | <b>Appearance</b>  | Cylindrical shaped salami with tapered ends. Made with reddish-brown ground meat, white to orange fat pieces and specks of spices distributed throughout. External surface and casing may have an oily sheen. can you mention that it is slightly curved. And also there is a string and units are joined together. |                       |
|  | <b>Aroma</b>   | Meaty, salty with slightly sour fermented & spice aromas.   |                       |
|  | <b>Flavour</b>   | Meaty, spicy, salty with slightly sour fermented & spice notes.   |                       |
|  | <b>Texture</b>   | Firm, slightly chewy, greasy texture and mouthfeel.   |                       |
| <b>Quality Criteria</b>  | Units are not damaged or squashed.   |   |                       |
|  | Once cut, product may dry out and discolour slightly.  |   |                       |
|  | External surface may have webbing and thin tread like filaments, this is due to the natural casing used.                             |   |                       |
|  | 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>  | 380 mm  | x 385 mm x 50 mm      |
|  | <b>Outer Carton Dimensions:</b>  | 383 mm  | x 288 mm x 166 mm     |
|  | <b>Packs per Carton:</b>   | 2   |                       |
| <b>Full Pallet TI-HI</b>   | 10 cartons x   | 6 layers =  | 60 cartons per pallet |
| <b>Photo</b>   |    |   |                       |