



# Product Datasheet



<b>Product Code</b>	06497			
<b>Product Name</b>	Primo Cocktail Franks MAP RW (5)			
<b>Intended Market</b>	Domestic (Australia) Only			
<b>Inner Pack Net Weight</b>	2.5 - 2.8 kg	<b>Net Weight System:</b>		Random Weight
<b>Ingredient List</b>	Meat Including Pork, Seasoning [Potato Starch, Salt, Modified Starch (1440 Maize or Tapioca), <b>Soy</b> Protein, Mineral Salts (450, 451, 452), Vegetable Gums (407, 412, 415), Acidity Regulators (331, 262), Dextrose (Maize or Tapioca), Antioxidant (316), Dried Vegetables (Including Garlic, Onion), Fermented Red Rice, Preservatives (250, 220 <b>Sulphites</b> ), Spices, Spice Extract, Natural Flavour], Water, Acidity Regulators (326, 262), <b>Milk</b> Protein, Edible Beef Collagen Casing, Colours (160b, 120, 160c).			
<b>Allergen Statement</b>	<b>CONTAINS</b>		<b>SOY, SULPHITES, MILK</b>	
	<b>MAY CONTAIN</b>		<b>N/A</b>	
<b>Country of Origin</b>	Made in Australia from at least 62% Australian ingredients			
<b>Product Claims</b>	No Artificial Flavours		Gluten Free	
	Source of Protein		-	
<b>Storage Conditions</b>	Store at or below 4°C. Once opened, consume within 4 days.			
<b>Prescribed Name</b>	Manufactured Meat			
<b>Nutrition Panel</b>	Serving size:		62	g (2 Cocktail Franks)
	Servings per	kg:	16	Approximately
		Average Quantity per Serving	% Daily Intake * per Serving	Average Quantity per 100 g
	Energy	502 kJ	6%	809 kJ
	Protein	8.2 g	16%	13.3 g
	- gluten	Not Detected		Not Detected
	Fat, total	8.7 g	12%	14.1 g
	- saturated	3.2 g	13%	5.1 g
	Carbohydrate	2.3 g	<1%	3.7 g
	- sugars	Less than 1 g	<1%	Less than 1 g
	Sodium	600 mg	26%	967 mg
	Meat Including Pork	45.3 g		73.0 g
	* Based on an average adult diet of 8700 kJ.			
<b>Barcodes</b>	<b>GTIN-14</b>	99311594227082	<b>GTIN-13</b>	N/A
<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>Heating Instructions</b>	<p>FOR BEST RESULTS:</p> <p><b>Stove Top:</b> Place 4 to 6 Cocktail Franks in a saucepan and cover with water, bring to boil, turn off heat source and leave in saucepan for 4 to 5 minutes. DO NOT REBOIL. Remove and serve.</p> <p><b>Microwave (900W):</b> Place 4 to 6 Cocktail Franks in a microwaveable dish and cover with water. Microwave on HIGH for 2 to 3 minutes. Remove and serve.</p> <p>Appliances may vary, instructions are a guide only. Adjust heating times as required.</p>						
<b>Shelf life</b>	<b>Date Format:</b>	Use By					
	<b>Primary Shelf life:</b>	35 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						
	Sulphites: Less than 500 mg/kg						
<b>Physical Criteria</b>	<b>Length:</b>	70 - 90mm					
	<b>Diameter:</b>	20 - 30mm					
<b>Sensory Criteria</b>	<b>Appearance</b>	Short cylindrical shaped mini Franks with rounded tapered ends. Franks have a glossy reddish orange edible casing and may have a slight tail on the ends. Meat is finely ground and pinkish orange in colour with specks of spices throughout.					
	<b>Aroma</b>	Meaty and savoury aroma with light spice and garlic notes.					
	<b>Flavour</b>	Meaty, salty and savoury flavours with light spice and garlic notes.					
	<b>Texture</b>	Firm bite, moist and juicy with a slightly chewy texture.					
<b>Quality Criteria</b>	External surface of the casing may have some light wrinkles and excess casing on the end tips.						
	Product is not too dry (crumbling texture) or too soft (mushy or uncooked).						
	Gel and air pockets are <5mm in diameter.						
	Darker spots in meat are <5mm, no presence of bone.						
	No off-odours, objectionable flavours or taints.						
	Free moisture in pack is <3% 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>	400	mm	x	259	mm	x 60 mm
	<b>Outer Carton Dimensions:</b>	500	mm	x	325	mm	x 196 mm
	<b>Packs per Carton:</b>	5					
<b>Full Pallet TI-HI</b>	8	cartons x	5	layers =	40	cartons per pallet	
<b>Photo</b>							