



Product Datasheet



Product Code	01204				
Product Name	Primo Shaved Leg Ham MAP 1kg (5)				
Intended Market	Domestic (Australia) Only				
Inner Pack Net Weight	1 kg	Net Weight System:		AQS (e mark)	
Ingredient List	Pork, Water, Cure [Salt, Sugar, Mineral Salts (450, 451), Dextrose (Maize or Tapioca), Antioxidant (316), Preservative (250)], Acidity Regulators (326, 262), Modified Starch (1442 Maize or Tapioca), Vegetable Gum (407a), Natural Flavour, Wood Smoke.				
Allergen Statement	CONTAINS		N/A		
	MAY CONTAIN		SOY, MILK		
Country of Origin	Made in Australia from at least 26% Australian ingredients				
	Made with pork sourced from North America or Europe				
Product Claims	No Artificial Colours			No Artificial Flavours	
	Gluten Free			Source of Protein	
	Wood Smoked			-	
Storage Conditions	Store at or below 4°C. Once opened, consume within 4 days.				
Prescribed Name	Manufactured Meat				
Nutrition Panel	Serving size:		50	g	
	Servings per	pack:	20		
		Average Quantity per Serving	% Daily Intake * per Serving		Average Quantity per 100 g
	Energy	220 kJ		3%	439 kJ
	Protein	7.6 g		15%	15.2 g
	- gluten	Not Detected			Not Detected
	Fat, total	2.1 g		3%	4.1 g
	- saturated	Less than 1 g		3%	1.5 g
	Carbohydrate	Less than 1 g		<1%	1.7 g
	- sugars	Less than 1 g		<1%	1.1 g
	Sodium	560 mg		24%	1120 mg
	Pork	34.0 g			68.0 g
	* Based on an average adult diet of 8700 kJ.				
	Barcodes	GTIN-14	19311594012040		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
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	Ready to Eat						
Shelf life	Date Format:		Use By				
	Primary Shelf life:		49 days				
	Secondary Shelf life:		Store at or below 4°C. Once opened, consume within 4 days.				
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	Diameter:	100 - 105mm					
	Thickness:	0.8 - 1.1mm					
Sensory Criteria	Appearance	Boneless, round shaped ham slices. Slices consist of various shades of pink muscle meat and some intramuscular fat which is white to yellow in colour. Slices may have wet sheen on the surface.					
	Aroma	Meaty, savoury aromas with slightly smokey notes					
	Flavour	Meaty, salty, sweet flavours with slight savoury smokey notes.					
	Texture	Firm, chewy, moist texture.					
Quality Criteria	Product is not too dry (crumbling texture) or too soft (raw, uncooked meat).						
	Blood or darker spots are <10mm, no presence of bone.						
	Gel and air pockets are <10 mm in diameter.						
	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.						
Packaging	MAP packed in flexible food grade plastic packaging material. Corrugated fibreboard carton. Conforms with Australian Standards.						
	Inner Pack Dimensions:		191	mm	x	240	mm x 75 mm
	Outer Carton Dimensions:		363	mm	x	213	mm x 152 mm
	Packs per Carton:		5				
Full Pallet TI-HI	16	cartons x	7	layers =	112	cartons per pallet	
Photo							