



Product Datasheet



Product Code	01194			
Product Name	Primo Soccerball Ham VAC RW (4)			
Intended Market	Domestic (Australia) Only			
Inner Pack Net Weight	Approx. 2.5 - 4 kg	Net Weight System:	Random Weight	
Ingredient List	Pork, Water, Cure [Salt, Sugar, Mineral Salts (451, 450), Antioxidant (316), Preservative (250), Natural Flavour], Acidity Regulators (326, 262), Modified Starch (1442 Maize or Tapioca), Vegetable Gum (407), Wood Smoke.			
Allergen Statement	CONTAINS	N/A		
	MAY CONTAIN	SOY, MILK		
Country of Origin	Made in Australia from at least 24% 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.			
Advisory Statement	N/A			
Prescribed Name	Manufactured Meat			
Nutrition Panel	Serving size:		50	g
	Servings per	kg:	20	
		Average Quantity per Serving	% Daily Intake * per Serving	Average Quantity per 100 g
	Energy	196 kJ	2%	391 kJ
	Protein	7.1 g	14%	14.1 g
	- gluten	Not Detected		Not Detected
	Fat, total	1.1 g	2%	2.3 g
	- saturated	Less than 1 g	1%	Less than 1 g
	Carbohydrate	2.0 g	<1%	3.9 g
	- sugars	Less than 1 g	<1%	1.0 g
	Sodium	595 mg	26%	1190 mg
	Pork	36.0 g		72.0 g
	* Based on an average adult diet of 8700 kJ.			
Barcodes	GTIN-14	99311594011940	GTIN-13	N/A
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								
Heating Instructions	N/A								
Shelf life	Date Format:	Use By							
	Primary Shelf life:	77 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:	175 - 195 mm							
Sensory Criteria	Appearance	Boneless, cylindrical shaped bulk ham that has been cut in half, with a light brown smoked edge. Meat is various shades of pink. Fat is off-white to yellow in colour.							
	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.								
	Tears and muscle separation is <50mm.								
	Presence of tar drip is <30mm in diameter.								
	Gel and air pockets are <20 mm in diameter.								
	Unsmoked surfaces may be present on the side or curved end of the ham. Unsmoked surface is <10% (not including cut face).								
	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	VAC packed in flexible food grade plastic packaging material. Corrugated fibreboard carton. Conforms with Australian Standards.								
	Inner Pack Dimensions:	185	mm	x	185	mm	x	165	mm
	Outer Carton Dimensions:	423	mm	x	318	mm	x	203	mm
	Packs per Carton:	4							
Full Pallet TI-HI	8	cartons x	5	layers =	40	cartons per pallet			
Photo									