

Product Name: Smoked Pork Ribs

BRAND: Cookhouse

CLIENT: RTC Foods Innovation

PRODUCT DESCRIPTION: Smoked and Salted Pork Ribs

PRODUCT CODE:

INTENDED USE: For further preparation and serving

PROCESSING DESCRIPTION: Thermally Processed extended shelf life chilled

Primary Protein: Pork Loin Ribs

INGREDIENT LIST: Pork Ribs (99%), Salt, Water

ALLERGEN DECLARATION: NONE

PRODUCT ALLERGEN CONTENT

	ALLERGEN TYPE	Present
1	Added Sulphites (In concentrations of 10 mg/kg or more)	No
2	Any of the following cereals (Including hybridised strains thereof if they contain gluten)	
	Barley	No
	Oats	No
	Rye	No
3	Wheat (including its hybridised strain) irrespective of whether it contains gluten	No
4	Any of the following Tree Nuts	
	Almond	No
	Brazil Nut	No
	Cashew	No
	Hazelnut	No
	Macadamia	No
	Pecan	No
	Pine Nut	No
	Pistachio	No
	Walnut	No

	ALLERGEN TYPE	Present
5	Crustacea	No
6	Egg	No
7	Fish	No
8	Lupin	No
9	Milk	No
10	Mollusc	No
11	Peanut	No
12	Sesame Seed	No
13	Soybean	No

Comments: N/A

Reference: PS033	Version:1	Date issued: 29-08-23
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SITE ALLERGEN DECLARATION: Allergens onsite are controlled and segregated by time and space to minimise risk of cross contamination. However, as a contract manufacturer, we cannot guarantee that the product is free from trace amounts of allergens not declared on this pack

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NUTRITION INFORMATION		
Servings Per Pack: 4 Serving Size: 375 g		
	Average Quantity per Serve	Average Quantity per 100g
Energy	1186 kJ	4448 kJ
Protein	17.9 g	67 g
Fat- Total	23.8 g	89 g
Fat - Saturated	9.3 g	35 g
Carbohydrates - Total	0.0 g	0 g
Carbohydrates - Sugars	0.0 g	0 g
Sodium	345 mg	1294 mg
All values are average calculated values		

STORAGE CONDITIONS	Keep refrigerated at or below 5°C.
SHELF LIFE	6 months from date of manufacture
SHELF-LIFE DECLARATION	USE BY xx/xx/xx (eg 01/02/21) Printed on Primary Pack
SHELF-LIFE WHEN OPENED	Single Use Item – to be used when opened.
DISTRIBUTION CONDITIONS	Keep refrigerated at or below 5°C.
COUNTRY OF ORIGIN:	Made in Australia, using minimum 99% Australian ingredients

HEATING INSTRUCTIONS:

Microwave (800Watts). Remove product from carton, pierce thermoformed pouch in several places. Place pouch in microwave oven and heat on high (800Watts) for 5 minutes. Carefully remove from microwave oven, remove Pork Ribs from pouch and serve.

Oven. Remove Pork Ribs pouch from carton. Remove all product from thermoformed pouch and place into oven proof dish, place into preheated oven (180°C fan forced). Heat for 15 minutes, carefully remove from oven, place in suitable serving container.

Air Fryer. Remove Pork Ribs pouch from carton. Remove all product from the thermoformed pouch and cut to appropriate size for the air fryer basket. Cook for 5 minutes each side (200°C), serve on appropriate container.

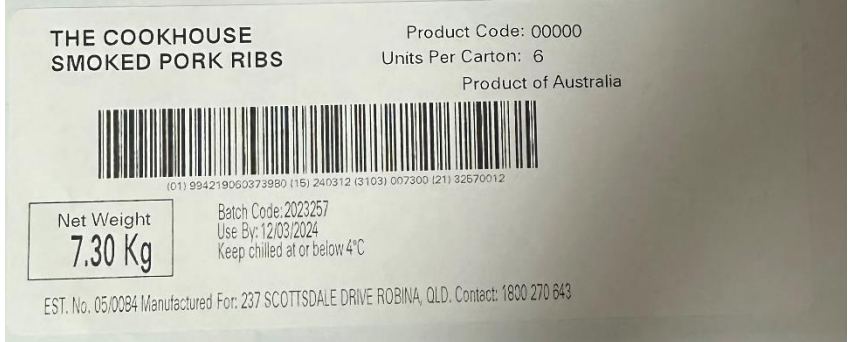
Metal Detection

Test piece detected at	2.5mm Ferrous
	3.0mm Non-Ferrous
	3.5mm Stainless Steel

Packaging:

Primary Pack Spec	High barrier co-extruded film produced as a thermoformed pouch. Pack dimension: 386 x 267mm	
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<p>Packing and Presentation Requirements</p>	<p>Ink Jet Coding on pack</p> <p>Format BATCH NO. YYYY(Day#) USE BY DD/MM/YYYY</p>
<p>Secondary Pack Spec</p>	<p>White cardboard cartons Carton dimension: 360 x 240 x 160mm</p>
<p>Packing and Presentation Requirements</p>	<p>Catch weight product labelling Printed Use By – Format DD/MM/YYYY Use by and Batch code must match primary pack</p> 

UNITS PER CARTON: 6 units

CARTON WEIGHT (NET): Approximately 7.5kg

PALLET CONFIGURATION: 10 cartons per layer, 5 layers per pallet, 50 cartons per pallet

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