



Product Datasheet



Product Code	02266			
Product Name	PRIMO RINDLESS SHORT CUT BACON 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 (451, 450), Antioxidant (316), Preservative (250)], Wood Smoke.			
Allergen Statement	CONTAINS	N/A		
	MAY CONTAIN	N/A		
Country of Origin	Made in Australia from at least 21% Australian ingredients			
	Made with Pork sourced from North America, Europe or Australia			
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	Ensure this product is cooked thoroughly prior to consumption.			
Cooking Instructions	BBQ, grill or fry to desired crispness.			
Nutrition Panel	Serving size:		50	g
	Servings per pack:	20		
		Average Quantity per Serving	% Daily Intake * per Serving	Average Quantity per 100g
	Energy	318 kJ	4%	635 kJ
	Protein	8.2 g	16%	16.3 g
	- gluten	Not Detected		Not Detected
	Fat, total	4.6 g	7%	9.2 g
	- saturated	1.7 g	7%	3.4 g
	Carbohydrate	Less than 1 g	<1%	1.0 g
	- sugars	Less than 1 g	<1%	1.0 g
	Sodium	540 mg	23%	1080 mg
	Pork	42.5 g		85.0 g
	* Based on an average adult diet of 8700 kJ.			
Barcodes	GTIN-14	19311594022667		GTIN-13 9311594027009
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 FSA NZ 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:	56 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 - <i>Packaged cooked cured/salted meat</i> .								
	Is Certificate of Analysis provided for each batch?	No							
Chemical Criteria	Nitrites: Less than 125 mg/kg								
Physical Criteria	Length:	90 - 160 mm							
	Thickness:	2.5 - 3.5 mm							
Sensory Criteria	Appearance	Rindless slices, consists of variations of pink muscle meat and off-white fat. Slices may have a short tail and slight fat marbling throughout. Slices have a brown smoked edge. Surface has a slight shiny, glossy appearance.							
	Aroma	Meaty, salty aromas with slight smokey top notes.							
	Flavour	Salty, sweet, meaty flavours with a hint of smokey back notes.							
	Texture	Firm, greasy, slightly moist texture.							
Quality Criteria	Minimum of 95% of total weight of slices meets the dimensions and quality criteria								
	Fat depth above the eye is ≤ 20mm. Visual fat is ≤ 25% of total slice. Muscle and fat separation is ≤ 20mm.								
	Double eye is ≤ 40mm. Darker shoulder meat is ≤ 25% of total slice.								
	Holes or gel in the eye are ≤ 5mm. Holes or gel is ≤ 10% of total eye area.								
	Less than 2 blood clots, spots, bruising or veins per slice. Blood spots are ≤ 5mm in diameter, blood veins are ≤ 15mm in length.								
	Discolouration (white patches) is ≤ 30mm. No miscure or mushy eyes.								
	No bone attached to the slice.								
	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:	259	mm	x	200	mm	x	50	mm
	Outer Carton Dimensions:	263	mm	x	253	mm	x	206	mm
	Packs per Carton:	5							
Full Pallet TI-HI	16	cartons x	5	layers =	80	cartons per pallet			
Photo									