



Product Datasheet



Product Code	04260			
Product Name	Primo Bulk Mortadella VAC RW(4)			
Intended Market	Domestic (Australia) Only			
Inner Pack Net Weight	Approx. 2.25 kg	Net Weight System:	Random Weight	
Ingredient List	Pork, Water, Acidity Regulators (326, 262), Salt, Potato Starch, Spices, Maltodextrin (Maize or Tapioca), Mineral Salts (450, 452, 451), Antioxidant (316), Dried Vegetable (Garlic), Dextrose (Maize or Tapioca), Yeast Extract, Natural Flavour, Preservative (250), Fermented Red Rice.			
Allergen Statement	CONTAINS	N/A		
	MAY CONTAIN	MILK, SOY, SULPHITES		
Country of Origin	Made In Australia from less than 10% Australian ingredients			
Product Claims	No Artificial Colours		No Artificial Flavours	
	Gluten Free		Source of Protein	
Storage Conditions	Store at or below 4°C. Once opened, consume within 4 days.			
Advisory Statement	Remove casing prior to consumption.			
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	462 kJ	5%	923 kJ
	Protein	6.6 g	13%	13.2 g
	- gluten	Not Detected		Not Detected
	Fat, total	8.8 g	13%	17.6 g
	- saturated	3.3 g	14%	6.7 g
	Carbohydrate	1.4 g	<1%	2.8 g
	- sugars	Less than 1 g	<1%	1.2 g
	Sodium	466 mg	20%	932 mg
	Pork	41.0 g		82.0 g
	* Based on an average adult diet of 8700 kJ.			
Barcodes	GTIN-14	99311594227051	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								
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.								
	Is Certificate of Analysis provided for each batch?	No							
Chemical Criteria	Nitrites: Less than 125 mg/kg								
Physical Criteria	Diameter:	Approx. 165 mm							
	Height:	115-125 mm							
Sensory Criteria	Appearance	Product contains various shades of pink ground meat with yellow white fat pieces and specks of spices throughout. Once opened product may dry and darken in colour.							
	Aroma	Meaty, savoury aroma, with notes of garlic and spices.							
	Flavour	Meaty, savoury salty flavours, with notes of garlic and spices.							
	Texture	Slightly firm, chewy and smooth greasy texture							
Quality Criteria	Gel and air pockets are <10mm in diameter								
	No off-odours, objectionable flavours or taints.								
	Product is not too dry (crumbling texture) or too soft (raw, uncooked meat).								
	Blood spots and dark spots are <5mm								
	Casing is intact, not burst or damaged.								
	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:	165	mm	x	165	mm	x	125	mm
	Outer Carton Dimensions:	383	mm	x	288	mm	x	166	mm
	Packs per Carton:	4							
Full Pallet TI-HI	10	cartons x	6	layers =	60	cartons per pallet			
Photo									