



Product Datasheet



Product Code	04941			
Product Name	Primo Kransky MAP RW (2)			
Intended Market	Domestic (Australia) Only			
Inner Pack Net Weight	Approximately 2.5 kg	Net Weight System:		Random Weight
Ingredient List	Pork, Seasoning [Salt, Spices (Including Chilli), Garlic, Tapioca Starch, Flavours, Mineral Salts (451, 450), Sugar, Antioxidant (316), Lactose (Milk), Preservative (250)], Acidity Regulators (326, 262), Natural Hog Casing, Colours (110, 155, 102, 124, 122), Wood Smoke.			
Allergen Statement	CONTAINS		MILK	
	MAY CONTAIN		SOY, SULPHITES	
Country of Origin	Made In Australia from less than 10% Australian ingredients			
Product Claims	Gluten Free		Source of Protein	
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	515 kJ	6%	1030 kJ
	Protein	8.0 g	16%	16.0 g
	- gluten	Not Detected		Not Detected
	Fat, total	9.9 g	14%	19.8 g
	- saturated	3.9 g	16%	7.7 g
	Carbohydrate	Less than 1 g	<1%	1.5 g
	- sugars	Less than 1 g	<1%	Less than 1 g
	Sodium	381 mg	17%	762 mg
	Pork	47.0 g		94.0 g
	* Based on an average adult diet of 8700 kJ.			
Barcodes	GTIN-14	99311594227648		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	For best results - grill in a non-stick fry pan on low-medium heat until heated through, turning often.					
Shelf life	Date Format:	Use By				
	Primary Shelf life:	86 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	Length:	150 - 155 mm				
	Diameter:	35 - 40 mm				
Sensory Criteria	Appearance	Slightly curved shaped sausage, with a brownish red edible external natural hog casing. Sausages are tapered on the ends and may have some slight excess casing on tips. Internal has variations of coarse red, brown orange meat and seasoning distributed throughout.				
	Aroma	Savoury meaty aromas with spice notes. Slightly smokey top notes.				
	Flavour	Savoury, salty, spiced meaty flavours.				
	Texture	Firm casing to bite, meat has a slight chew greasy texture.				
Quality Criteria	External surface may have webbing and thin tread like filaments, this is due to the natural casing used.					
	Gel and air pockets are <5mm in diameter.					
	Product is not too dry (crumbling texture) or too soft (mushy or raw).					
	Darker spots in meat are <5mm, no presence of bone.					
	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:	400	mm	x	259	mm x 60 mm
	Outer Carton Dimensions:	383	mm	x	288	mm x 166 mm
	Packs per Carton:	2				
Full Pallet TI-HI	10	cartons x	6	layers =	60	cartons per pallet
Photo						