



# MEYER FOOD CO. PRODUCT INFORMATION FORM

PRODUCT NAME	PORK HOCK MOISUTRE INFUSED (KG)
PRODUCT CODE	330

## 1. PRODUCT INFORMATION & INGREDIENTS

### PRODUCT DESCRIPTION (Physical and Technological Description)

Sous Vide cooked Pork, where selected high-quality pork hock portions are slowly and evenly cooked inside a food grade package, under a regulated low temperature, seizing the entire natural and value-added flavour with jus inside, giving a tender and juicy finished product with consistent size, shape, yield and doneness.

### LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION / INGREDIENT DECLARATION

Pork Hocks (94%), Water, Salt, Modified Starch (1442), Mineral Salt (451, 450), Dextrose, Vegetable Gums (407, 415, 412), Sugar, Yeast Extract, Natural Flavour, Spice Extract, Anticaking agent (551).

### PRODUCT APPLICATION & INTENDED USE

General Consumption

### COUNTRY OF ORIGIN STATEMENT

Made in Australia from at least 99% Australian ingredients

## 2. ALLERGEN MANAGEMENT & CONTROL

Does the facility have a Food Safety Program	Yes
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Does the facility have a documented allergen management plan?	Yes
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If yes, does this include the management of cross contact allergens?	Yes
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Indicate if any of the following is applied in order to manage allergens and minimise allergen cross contact within the manufacturing facility: (select all appropriate checkboxes)

- |  |   |
|--|---|
| <input checked="" type="checkbox"/> Validated Cleaning Procedures            | <input checked="" type="checkbox"/> Production Scheduling         |
| <input checked="" type="checkbox"/> Control of Personnel Movement in Factory | <input checked="" type="checkbox"/> Staff Training                |
| <input checked="" type="checkbox"/> Documented Procedures and Controls       | <input checked="" type="checkbox"/> Isolated Storage of Allergens |
| <input checked="" type="checkbox"/> Raw Material Sourcing & Tracing          | <input type="checkbox"/> Dedicated Equipment                      |

### 2.1 MANDATORY DECLARATION

ALLERGENIC SUBSTANCE	PRESENT IN THE PRODUCT	SOURCE FOOD & TYPE OF DERIVATIVE	% OF DERIVATIVE IN THE FINISHED PRODUCT
Cereals Containing Gluten & their Products	No		
Crustacea & Crustacea Products	No		
Egg & Egg Products	No		
Fish & Fish Products	No		
Lupin & Lupin Products	No		
Milk & Milk Products	No		
Peanut & Peanut Products	No		
Sesame Seed & Sesame Seed Products	No		
Soybean & Soybean Products	No		
Tree Nuts & Tree Nut Products	No		
Added Sulphites in concentrations of 10 mg/kg or more (specify total amount in mg/kg) & their products	No		

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## 2.2 ALLERGEN CROSS CONTACT

ALLERGENIC SUBSTANCE	PRESENT IN SAME FACILITY	PRESENT ON SAME LINE	SOURCE FOOD & DERIVATIVE NAME
Cereals Containing Gluten & Their Products	Yes	Yes	Vegetable Fibre (Oats), Natural Flavour (Wheat),
Crustacea & Crustacea Products	No	No	N/A
Egg & Egg Products	Yes	No	Egg Hard Boiled
Fish & Fish Products	Yes	Yes	Tuna, Basa Fish
Lupin & Lupin Products	No	No	N/A
Milk & Milk Products	Yes	Yes	Milk Solids, Whey Protein and Powder
Peanut & Peanut Products	No	No	N/A
Sesame Seed & Sesame Seed Products	Yes	No	Sesame Oil and Seeds
Soybean & Soybean Products	Yes	Yes	Hydrolysed Vegetable Protein, Soy Flour, Soy Protein
Tree Nuts & Tree Nut Products	No	No	N/A
Is cross contact allergen present in particulate form in the facility or on same lines?			No
Does the possibility remain that after undertaking control actions specified above that particulate cross contact allergenic material will still be present in product?			No
Has your company used the VITAL Procedure and Decision Tree to determine Cross Contact?			No

Provide appropriate precautionary statement for this product in box below:

No known allergen requiring mandatory statement of declaration.

## 3. NUTRIENTS INFORMATION & CONSUMER CLAIMS

### NUTRITIONAL INFORMATION

SERVING SIZE:	200g (edible portion)
SERVINGS PER PACK:	3

### NUTRITIONAL INFORMATION PANEL

NUTRIENT	UNIT OF MEASURE	AVG QUANTITY PER SERVE	AVG QUANTITY PER 100g
ENERGY	kJ	3850	1930
PROTEIN	g	18.1	9.0
FAT-TOTAL	g	95.5	47.8
SATURATED	g	36.7	18.3
CARBOHYDRATE-TOTAL	g	0.5	0.3
SUGARS	g	0.2	0.1
SODIUM	mg	300	150

above mentioned values are averages only.

SOURCE: Theoretical (FSANZ NPC Calculator)

### CLAIMS

Halal	No
Kosher	No
Organic	No
Gluten Free	No
Other (specify)	

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## 4. PRODUCT LABELLING DETAILS

<b>GENETICALLY MODIFIED PRODUCTS (GMO)</b> <i>Is this product required to identify any issues related to Gene Technology in accordance with FSANZ Food Standard Code 1.5.2?</i>	No
<b>DOES THE PRODUCT CONTAIN ANY IRRADIATED INGREDIENTS?</b>	No
<b>MANDATORY AND ADVISORY WARNING STATEMENTS</b> <i>Is this product required to list any statements in accordance with FSANZ Food Standard Code 1.2.3?</i>	<b>No allergens requiring mandatory declaration</b>

## 5. ANALYTICAL SPECIFICATIONS FOR COMPLIANCE

### ORGANOLEPTIC SPECIFICATIONS

TEST/ PARAMETER	COMPLIANCE CRITERIA	TEST METHOD REFERENCE
Flavour & Aroma	Savoury and meaty	Taste
Colour & Appearance	Brown in colour, surrounded by jus	Visual Assessment
Texture	Tender	Feel
Juiciness	Very juicy	Taste

### MICROBIOLOGICAL SPECIFICATIONS

TEST/ PARAMETER	COMPLIANCE CRITERIA	TEST METHOD REFERENCE
SPC	<10 <sup>5</sup> cfu/g	AS 5013.5 – 2016 AS 5013.11.1 – 2018 AS 5013.14.1 - 2010
Listeria monocytogenes	Not detected in 25g	SOLUS ELISA Listeria Identification Protocol Validated by AFNOR SOL 37/02-06/13 AS 5013.24.1 - 2009
E. coli	<3 MPN/g	AS 5013.3 – 2009 AS 5013.15 - 2006
Salmonella	Not detected in 25g	AS 5013-10 2009
Coagulase-Positive Staphylococci	<10 <sup>2</sup> cfu/g	AS 5013.12.1 – 2004 AS 5013.11.1 – 2018 AS 5013.14.1 - 2010
Enterobacteriaceae	<10 <sup>3</sup> cfu/g	AOAC Validated Method AOAC 2003.01 - 2006

### CHEMICAL SPECIFICATIONS

TEST/ PARAMETER	COMPLIANCE CRITERIA	TEST METHOD REFERENCE
N/A		

### PHYSICAL SPECIFICATIONS

TEST/ PARAMETER	COMPLIANCE CRITERIA	TEST METHOD REFERENCE
Foreign Matter Tolerances	Nil Present	Visual Assessment
Metal Detection	Ferrous 3.0mm	Metal Detector
	Non-Ferrous 3.5mm	
	Stainless 4.0mm	
Seal Integrity	No marinade or meat in seal	Visual Assessment

## 6. PACKAGING SPECIFICATION

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## PRIMARY PACKAGING

PACKAGING TYPE	Food Grade Thermoformer Pack
DESCRIPTION	High Barrier Multilayer Co-Extruded Film
PACK SIZE	Random weight approx. 1.4 – 1.8 kg / Pack; 2 pieces/pack
TARE WEIGHT	54 grams
PRODUCT LABEL	Printed Label with <i>Product Description, Ingredients Declaration, Allergen Declaration, Batch No, Packed on Date, Use by Date, Storage Conditions, Mode of Consumption, Country of Origin, Product Net Weight. Product should not be used unless original Vacuum Packaging is intact.</i>

## TERTIARY / OUTER PACKAGING


PACKAGING TYPE	Cardboard Carton
DESCRIPTION	Meyer Food Co Cartons
DIMENSIONS (cm)	L:45; W: 31; H:16
PACK SIZE	6 Packs / Carton
TARE WEIGHT	783 grams

## 7. PRODUCT HANDLING REQUIREMENTS

SHELF LIFE OF PRODUCT	84 Days
STORAGE CONDITIONS	CHILLED STORAGE: Store between 0°C and 5°C
SHELF LIFE OF PRODUCT ONCE OPENED	Once opened, consume within 24 hours, up until shelf life, if stored under recommended storage conditions.
PREPARATION INSTRUCTIONS	Reheat within 2 hours to 70°C core temp for 2 mins (or 75°C instant); hold hot min at 60°C until served. Consume within 4 hours after reheating.

## MEYER FOOD CO. CONTACT DETAILS FOR TECHNICAL & ALLERGEN INFORMATION

NAME	Stephen Dennie			
JOB TITLE	Technical Manager			
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