




Specification
01605
Primo Mortadella 100g



Product Description	A traditional Italian-style smallgood made from finely minced pork with added pork fat and spices.			
Inner Pack Net Weight	100 g	Net Weight System: AQS (e mark)		
Country of Origin	Made In Australia from less than 10% Australian ingredients			
Ingredient List	Pork, Water, Acidity Regulators (326, 262), Salt, Potato Starch, Spices, Maltodextrin (Maize or Tapioca), Acidity Regulator (450, 452), Antioxidant (316), Dehydrated Vegetable (Garlic), Dextrose (Maize or Tapioca), Mineral Salt (451), Yeast Extract, Natural Flavour, Preservative (250), Fermented Red Rice.			
Allergen Statement	CONTAINS N/A MAY CONTAIN TRACES OF SOY, MILK & SULPHITES			
Product Type	Manufactured Meat			
Product Claims	No Artificial Colours	No Artificial Flavours	Gluten Free Source of Protein	
Storage Conditions	Store at or below 4°C.			
Shelf Life	35 days when stored in original packaging at or below 4°C			
Expiry Date Format	Use By	DDMMYY		
Intended Use	This is a ready to eat product intended for general consumption			
Serving Suggestion	Perfect on an Italian-style platter with Prosciutto, Salami, Italian Cheeses, Olives and Grissini.			
Nutrition Panel	Serving Size		50 g	
	Servings per pack		2	
		Average Quantity per Serving	% Daily Intake * per Serving	Average Quantity per 100g
	Energy	655 kJ	8%	1310 kJ
	Protein	6.6 g	13%	13.2 g
	- gluten	Not Detected		Not Detected
	Fat, total	14.4 g	21%	28.7 g
	- saturated	5.6 g	23%	11.2 g
	Carbohydrate	Less than 1 g	<1%	1.6 g
	- sugars	Less than 1 g	<1%	Less than 1 g
	Sodium	466 mg	20%	932 mg
	Pork	42.0 g		84.0 g
	* Based on an average adult diet of 8700 kJ.			
Meat Species	Pork		Cutting Type: Sliced	
Dimensions	Diameter: 103 - 108 mm	Thickness:	1.6 - 2.0 mm	
Product Image				



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Microbiological Limits	Total plate count	Less than 10,000 cfu/g (at the point of packing)	
	Coliforms	Less than 100 cfu/g	
	E. coli	Less than 10 cfu/g	
	Coagulase (+) Staphylococci	Less than 100 cfu/g	
	Salmonella spp.	Not detected /25g	
	Listeria spp.	Not detected /25g	
Chemical Limits	Nitrites:	Less than 125 mg/kg	
GMO Statement	Only Non-GM ingredients used in the manufacture of this product.		
Irradiation Statement	Only Non-irradiated ingredients used in the manufacture of this product		
Preservation Methods	Use of nitrite		
	Use of antioxidant		
	Cooking to pasteurising conditions		
	Packing under modified atmosphere (MAP)		
	Storage at or below 4°C		
Organoleptic Criteria			
Appearance:	Pink-ish coloured meat with white fat spots littered throughout the face		
Aroma:	Mild smoke aroma, savoury meat, mild spices		
Flavour:	Savoury meat with spice notes		
Texture:	Smooth buttery texture		
Quality Criteria	Nil evidence of gristle bone or large particulates		
	No air pockets		
	Nil evidence of off-odours, objectionable flavours or taints. 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	180 mm by	124 mm by	30 mm
Transport Conditions	Transported in clean, dry, refrigerated vehicles at or below 4°C.		
Pallet Configuration	38 cartons x	5 layers =	190 cartons per pallet
Carton Size (external)	375mm x 280mm x 150mm		Packs per Carton: 8
Barcodes	GTIN-14: 19311594016055		GTIN-13: 9311594016058
Supplier's Address	PRIMO FOODS PTY LTD 18 Hume Hwy, Chullora, NSW 2190. CONSUMER CENTRE 1800 060 909		Web: www.primo.com.au
Carton Label	Item Name:	PRIMO MORTADELLA 100G (8)	
	Item Code:	01605	
	Expiry:	Use By	DD/MM/YYYY
	Storage:	Store at or below 4°C.	
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.		