

## **Product Datasheet**



Product Code	51731									
Product Name	Primo Cheese Kransky MAP RW (2)									
Intended Market	Domestic (Australia) Onl									
Inner Pack Net Weight	Approx. 2.5 kg	Net V	Veight Sys	stem:	Random Weight					
Ingredient List	Pork, Processed Cheese [Water, Modified Potato Starches (1404, 1420), Cheese (Milk, Salt, Starter Culture, Enzyme), Butter (Milk), Milk Proteins, Milk Solids, Salt, Yeast Extract, Emulsifiers (339, 450, 452), Acidity Regulator (330), Colour (160a), Preservative (200)], Salt, Acidity Regulators (326, 262), Spices (Including Chilli), Garlic, Tapioca Starch, Smoke Flavours, Mineral Salts (451, 450), Sugar, Antioxidant (316), Lactose (Milk), Preservative (250), Natural Pork Casing, Colours (110, 155, 102, 124, 122), Wood Smoke.									
Allergen Statement	CONTAINS	MILK								
Allergen Statement	MAY CONTAIN			SOY, SUL	PHITES					
Country of Origin	Made In Australia from less than 10% Australian ingredients									
Product Claims	No Artificial Flavours			Gluten Free	luten Free					
1 Toduct Claims	Source of Protein			-						
Storage Conditions	Store at or below 4°C. Once opened, consume within 4 days.									
Advisory Statement	N/A									
Heating Instructions	FOR BEST RESULTS: Grill in a non-stick fry pan on low-medium heat until heated through, turning often.									
Prescribed Name	Manufactured Meat									
Nutrition Panel	Energy Protein - gluten Fat, total - saturated Carbohydrate - sugars Sodium Pork Processed Cheese	kg: 8  Average Quantity per Serving  1330 kJ  18.6 g  Not Detected  26.6 g  11.1 g  Less than 1 g  Less than 1 g  1180 mg  109.0 g  7.5 g		g (1 Kransky)  % Daily Intake * per Serving  15% 37%  38% 46% <1% <1% 51%		Average Quantity per 100 g  1060 kJ  14.9 g  Not Detected  21.3 g  8.9 g  Less than 1 g  Less than 1 g  943 mg  87.0 g  6.0 g				
Barcodes	<b>GTIN-14</b> 993115945	517312		GTIN-13	N/A					
Supplier's Address	PRIMO FOODS PTY LT 18 Hume Hwy, Chullora, CONSUMER CENTRE	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									
	The product described in this specification is designed to comply with the FSANZ Food									
Compliance	Standards Code, the Food Act and all other relevant legislation.									

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Completed by: Mojgan Broumand

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RTE Status	Ready to Eat								
TTE Olalus	Date Forma		Use By						
Shelf life	Primary Shelf life:		<u> </u>						
			86 days						
	Secondary Shelf life:		Store at or below 4°C. Once opened, consume within 4 days.						
	Conforms wit	th requirem	ents outlined	l in FSANZ	′ - Food Star	ndards	Code	e: Standa	ard 1.6.1 -
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?								
Chemical Criteria	Nitrites: Less than 125 mg/kg								
Physical Criteria	Length:								
, oloui Olitoliu	Diameter:	35- 40 mm							
Sensory Criteria	Appearance	Slightly curved shaped sausage, with a brownish red 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 orange meat and yellow cheese pieces distributed evenly throughout.							
	Aroma	Savoury meaty aromas with spice, chilli notes and creamy dairy cheese aromas. Slightly smokey top notes.							
	Flavour	Savoury, salty, spiced meat flavours, with medium spice level and mild creamy dairy cheese notes.							
	Texture	Firm casing to bite, meat has a slight chew greasy texture. Cheese is soft and creamy with a slight bite							
Quality Criteria	External surface may have webbing and thin tread like filaments, this is due to the natural								
	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	х	60	mm
	Outer Carton D	imensions:	383	mm x	288	mm	х	166	mm
	Packs per Carton:		2						
Full Pallet TI-HI	10	cartons x	6	layers =	60	cartor	s per	pallet	
Photo									

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