

**Product Datasheet** 



Draduat Cada	54740								
Product Code	51742								
Product Name		Chilli Cheese Kransky MAP RW (2)							
Intended Market	Domestic (Australia) Onl								
Inner Pack Net Weight	Approx. 2.5 kg		leight Sys			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, Spices (Including Chilli), Acidity Regulators (326, 262), Garlic, Tapioca Starch, Smoke Flavours, Mineral Salts (451, 450), Sugar, Antioxidant (316), Lactose (Milk), Preservative (250), Natural Pork Casing, Wood Smoke.								
Allergen Statement	CONTAINS			MILK					
	MAY CONTAIN SOY, SULPHITES								
Country of Origin	Made In Australia from less than 10% Australian ingredients								
Product Claims	No Artificial Colours			Gluten Free					
	Source of Protein			-					
Storage Conditions	Store at or below 4°C. Once opened, consume within 4 days.								
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	Se	rving size:	125	g (1 Krans	skv)				
	Servings per			Approx.					
		Average Quantity per Serving		•		Average Quantity per 100 g			
	Energy	1320 kJ		15%		1060 kJ			
	Protein	18.6 g		37%		14.9 g			
	- gluten	Not Detected				Not Detected			
	Fat, total	26.6 g		38%		21.3 g			
	- saturated	11.1 g		46%		8.9 g			
	Carbohydrate	Less than 1 g		<1%		Less than 1 g			
	- sugars	Less than 1 g		<1%		Less than 1 g			
	Sodium	1180 mg		51%		943 mg			
	Pork	110.0 g				88.0 g			
	Processed Cheese	7.5 g				6.0 g			
	Chilli	0.5 g				0.4 g			
	* Based on an average adult diet of 8700 kJ.								
Barcodes	GTIN-14 99311594517428 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								
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.								



## **Product Datasheet**



RTE Status	Ready to Eat										
Shelf life	Date Format:		Use By								
	Primary Shelf life:		86 days								
Shen me	Secondary	Shelf life:	Store at or	below 4°C	. Once open	ed, cor	Isume	e within 4	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- 170mm									
	Diameter:	35 - 40 mm						walhaa			
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 Savoury, salty, spiced meat flavours, with medium spice level and mild creamy dairy cheese notes., 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 casing used.										
	Product is not too dry (crumbling texture) or too soft (mushy or raw).										
	Gel and air pockets are <5mm in diameter.										
	No off-odours, objectionable flavours or taints.										
	Darker spots in meat are <5mm, no presence of bone. 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.					board					
	Inner Pack Dim	ensions:	400	mm x	260	mm	х	60	mm		
	Outer Carton D			mm x	288	mm	x	166	mm		
Full Pallet TI-HI	Packs per Ca		2		00						
	10	cartons x	6	layers =	60	carton	s per	pallet			
Photo											