



Product Datasheet



Product Code	08636			
Product Name	Primo Pastrami VAC RW (2)			
Intended Market	Domestic (Australia) Only			
Inner Pack Net Weight	Approx. 3.0 - 4.5 kg	Net Weight System:	Random Weight	
Ingredient List	Beef, Spice Rub [Spices (Including Chilli), Rice Flour], Cure [Salt, Sugar, Mineral Salts (450, 451), Dextrose (Maize or Tapioca), Antioxidant (316), Preservative (250)], Acidity Regulators (326, 325, 262).			
Allergen Statement	CONTAINS	N/A		
	MAY CONTAIN	SOY		
Country of Origin	Made in Australia from at least 89% Australian ingredients			
	with meat from Australia			
Product Claims	No Artificial Colours		No Artificial Flavours	
	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	198 kJ	2%	395 kJ
	Protein	9.2 g	18%	18.4 g
	- gluten	Not Detected		Not Detected
	Fat, total	Less than 1 g	1%	1.7 g
	- saturated	Less than 1 g	2%	1.0 g
	Carbohydrate	Less than 1 g	<1%	1.2 g
	- sugars	Less than 1 g	<1%	Less than 1 g
	Sodium	494 mg	21%	988 mg
	Beef	40.0 g		80.0 g
	* Based on an average adult diet of 8700 kJ.			
Barcodes	GTIN-14	99311594227877	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									
Shelf life	Date Format:	Use By								
	Primary Shelf life:	56 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:	200mm - 420mm								
	Diameter:	90mm - 150mm								
Sensory Criteria	Appearance	Natural irregular shaped whole muscle. Spice coated dark orange to brown colour. When cut, slices will have visible muscle fibres and cream to white fat on the surface and marbling throughout.								
	Aroma	Meaty aromas with savoury notes.								
	Flavour	Meaty, salty, savoury flavours with caramelised notes.								
	Texture	Firm, yet tender and moist. Muscle grain is felt on the tongue and may have a slight greasy chew.								
Quality Criteria	Some spice fallout may occur. Some muscle separation may be present.									
	Colour of meat is not pale grey or black (burnt).									
	Texture is not too dry (crumbling texture) or too soft (raw, uncooked meat).									
	Blood or darker spots are <10mm, no presence of bone.									
	Gel and air pockets are <10 mm in diameter.									
	Visual fat to muscle meat in the slice must be ≤ 20% fat. Some sinew may be present.									
	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	VAC packed in flexible food grade plastic packaging material. Corrugated fibreboard carton. Conforms with Australian Standards.									
	Inner Pack Dimensions:	420	mm	x	150	mm	x	120	mm	
	Outer Carton Dimensions:	383	mm	x	288	mm	x	130	mm	
	Packs per Carton:	2								
Full Pallet TI-HI	10	cartons x	8	layers =	80	cartons per pallet				
Photo										