



PRODUCT SPECIFICATION 9.242

SOUS VIDE FROZEN HALF PORK BELLY

Product Information

Address:	28/2115 Castlereagh Road, Penrith NSW 2750	
Product Name:	Sous Vide Frozen Half Pork Belly	
Product Code:	242	
Product Description:	Pork belly cooked to Sous Vide perfection	
Consumer:	General Population	
Ingredients List:	Pork Belly.	
HACCP Process Flow:	Receipt (CCP), Storage (CCP), Processing (CP), Cooking (CCP), Cooling (CCP), Storage (CCP), Dispatch (CCP), Transport (CCP)	
Case / Pack Size:	1 piece per bag. 2-3kg's per bag. 5 to 6 bags per carton. Carton weight 11-13kg's average. Carton size 51 cm length x 36cm width x 17cm height. 6 cartons per layer. 8 layers per pallet. Sold by random weight	
HACCP Certifying Body & Expiry Date		
Primary SQFI 2024	Second NSW Food Authority 2024	Third Department of Agriculture and Water Resources 2024

Ingredients Breakdown for Value Added Product Only

Ingredients	Supplier/Country of Origin	Weight (%) (g)
PORK	AUSTRALIA	0%

Country of Origin

Ingredients	Country of Origin	Percentage of Australian Ingredients (%)
PORK	AUSTRALIA	0%
	NETHERLANDS	100%

E-numbers

E number	Chemical Name	Purpose
N/A		

Packaging

Primary packaging Food Grade Vac pack bag
Secondary Packaging Cardboard box
GTIN14 NO: 19348613000771

Product Claims

Product is suitable for – tick box if product is suitable		
<input type="checkbox"/> Vegetarians	<input type="checkbox"/> Halal	<input type="checkbox"/> Kosher

Allergen Declaration

Milk or Milk products:	N/A
Fish, Shellfish, Molluscs or marine products	N/A
Gluten	N/A
Eggs or Egg traces	N/A
Nuts:	N/A
Sesame Seeds and Oils	N/A
Soya or Soya Derivatives	N/A
Sulphur dioxide and Sulphites (<10mg/kg or 10mg/litre expressed as SO ₂)	N/A

Handling

Frozen / chilled:	Frozen product
Shelf life from cooked date of production:	365 days
Shelf life once opened / prepared / defrosted:	3 days
Storage instructions:	Must be stored in freezer
Defrosting guidelines (if any):	Thaw under temperature control as per FSANZ Food Code
Date Marking/Traceability Code:	Date of production on pack
Transport:	Must be transported in refrigerated vehicle at less than 5°C

Further Processing

Cooking:	Cut open bag and remove contents into suitable heat proof equipment. Reheat above 78°C before serving
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Nutritional Information

Typical values (g) given per 100g of product	
Energy kJ	1840kJ
Protein	11.3g
Total Carbohydrates	Nil
sugars	Nil
Total Fat	44.6g
of which saturates	16g
Sodium	38mg
This information is Calculated from FSANZ Nutritional Panel http://www.foodstandards.gov.au/foodstandards/userguides/nutritioninformation1406.cfm	

Microbiological Parameters

Organism	Target (CFU per gram unless stated)	Unacceptable End of Shelf Life (CFU per gram unless stated)
Total Viable Count	<100	>100,000
E-coli	<3MPN/g	<3MPN/g
<i>Salmonella spp.</i> in 25g	ND per 25g	ND per 25g
<i>Listeria</i>	ND per 25g	ND per 25g
<i>Bacillus Cereus</i>	<100 CFU/g	<100 CFU/g

Specification Authorisation

Contact Number	02 9760 0009
Contact Email Address	qa@ribsandroast.com
Specification Approved by	Cassandra Italiano
Position	General Manager
Signature	Electronic
Date	19.12.22

Amendments Register

14.01.19	Country of origin added and Cert. Expiration Updated	Cassandra Italiano
20.06.19	Certification Expiry Updated	Cassandra Italiano
19.06.20	Certification Expiry Updated	Cassandra Italiano
25.05.2021	Certifying Bodies Expiration Date amended	Lauren Maddock
12.07.22	Certifying Bodies Expiration Date amended	Lauren Maddock
14.10.22	Amended and updated case/pack size	Shikha Shelar
19.12.22	Certifying Bodies Expiration Date Amended and Ribs and Roast's Address updated.	Shikha Shelar