



Specification
01065
PRIMO SLICED PROSCIUTTO 500G



Product Description	A leg of pork, trimmed, pressed in cages, dry cured over a period of several weeks, air-dried and sliced.				
Inner Pack Net Weight	500g		Net Weight System: AQS (e mark)		
Country of Origin	Made in Australia from at least 95% Australian ingredients with meat from Australia				
Ingredient List	Pork, Salt, Corn Syrup Solids, Dextrose (Maize or Tapioca), Lactose (Milk), Sugar, Acidity Regulators (331, 300), Preservatives (252, 251, 250), Antioxidant (316), Garlic.				
Allergen Statement	CONTAINS MILK				
	MAY CONTAIN TRACES OF N/A				
Product Type	Manufactured Meat				
Product Claims	No Artificial Colours No Artificial Flavours Gluten Free Good Source of Protein				
Storage Conditions	Store at or below 4°C.				
Shelf Life	70 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	Serve as part of a gourmet platter or wrapped around grissini..				
Cooking Instructions	N/A				
Nutrition Panel	Serving Size		50 g		
	Servings per pack		10		
		Average Quantity per Serving	% Daily Intake * per Serving	Average Quantity per 100g	
	Energy	556 kJ	6%	1110 kJ	
	Protein	13.9 g	28%	27.9 g	
	- gluten	Not Detected		Not Detected	
	Fat, total	8.5 g	12%	17.0 g	
	- saturated	3.4 g	14%	6.8 g	
	Carbohydrate	Less than 1 g	<1%	Less than 1 g	
	- sugars	Less than 1 g	<1%	Less than 1 g	
	Sodium	986 mg	43%	1970 mg	
	Pork	46.0 g		92.0 g	
	* Based on an average adult diet of 8700 kJ.				
Meat Species	Pork		Cutting Type:	Sliced	
Dimensions	Length:	190 - 265mm	Thickness:	0.9 - 1.2mm	
Product Image					



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Microbiological Limits	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 and Nitrates (calculated as Sodium Nitrite): Less than 500 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 antioxidant	
	Use of nitrite	
	Use of nitrates	
	Water activity	
	Packing under vacuum (VAC)	
Organoleptic Criteria	Storage at or below 4°C	
	Appearance:	Thin slices of pale brown to dark reddish meat with white fat.
	Aroma:	Cured sweet aroma.
	Flavour:	Mild, salty and sweet flavour.
	Texture:	Soft, buttery texture.
Quality Criteria	No visible holes or voids between muscle seams.	
	Product is not too dry (crumbling texture) or too soft (raw, uncooked meat).	
	Free from blood spots and bone fragments.	
	No purge evident at the time of packing.	
	Nil evidence of off-odours, objectionable flavours or taints.	
Packaging	Nil evidence of foreign bodies – dirt, grease, glass, metal, insects, plastic etc.	
	VAC packed in flexible food grade plastic packaging material. Corrugated fibreboard carton. Conforms with Australian Standards.	
	Inner Pack Dimensions	191 mm by 240 mm by 40 mm Approximately
	Transport Conditions	Transported in clean, dry, refrigerated vehicles at or below 4°C.
	Pallet Configuration	12 cartons x 6 layers = 72 cartons per pallet
Carton Size (external)	383mm x 288mm x 166mm	Packs per Carton: 4
Barcodes	GTIN-14: 19311594010657	GTIN-13: 9311594010650
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:	SLICED PROSCIUTTO 500G
	Item Code:	01065
	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.	