

# PRIMO SPECIFICATIONS MANUAL

Short R/less 2 x 5kg Bacon 10 kg (Code: 2723)

PAGE 1 OF 4

## 1. DESCRIPTION & INTENDED USE

Short Bacon is a cured and smoked product that is produced from the short loin of lean pigs weighing 65 kg to 70 kg. Rind is removed and the slices will have the eye and a short tail.

Bacon is not a ready to consume product and requires cooking before consumption.

## 2. GENERAL

The product and its process of manufacture comply with the Australian Food Standards Code and other Regulations within Australia.

## 3. PRODUCT SPECIFICATIONS

### Physical

Appearance	- Slices have the eye and a short tail
Colour	- Even pink colour (lean meat) and white fat
Odour	- Characteristic aroma of Bacon
Flavour	- Characteristic flavour of Bacon
Texture	- Firm texture
Thickness	- Slices 3.5 mm + / - 0.5 mm

### Chemical

Protein	- 15.0 + / - 1.0%
Fat	- 20.0 + / - 4.0%
Salt	- 2.8 + / - 0.3%
Carbohydrate	- 1.0 + / - 0.2%
Moisture	- 60.0 + / - 2.0%
Sodium nitrite	- Less than 125 ppm

### Microbiological

Total Colony Count	- Less than $5.0 \times 10^4$ cfu / g (At the time of packing)
Coliforms	- Less than 500 / g
E Coli	- Absent / g
Salmonella	- Absent / 25 g

# PRIMO SPECIFICATIONS MANUAL

Short R/less 2 x 5kg Bacon 10 kg (Code: 2723)

PAGE 2 OF 4

## 4. INGREDIENTS STATEMENT

Pork (87%), Water, Salt, Dextrose, Sucrose, Mineral Salts (450, 451, 452), Antioxidant (316), Sodium Nitrite (250).

Smoked.

## 5. NUTRITION INFORMATION

Servings per package: 100

Serving size: 50 g

	Average Quantity per Serving	Average Quantity per 100 g
Energy	470 kJ (112 Cal)	940 kJ (225 Cal)
Protein	7.6 g	15.2 g
Fat, total	9.0 g	17.9 g
- saturated	3.7 g	7.3 g
Carbohydrate	Less than 1 g	1.2 g
- sugars	Less than 1 g	1.2 g
Sodium	600 mg	1200 mg

# PRIMO SPECIFICATIONS MANUAL

Short R/less 2 x 5kg Bacon 10 kg (Code: 2723)

PAGE 3 OF 4

## 6. IDENTIFICATION

The retail packs which is also the outer unit are printed with the following information:

:

- **Primo Smallgoods Logo**
- Meat processor No: **MP 1071**
- Supplier name, address and telephone number: **P&M Quality Smallgoods Pty Ltd, 18 Hume Highway, Chullora, NSW 2190. Tel: (02) 9742 0000.**
- Use By Date: **Marked as USE BY DD.MM.YY**
- Country of Origin: **Made in Australia from Imported and Local Ingredients**
- Storage conditions: **Store at 4° C or below**
- Product Net weight: **Marked**

The retail trade outer unit is printed with:

- **Primo Smallgoods Logo**
- Meat processor No: **MP 1071**
- Supplier name, address and telephone number: **P&M Quality Smallgoods Pty Ltd, 18 Hume Highway, Chullora, NSW 2190. Tel: (02) 9742 0000.**
- Use By Date: **Marked as USE BY DD/MM/YY**
- Storage conditions: **Store at 4° C or below**
- Product Net weight: **Marked**

## 7. PACKAGING

The product is packed in cartons with a plastic liner between each layer. Each pack contains 5 kg. Each 5 kg carton is placed in a flexible plastic bag under modified atmosphere. There are 2 units of 5 kg each in one shipper carton.

## 8. TRANSPORTATION

The product will be transported at 4° C or below in clean, dry, refrigerated vehicles.

## 9. STORAGE AND SHELF LIFE

The product must be stored at 4° C or below.

The Shelf life of the product is five weeks from the date of packing when stored under modified atmosphere in the original unopened pack at 4° C or below.

# PRIMO SPECIFICATIONS MANUAL

Short R/less 2 x 5kg Bacon 10 kg (Code: 2723)

PAGE 4 OF 4

## 10. METHOD OF PRESERVATION

Use of Nitrite  
Use of Antioxidant  
Heat Treatment  
Smoking  
Packing under Modified Atmosphere including Carbon dioxide  
Storing at 4° C or below

## 11. GMO STATUS

This product is free of genetically modified ingredients.

## 12. ALLERGEN STATUS

None

.....  
**Authorised by QA Manager**  
**Jayashree Salman**

.....  
**Authorised by Factory Manager**  
**Ramiz Agha**

.....  
**Authorised by R&D Manager**  
**Shawn Shi**

Approved by  
QA Manager

Effective date  
October 2011

Issue No 3