GLOBAL MEATS  ALTER IN THE PROCESSION.  STELL PROCESSION.	Global Meats (Australia)	CLIENT:	
	PRODUCT DESCRIPTION	PRODUCT:	Cooked Pork Ribs USA Halves (KG)
Product:	Cooked Pork Ribs USA Halves (KG)		
Variety Description:	Cooked Material		
Product Code:	8001100		
Grade:			
Colour- visual appearance:	Colour may vary from pale pink to dark brown.		
Allergens/Additives:	See Below		
Sensory:			
Shape:	Irregular Rectangle		
Size:	Random		
Major Defects:			
Minor Defects:			
Governing Code:	FSANZ min. requirements food standards code- food safety standard- food industry recall protocol		
Food safety micro tolerance			
plate count:			
Chemical, metal, pesticide:			
Physical bone dirt scales:	Bone In Product		
Shelf life:	12 Months (365 Days) - Frozen Product		
Packed weight:	10-12KG		
Packaging- handling:	MW VAC		
Aged/Marbling etc.:			
Mode of Transport:	Refrigerated Transport Vehicle		
Storage Temperature:	At or below < -18°C		
Delivery Temperature:	At or below < -15°C		
Labelling Requirement:	Best Before Date   Packed On Date   Product Description		
Outlet:			

## **PHOTOGRAPHS:**





Allergins: Nil Ingredients: Sugar, Salt, Rice Flour, Spices, Herbs, Rice Bran Oil.

## **OTHER DETAILS / INFORMATION**

## **Intended Use / Cooking Instructions**

Non-GMO - Exempt from Labelling | Please note that the information contained within this Specification is correct to the best of our knowledge in accordance with the raw material supplier specifications. Although items are not sourced from nor contain GMO to the best of our knowledge, it is Company Policy to state we make no claim of "GMO Free".

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