



Product Datasheet



Product Code	14762				
Product Name	Hans Smoked Strassburg VAC 2kg (2)				
Intended Market	Domestic (Australia) Only				
Inner Pack Net Weight	2 kg	Net Weight System:		AQS (e mark)	
Ingredient List	Meat Including Pork, Water, Seasoning [Salt, Dextrose (Maize or Tapioca), Spices, Mineral Salts (451, 450, 452), Antioxidant (316), Yeast Extract, Dried Vegetables (Including Onion, Garlic), Rice Flour, Flavours (Smoke, Natural), Preservative (250), Spice Extracts (Including 160c)], Potato Starch, Acidity Regulators (326, 262), Soy Protein, Wood Smoke.				
Allergen Statement	CONTAINS		SOY		
	MAY CONTAIN		MILK, SULPHITES		
Country of Origin	Made in Australia from at least 33% Australian ingredients				
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 5 days.				
Advisory Statement	Remove casing prior to consumption.				
Prescribed Name	Manufactured Meat				
Nutrition Panel	Serving size:		50	g	
	Servings per	pack:	40		
		Average Quantity per Serving	% Daily Intake * per Serving	Average Quantity per 100g	
	Energy	469 kJ	5%	938 kJ	
	Protein	7.6 g	15%	15.2 g	
	- gluten	Not Detected		Not Detected	
	Fat, total	8.7 g	12%	17.4 g	
	- saturated	3.8 g	16%	7.6 g	
	Carbohydrate	1.1 g	<1%	2.1 g	
	- sugars	Less than 1 g	<1%	Less than 1 g	
	Sodium	505 mg	22%	1010 mg	
	Meat Including Pork	42.0 g		84.0 g	
	* Based on an average adult diet of 8700 kJ.				
	Barcodes	GTIN-14	19310568147627	GTIN-13	9310568147613
Supplier's Address	PRIMO FOODS PTY LTD 18 Hume Hwy, Chullora, NSW 2190.				
	CONSUMER CENTRE	1800 060 909	Website	www.hans.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:	63 days				
	Secondary Shelf life:	Store at or below 4°C. Once opened, consume within 5 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:	330 - 350 mm				
	Diameter:	90 - 100 mm				
Sensory Criteria	Appearance	Product is various shades of pink meat and white fat with specks spices throughout, filled into a cylindrical inedible casing. Once cut product may oxidise and darken in colour.				
	Aroma	Meaty, savoury aroma, with notes of smoke, garlic, and spices.				
	Flavour	Meaty, savoury salty flavours, with notes of smoke, garlic, and spices.				
	Texture	Firm, chewy, coarse greasy texture with smooth afterbite.				
Quality Criteria	Gel and air pockets are <10 mm in diameter.					
	Product is not too dry (crumbling texture) or too soft (raw, uncooked meat).					
	Blood spots and dark spots are <5 mm.					
	Casing is intact, not burst or damaged.					
	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:	350	mm	x	100	mm x 100 mm
	Outer Carton Dimensions:	343	mm	x	204	mm x 109 mm
	Packs per Carton:	2				
Full Pallet TI-HI	17	cartons x	9	layers =	153	cartons per pallet
Photo						