

VAM PRODUCT SPECIFICATION

VAN CODE: 1SF-PP CUSTOMER: Superior Food Services Description: Fully cooked puiled pork muscles Dimensions: Irregular strips < 60mm inlength Taste: Cooked pork flavour notes Texture & Fully cooked pork muscles broken down into fibrous strands. Colour: Typical of cooked pork; No pink colourian Typical of cooked pork; No pink colourian Pork (85%), Marinade (Water, Salt, Acidity Regulator (451), Sodium Acetate (262), Vegetable Gum (407), Citrus Fibre, Yeast Extract, Sodium Citrate (331), Sodium Ascorbate (301), Ascorbic Acid (300) Ascorbate (301), Ascorbic Acid (300) Allergens: Produced in a facility that handles ingredients containing gluten, soy, egg and milk Country of Origin: Made in Australia from at least 98% Australian ingredients Defects: Free of signs of spoilage including off odours. Free from foreign material. Microbiological Total Plate Count: <100 000 cfu/g Listeria Spp: ND in 25 grams Coeffictation: Coaje's staph <100 cfu/g Salmonelia: ND in 25 grams No Curificter of Analysis required Product: 104M-PP: Pulled Pork Net Weight: Pack on Date: Best before Date: Keep Frozen: Store at or below -15*C: Manufactured by: Value Added	PRODUCT NAM	E: PULLED PORK			
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