

Pork Belly



S O U S V I D E T O P E R F E C T I O N



Chilled Product Code: **205**

Frozen Product Code: **242**

Pieces Per Bag: **1**

Bags per Carton: **5-6**

Average Bag Weight: **1.5-2.5kg**

Average Carton Weight: **10-12kg**

Sold By: **Weight**

Energy kJ: 785kJ

Protein: 17.5g

Total Carbohydrates: 0g

Sugars: 0g

Total Fat: 13.2g

of which saturates: 5g

Sodium: 68mg

Cooking Tip!

Score the belly skin, season and oven roast at 270 degrees celsius for approximately 30 to 40 minutes.



PRODUCT SPECIFICATION

9.205

HALF PORK BELLY

Product Information

Address:	14-16 Fox Street Holroyd NSW 2142	
Product Name:	Half Pork Belly	
Product Code:	205	
Product Description:	Pork belly ½ portions cooked to Sous Vide perfection	
Consumer:	General Population	
Ingredients List:	Pork Belly.	
HACCP Process Flow:	Receipt (CCP), Storage (CCP), Processing (CP), Cooking (CCP), Cooling (CCP), Storage (CCP), Dispatch (CCP), Transport (CCP)	
Case / Pack Size:	2 - 3kg per bag. 5 bags per carton sold by weight. 6 cartons per layer. 8 layers per pallet.	
HACCP Certifying Body & Expiry Date		
Primary SQFI 2022	Second NSW Food Authority 2022	Third Department of Agriculture & Water Resources 2022

Ingredients Breakdown for Value Added Product Only

Ingredients	Supplier/Country of Origin	Weight (%) (g)
PORK	NETHERLANDS	100%

Country of Origin

Ingredients	Country of Origin	Percentage of Australian Ingredients (%)
PORK	AUSTRALIA	0%
	NETHERLANDS	100%

E-numbers

E number	Chemical Name	Purpose
N/A		

Packaging

Primary packaging Food Grade Vac pack bag
Secondary Packaging Cardboard box
GTIN14 NO: 19348613001464

Product Claims

Product is suitable for – tick box if product is suitable		
<input type="checkbox"/> Vegetarians	<input type="checkbox"/> Halal	<input type="checkbox"/> Kosher

Allergen Declaration

Milk or Milk products:	N/A
Fish, Shellfish, Molluscs or marine products	N/A
Gluten	N/A
Eggs or Egg traces	N/A
Lupin	N/A
Nuts:	N/A
Sesame Seeds and Oils	N/A
Soya or Soya Derivatives	N/A
Sulphur dioxide and Sulphites ($<10\text{mg/kg}$ or 10mg/litre expressed as SO_2)	N/A

Handling

Frozen / chilled:	Chilled product. Can be frozen
Shelf life from cooked date of production:	70 days
Shelf life once opened / prepared / defrosted:	3 days
Storage instructions:	Must be stored at or under 5°C
Defrosting guidelines (if any):	Thaw under temperature control as per FSANZ Food Code
Date Marking/Traceability Code:	Date of production on pack
Transport:	Must be transported in refrigerated vehicle at less than 5°C

Further Processing

Cooking:	Cut open the cook pouch, empty the protein into desired method and further process under a regulated HACCP plan. Reheat above 78°C before serving. Do not heat and re heat.
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Nutritional Information

Typical values (g) given per 100g of product		
Energy kJ	1840kJ	
Protein	11.3g	
Total Carbohydrates	Nil	
sugars	Nil	
Total Fat	44.6g	
of which saturates	16g	
Sodium	38mg	
This information is Calculated from FSANZ Nutritional Panel http://www.foodstandards.gov.au/foodstandards/userguides/nutritioninformation1406.cfm		

Microbiological Parameters

Organism	Target (CFU per gram unless stated)	Unacceptable End of Shelf Life (CFU per gram unless stated)
Total Viable Count	<100	$>100,000$
E-coli	$<3\text{MPN/g}$	$>3\text{MPN/g}$

Salmonella spp. in 25g	ND per 25g	ND per 25g
Listeria	ND per 25g	ND per 25g
Bacillus Cereus	<100 CFU/g	>100 CFU/g

Specification Authorisation

Contact Number	02 9760 0009
Contact Email Address	qa@ribsandroast.com
Specification Approved by	Cassandra Italiano
Position	Quality Assurance Manager
Signature	Electronic
Date	25.05.2021

Date	Amendment/Addition	Person Responsible
20.06.2020	Certification Expiry Updates	Cassandra Italiano
25.05.2021	Certifying Bodies Expiration Date amended	Lauren Maddock



