

CUSTOMER PRODUCT INFORMATION		Date Issued:	07/07/2016
		Revision :	V1
	67TH STREET BBQ® FULLY COOKED SHREDDED PORK WITH CLEAR SAUCE		
	Product Code: 736490 99261		

General Description	
67 th Street Fully Cooked Shredded Pork is made for the Food Service industry. It is produced from raw material code 28060 – pork shoulder picnic cushion meat 92% lean.	

Product Quality	
<i>Processing Steps</i>	<ol style="list-style-type: none"> 1. Product is cooked with smoke until the internal temperature reaches 158F. 2. Product is shredded and packed with clear sauce. 3. Two packages are placed into box.

Setup Information	
<i>Storage</i>	Frozen
<i>Label on Case</i>	Yes, Seaboard Label
<i>Master Case Dimensions</i>	11.313*7.125*7.0000
<i>Cube</i>	0.3265
<i>Pack Size</i>	5#/package, 2 packages/case
<i>Packing type</i>	VP
<i>Catch/Fixed Weight</i>	Fixed
<i>Net Weight Average (lbs)</i>	10.00
<i>Gross Weight Average (lbs)</i>	10.60
<i>Total Tare Weight (lbs)</i>	0.60
<i>Pallet Arrangement</i>	120 cases per pallet
<i>Tie</i>	20
<i>High</i>	6
<i>Shelf Life Requirement</i>	365 days frozen at 10F or less
<i>Lead Time</i>	10 days
<i>Minimum #</i>	10,000 lbs total distributor order
<i>14 Digit UPC</i>	10 077052 99261 4
<i>Box Label Description</i>	FULLY COOKED SHREDDED PORK WITH CLEAR SAUCE

Quality and Legislation	
<i>Legal</i>	All animals used in the manufacture shall have been deemed fit for human consumption by a recognized regulatory inspection authority.
<i>Genetic Modifications</i>	Must be non-GMO (Genetically Modified Organism) according to local market regulations and requirements.

Sensory Requirements	
<i>Appearance as is</i>	Typical of pork
<i>Texture as is</i>	Typical of pork
<i>Color as is</i>	Typical of pork
<i>Odor as is</i>	Minimal, typical raw pork, non-rancid or off odor
<i>Appearance after preparation</i>	Typical of lean pork
<i>Texture after preparation</i>	Typical of lean pork

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Color after preparation	light brown
Odor after preparation	Cooked pork
Taste after preparation	Typical cooked pork
Sample preparation	Roast or grill until internal temperature of 155-160F is reached

Physical-Chemical Attributes	
Target	
Crude Proteins	31g/140g
Fat Content	15g/140g
Ingredients	Pork; Clear Sauce: water, salt, maltodextrin, natural flavor
Foreign Materials/Impurities	Free from gristle, bruises, blood clots, blood splashing, abscesses, foreign or extraneous materials.

Additives/ Contaminants		
	Maximum	Requirement
Allergens	Not present	
Sensitive Ingredients	Not present	
Lead	0.1 mg/kg	
Arsenic	0.1 mg/kg	
Cadmium	0.05 mg/kg	
Drug Residue		Absent beyond regulatory MRL*
Hormones	All of the animals used in the production of this product are free of added hormones** of any kind.	
Sensitive Ingredients	Not present	
*MRL (Maximum Residue Limits as set forth by regulatory agency)		
** Federal regulations prohibit the use of hormones in pork.		
NOTE: The product does not contain or is derived from specified risk materials as defined by a recognized regulatory authority.		

Microbiological Requirements

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In addition to the limits set by local legislation or Codex Alimentarius, Seaboard Foods has determined specific limits for its own needs. Where applicable these are listed below. The expression of microbiological quality criteria is based upon that recommended by "The International Commission on Microbiological Specification for Foods" where:

n = Number of samples

c = Maximum number of samples greater than or equal to m and less than M

m = Microbiological limit that:

- in a 2 class plan separates good from defective quality;

- in a 3 class plan separates good from marginally acceptable

quality. M = Microbiological limit that:

- in a 3 class plan separates marginally acceptable from unacceptable quality;

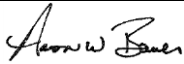
- in a 2 class plan M may be assimilated to m.

	n	c	m	M	Comments
Aerobic mesophilic microorganisms	1	0	1,000,000 /g		
Enterobacteriaceae	1	0	5,000 /g		

Nutrition Information per 5 OZ Serving:

Calories	260 Cal	Calories from Fat	130 cal
Amount/Serving		% Daily Value*	
Total Fat	15 g	23%	
Saturated	5 g	25%	
Cholesterol	110 mg	37%	
Sodium	310 mg	13%	
Total Carbohydrates	0 g	0%	
Dietary Fiber	0 g	0%	
Sugars		0 g	
Protein	31 g		
Vitamin A	0 %	Iron	4%
		Calcium	0%
		Vitamin C	0%

*Percent Daily Values are based on a 2,000 calorie diet

Document Approval	 Aaron Bauer Seaboard Triumph Foods Corp FSQS Mgr. – Specs and Audits
Approved By	

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