



PRODUCT: Skinless Wiener, Red 6"

QUALIFIERS: Natural casing, coarse ground

PRODUCT CODE: 5605F

PACK FORM: 2 – 5 lb. packages per case.

www.landofrost.com

WIP#: L50355

SOP#: 5605F

PACKAGING SPECIFICATIONS

MICROBIOLOGICAL REQUIREMENTS:

(at time of packaging)

Total plate count	< 10,000/g
Yeast & mold	< 50/g
Staphylococcus (coagulase +)	< 10/g
Coli form	< 10/g
E. coli	< 10/g
Salmonella	negative

INGREDIENT STATEMENT:

Pork, Water, Beef. Contains less than 2% of the following; Salt, Dextrose, Sorbitol, Potassium Lactate, Natural Spices, Sodium Phosphates, Paprika, Sodium Diacetate, Natural Flavoring, Sodium Erythorbate, Sodium Nitrite, Spice Extractives, Red Dye 40

Allergen: N/A

PACKAGING:

About 40 pieces per package.

2 – 5lb. packages per case.

SHELF LIFE:

360 days from date of manufacture

Guaranteed minimum of 45 days at delivery to dist.

COMPUTER LABELING:

Meat Item, Product Code, Case UPC (GTIN), Julian Date of Pack, Weight Statement, Not for Retail Sale, Keep Refrigerated or Frozen, Establishment code, Nutrition Facts Panel, Ingredient Statement.

CHEMICAL REQUIREMENTS:

% Moisture	55.7% +/- 3.7
% Fat	27.5% +/- 3.3
% Protein	11.23% +/- 1.3
% Salt	2.09% +/- .1

NUTRITIONAL INFORMATION:

Portion size	56.0 g
Calories	160.0
Calories from fat	120.0
Total fat	15.0 g 23% DV
Saturated fat	5.0 g 25% DV
Trans fat	0.0 g
Cholesterol	30.0 mg 10% DV
Sodium	520.0 mg 22% DV
Total Carbohydrates	3.0 g 1% DV
Sugars	1.0 g
Protein	6.0 g
Calcium	0.0% RDI
Iron	2.0% RDI
Vitamin A	2.0% RDI

Not a significant source of Dietary Fiber, Vitamin A, Vitamin C, Calcium

NET WEIGHTS:

Package = 80 oz.

Case = 10.0 lbs.

BOX DIMENSIONS (C601):

O.D. = 11" x 7" x 7"

Cube = 0.370

PALLETIZATION:

20 cases per layer.

8 layers per skid.

This product is packed under conditions that meet all the requirements of the FD&C act, including current GMP and/or USDA sanitation regulations or other regulatory standards for sanitation and for wholesomeness, as applicable. Finished product at time of delivery shall be in compliance with these same requirements. Effective quality assurance and sanitation procedures are in effect to assure process and product compliance.

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