



PRODUCT: Skinless Wiener, Red 7"

QUALIFIERS: Natural casing, coarse ground

### PRODUCT CODE: 5631F

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

# 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 20 pieces per package. 2 – 5lb. packages per case.

### SHELF LIFE:

360 days from date of manufacture

Guaranteed minimum of 45 days at delivery to distributor when stored below 40°F.

#### 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:**

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

# NUTRITIONAL INFORMATION:

Portion size	113.0 g
Calories	320.0
Calories from fat	280.0
Total fat	31.0 g 48% DV
Saturated fat	11.0 g 55% DV
Trans fat	0.0 g
Cholesterol	55.0 mg 18% DV
Sodium	1060.0 mg 44% DV
Total Carbohydrates	5.0 g 2% DV
Sugars	2.0 g
Protein	12.0 g
Calcium	0.0% RDI
Iron	4.0% 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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