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PRODUCT: Wimmer's Skinless Wiener

WIP#: 50521

QUALIFIERS:

SOP#: 5146F

PRODUCT CODE: 5146F

PACK FORM: 2 – 5lb 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, Potassium Lactate, Natural Spices, Dextrose, Sorbitol, Sodium Phosphates, Sodium Diacetate, Natural Flavorings, Sodium Erythorbate, Paprika, Sodium Nitrite.

##### **Allergen:**

No MSG, Gluten Free

##### **PACKAGING:**

About 25 links per package.  
2-5lb packages per case.

##### **CHEMICAL REQUIREMENTS:**

% Moisture	54.02 +/- 6.18
% Fat	27.71 +/- 6.61
% Protein	12.46 +/- 1.32
% Salt	2.0 +/- 0.22

##### **NUTRITIONAL INFORMATION:**

Portion size	91 g
Calories	260
Calories from fat	240
Total fat	26 g
Saturated fat	8 g
Trans fat	0 g
Cholesterol	45 mg
Sodium	810 mg
Total Carbohydrates	3 g
Sugars	1 g
Protein	11 g
Iron	4 % RDI
Calcium	0% RDI
Vitamin A	0% RDI
Vitamin C	0% RDI

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

##### **NET WEIGHTS:**

Package = 40 oz.  
Case = 10 lbs.

##### **SHELF LIFE:**

360 days from date of manufacture  
Guaranteed minimum of 45 days at delivery to dist.

##### **BOX DIMENSIONS (C601):**

O.D. = 11.375" x 7.375" x 7.625"  
Cube = 0.3701

##### **COMPUTER LABELING**

Meat Item, Product Code, Sell By Date, Product Code UPC, Sell By UPC, Julian Date of Pack, Package Count and Weight Statement, Keep Refrigerated, Establishment code.

##### **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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