



# **Product Specification Sheet**

# SALAMI CHIPS, PICANTE BLACK KASSEL 2X8/3 OZ

Item Number :	068694	Country of (	Origin :	Canada	
Pack Size :	2x8/3oz	RW or EX w	eight :	EW	
Brand on Box	Black Kassel	Brand on Ite	-	Black Kassel	
ON Box ON Product			•••••		
	UPC: 069401000545		Date C	ode ·	Best Before
			-		
	GTIN : <u>100694010005</u>	42	-	Code Format :	YYYYMMMDD/YYMMMDD
	EAN :		Date C	Code Location:	Product Label and Case Label
	Product Image		_	Produ	ct/Repack Label
			Serving Sea Serving Sea Amoust Per Calories 170 Total Fail Salurdon Trans Fail Cholester Didary Fail Otal Cabe Pobletin 10 Manual Pobletin 10 Manual Salurdon Didary Fail Calcular Manual Salurdon Manual Salurdon Manual Salurdon S	Calories From Fat 120   % Doll yValor   3g 20%   Fit 4 5g 20%   3g 23%   3g 23%   3g 23%   3g 23%   3g 23%   3g 23%   3g 27%   4 40mg 13 %   3g 27%   4 00mg 13 %   3g 27%   % Vibamh C 0%   % Iron 0 %   % Iron 0 %   % Iron 0 %   1as tha 6% Bg   1as tha 6% Bg   1as tha 20% 30%   20%	INTERIOR CONTRACTOR OF CONTRACTOR OF CONTRACTOR CONTRAC

**Product Properties** 

Ingredient/Product Statement : Pork, salt, dextrose, paprika, spices, onion powder, garlic powder,

dehydrated red bell pepper, sodium ascorbate, lactic acid starter culture, sodium nitrite, smoke.

Piece Count (Case)	12	Preservatives (Y/N)	Y
Fresh/Aged/Cooked	Aged	GMO Free (Y/N)	Ν
Smoked (Y/N)	Y	Kosher (Y/N; Certification)	Ν
Meat Type (Species)	Pork	Halal (Y/N)	N
Casing (Y/N)	Y	Organic (Y/N)	N
Casing Type	Clear	Special Pre-Order (Y/N)	N
			Ν

#### Shelf Life:

Shelf Life from Packing	180 days	Shelf Life if Frozen	N/A
Storage Temperature	40-80 °F	Shelf Life Defrosted	N/A

#### **Physical Properties:**

Color	Reddish
Aroma & Flavor	Smoky cured meat with spicy, garlic, onion, and habanero notes
Texture	Chewy with a firm bite
Appearance	Reddish, small round slices with interior flecks of white fat
Shape	Small round slices

#### **Chemical Analysis:**

	Unit	Specification	Range
Moisture	%	30	27-33
Fat	%	35	31.5-38.5
Ash	%		
Protein	%	29	26.1-31.9
Brine	%		
RH (Relative Humidity)	%		
рН			
Aw (Water Activity)			

## **Microbiological Analysis:**

	Unit	Specification	Range
Coliforms	cfu/g	Negative	
E. coli.	cfu/g	Negative	
Yeast	cfu/g	<50	0-100
Moulds	cfu/g	<50	0-100
Salmonella	cfu/g	Negative	
Listeria	cfu/g	Negative	
Enterobacteriaceae	cfu/g	Negative	
Staphylococcous <i>aureus</i>	cfu/g	Negative	

# Nutritionals (\*Daily Value % Based on a 2,000 Calorie Diet)

Serving Size: (As listed on Label)	100	) q	Serving Size:	1.5 oz (43	a)
Servings Per Container:	varied		Servings Per Container:	About 2	
	Per Serving	DV%		Per Serving	DV%
Calories:	390		Calories:	170	
Total Fat (g)	31	47%	Total Fat (g)	13	20%
*Changed from 65-78g :			*Changed from 65-78g :		
Saturated Fat (g):	11	53%	Saturated Fat (g):	4.5	23%
<i>Trans</i> Fat (g):	0		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	95	31%	Cholesterol (mg):	40	13%
Sodium (mg)	1500	63%	Sodium (mg)	660	27%
*Changed from 2,400–2,300mg			*Changed from 2,400–2,300mg		
Total Carbohydrate (g)	2	1%	Total Carbohydrate (g)	1	1%
*Changed from 300-275g			*Changed from 300-275g		
Dietary Fiber (g)	0	2%	Dietary Fiber (g)	0	0%
*Changed from 25-28g			*Changed from 25-28g		
Total Sugars (g):	1		Total Sugars (g):	0	
Added Sugars	0	0%	Added Sugars	0	0%
Protein (g):	25		Protein (g):	11	
Vitamin D (mcg)	0	0%	Vitamin D (mcg)	0	0%
*Changed from 400IU (10µg) – 20µg			*Changed from 400IU (10µg) – 20µg		
Calcium (mg)	9	0%	Calcium (mg)	0	0%
*Changed from 1,000—1,300mg			*Changed from 1,000—1,300mg		
Potassium (mg)	58	1.2%	Potassium (mg)	25	1%
*Changed from 3,500-4,700mg	ļ ļ		*Changed from 3,500-4,700mg		
Iron:	0.36	2%	Iron:	0	0%

\*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

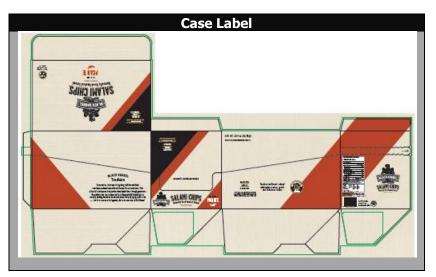
# Packaging

Cases Per Pallet	84	Case Dimensions (in.)	12.5 x 10.5 x 7
Block & Tier	12 x 7	Unit Dimensions (in.)	6.90 x 5.91 x 1.73
Case Cube (ft^)	0.1668	Gross Weight (Avg.)	4.26 lbs
Packaging Type	Resealable bag	Tare Weight	0.89 lbs
		Net Weight (Avg.)	3.37 lbs

## Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant. **Each square is answered with a YES or NO and, when applicable, the name of an ingredient.** 

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk,	No	No	yes
casein, whey, etc)			
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	yes
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	yes
Tartrazine	No	No	No



Supplier No.	S418
Manufacturer No.	S418
Audit / Expiry Date	SQF/JUL2018