



BBQ SEASONED PORK RACKS OF RIBS 600g

Supplier Reference: BBQ SEASONED LOIN RIBS 600g

Brand Name: Retort Cooked Products Cookhouse

Supplier: RTCFoods

Pack Configuration: Plastic vacuum packed of variable weight.
(Tare weight of plastic: 21g)

Supplier Contact: RTCFoods
300/237 Scottsdale Drive, Robina 4226
Queensland, Australia 1800 270 643
Keep chilled at 0 - 4°C

Storage Conditions:
Shelf life upon opened first packaging

Consume within 24 hours.

Total Shelf Life:

12 months from production date

Country of Origin:

Always from EU.

Product Description:

Ready to eat. Best results are from heating thoroughly before consumption.



DIMENSIONS & COSTINGS

Outer Case	THE COOKHOUSE (511g tare weight)	Unit Net Weight	600g (Min 585g, Max 630g)
Vacuum pack Dimensions (length x width x height)	(200 x 175 x 35) mm Height is variable	Net Case Weight	15 x 0.6 kg = 9.0Kg
Number of Cases per Layer	9	Number of Cases per Pallet	108
Number of Layers per Pallet	12	Net weight per pallet (Kg)	972 kg approx.

INGREDIENTS DECLARATION:

Pork Meat (94%), BBQ Seasoning (Sugar, salt, dehydrated glucose syrup, tomato powder concentrate, starch, ground onion, ground garlic, colouring E150a, smoke flavourings, paprika powder, acidity regulator E330, yeast extract, black pepper powder, colouring agent E170, preservative E202, ground cayenne).

MICROBIOLOGICAL DATA

TEST	TARGET	REJECT	METHOD
E. coli	<10 ² ufc/gr	>10 ² ufc/gr	ISO 16649-1/2/3:2001
Staphylococcus aureus	<10 ² ufc/gr	>10 ² ufc/gr	ISO 6888-1/2:2000
Salmonella	Absence/25g	Presence/25g	ISO 6579-1:2017
Listeria monocytogenes	Absence/25g	Presence/25g	ISO 11290-1:2017
Total Viable Count	<10 ⁶ ufc/g	>10 ⁶ ufc/g	ISO 4833-1:2013
Enterobacteriaceae	<10 ² ufc/g	>10 ² ufc/g	ISO 21528-2:2017
Sulphite Reducing Clostridia	<10 ² ufc/g	>10 ² ufc/g	ISO 15213:2003



PRODUCT DESCRIPTION

PARAMETER	STANDARD	UNACCEPTABLE
Appearance	BBQ seasoning coverage on all sides of rib. Light & Brown color of BBQ seasoning in natural juices. No foreign bodies.	Rib without full coverage of BBQ seasoning in its natural juices. Any of foreign bodies.
Aroma	Typical of pork Rib with typical aroma of BBQ seasoning.	Off or sour taints. Aroma not associated with product
Flavor	Typical of Pork Rib with a BBQ seasoning. Typical BBQ seasoning in its natural juices.	Evidence of rancid meat. Flavors not typical to pork ribs or BBQ seasoning. Flavor not associated with product.
Texture	Lean part: firm-fat-soft. If the product is well cooked, the meat should pull away easily from the bone. Bony part: hard.	It is not tender. It does not resist biting and is very soft in general. Does not meet the acceptance criteria.
Bruises	No presence of bruises	Presence of bruises
Broken Bones	No presence of broken bones	Presence of broken bones
Bloodspots	0 -1 bloodspot per vacuum pack	>1 bloodspot per vacuum pack

ALLERGEN INFORMATION

Crustaceans	Free	Rye	Free
Mollusks	Free	Barley	Free
Eggs	Free	Oats	Free
Fish	Free	Peanuts	Free
Lupin	Free	Almonds	Free
Soya	Free	Pecans	Free
Milk	Free	Hazelnuts	Free
Celery	Free	Walnuts	Free
Mustard	Free	Brazils	Free
Sulphites	Free ($< 10 \text{ mg/kg}$)	Macadamia	Free
Sesame	Free	Cashews	Free
Wheat	Free	Pistachio	Free

NUTRITIONAL INFORMATION

Typical Values	Per 100g
Energy kJ	1121,31
Energy kcal	268
Fat	19,21
of which Saturates	7,29
Carbohydrates	2,72
of which Sugars	1,74
Fiber	<1
Protein	21,04
Salt	0,72
Polyols (optional)	
Omega3:6 (optional)	

METAL DETECTION STANDARD

TEST	UNIT	TARGET (Size in diameter)	FREQUENCY	REJECTION CRITERIA
METAL DETECTION	mm	Fe: 3.5mm	Every Hour	Failure to detect test pieces
		Non-Fe: 4.0mm		
		Stainless Steel: 5.5 mm		



INGREDIENT BREAKDOWN (Including Sub Ingredients/Compound Ingredients)		COUNTRY OF ORIGIN	INGREDIENT % (Of Total Product Weight)
PORK RIBS		Spain / France / Germany / Poland / Always from EU	94%
BBQ SEASONING (from Spain)	Sugar	Spain	2,52%
	Salt	Spain	0,77%
	Dried glucose syrup	EU (usually France)	0,70%
	Tomato powder concentrate	Spain	0,53%
	Modified starch	EU (usually Germany)	0,29%
	Ground onion	India	0,27%
	Ground garlic	China	0,21%
	Plain Caramel (E150a)	EU (usually the Netherlands)	0,15%
	Silicon dioxide (E551)	EU (usually Spain)	0,11%
	Smoke flavouring	Germany, USA	0,11%
	Paprika powder	Spain, Peru, China	0,09%
	Citric acid (E330)	China	0,08%
	Yeast extract	EU (usually France)	0,05%
	Black pepper powder	India	0,04%
	Calcium Carbonate (E170)	EU (usually Germany)	0,04%
	Potassium sorbate (E202)	China	0,02%
	Ground cayenne	Spain, India, China, Kenya	0,02%
TOTAL →			100%