



<b>CUSTOMER PRODUCT INFORMATION</b>		Date Issued:	1/13/23
		Revision:	V4
	<b>PRAIRIEFRESH® CUISINE</b> Cooked 1/3 Pork Bellies		
	<b>Product Code: 886476 99425</b>		

<b>General Description</b>	
Prairie Fresh Cuisine Sous Vide Pork Belly-Full cut into 1/3 portions.	



<b>Product Quality</b>	
<i>Processing Steps</i>	<ol style="list-style-type: none"> <li>1. Marinated pork in brine for 24hours.</li> <li>2. Submerged in water bath @ 165f for 20 hours.</li> <li>3. Vacuum packed 1 piece per bag.</li> </ol>

<b>Setup Information</b>	
<i>Storage</i>	Frozen
<i>Label on Case</i>	Yes, Prairie Fresh Cuisine
<i>Piece Code Date Format</i>	N/A
<i>Box Code Date Format</i>	Julian Date
<i>Master Case Dimensions</i>	16.3125*10.1875*4.375
<i>Cube</i>	.42
<i>Pack Size</i>	1 piece per bag, 3 bags per box
<i>Packing type</i>	VP
<i>Catch/Fixed Weight</i>	Catch
<i>Net Weight (lbs)</i>	9.00
<i>Gross Weight Average (lbs)</i>	10.025
<i>Total Tare Weight (lbs)</i>	1.025
<i>Pallet Arrangement</i>	135 cases per pallet
<i>Tie</i>	9
<i>High</i>	15
<i>Shelf Life Requirement</i>	365 days Frozen at 0°F or less
<i>Lead Time</i>	10 days
<i>Minimum #</i>	10,000 lbs total distributor order
<i>14 Digit UPC (GTIN)</i>	90886476994257
<i>Box Label Description</i>	PFC 1/3 PORK BELLY Sous Vide Product of USA

<b>Quality and Legislation</b>	
<i>Legal</i>	All animals used in the manufacture shall have been deemed fit for human consumption by a recognized regulatory inspection authority.
<i>Genetic Modifications</i>	Must be non-GMO (Genetically Modified Organism) according to local market regulations and requirements.

<b>Sensory Requirements</b>	
<i>Appearance as is</i>	Typical of pork

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<b>Approved By:</b>	A. Bauer		

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<i>Texture as is</i>	Typical of pork
<i>Color as is</i>	Typical of pork
<i>Odor as is</i>	Minimal, typical raw pork, non-rancid or off odor
<i>Appearance after preparation</i>	Typical of lean pork
<i>Texture after preparation</i>	Typical of lean pork
<i>Color after preparation</i>	light brown
<i>Odor after preparation</i>	Cooked pork
<i>Taste after preparation</i>	Typical cooked pork
<i>Sample preparation</i>	Product is fully cooked

Physical-Chemical Attributes	
<i>Target</i>	
<i>Crude Proteins</i>	11g/100g
<i>Fat Content</i>	43g/100g
<i>Ingredients</i>	Pork - Water, Brown Sugar, Kosher Salt, Garlic, Ginger
<i>Foreign Materials/Impurities</i>	Free from gristle, bruises, blood clots, blood splashing, abscesses, foreign or extraneous materials.

Contaminants/Additives		
	<i>Maximum</i>	<i>Requirement</i>
<i>Allergens</i>	Not present	
<i>Sensitive Ingredients</i>	Not present	
<i>Lead</i>	0.1 mg/kg	
<i>Arsenic</i>	0.1 mg/kg	
<i>Cadmium</i>	0.05 mg/kg	
<i>Drug Residue</i>		Absent beyond regulatory MRL*
*MRL (Maximum Residue Limits as set forth by regulatory agency)		
NOTE: The product does not contain or is derived from specified risk materials as defined by a recognized regulatory authority.		

Microbiological Requirements

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In addition to the limits set by local legislation or Codex Alimentarius, Seaboard Foods has determined specific limits for its own needs. Where applicable these are listed below. The expression of microbiological quality criteria is based upon that recommended by "The International Commission on Microbiological Specification for Foods" where:

n = Number of samples  
 c = Maximum number of samples greater than or equal to m and less than M  
 m = Microbiological limit that:

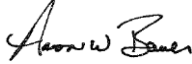
- in a 2 class plan separates good from defective quality;
- in a 3 class plan separates good from marginally acceptable quality.

M = Microbiological limit that:

- in a 3 class plan separates marginally acceptable from unacceptable quality;
- in a 2 class plan M may be assimilated to m.

	n	c	m	M	Comments
Aerobic mesophilic microorganisms	1	0	1,000,000 /g		
Enterobacteriaceae	1	0	5,000 /g		

<b>Nutrition Information per 4 OZ Serving: (113g)</b>							
Calories		490 Cal		Calories from Fat		432 Cal	
		<b>Amount/Serving</b>		<b>% Daily Value*</b>			
Total Fat		48g		62%			
Saturated		19g		96%			
Cholesterol		40mg		13%			
Sodium		190mg		8%			
Total Carbohydrates		1g		0%			
Dietary Fiber		0g		0%			
Sugars		0g					
Protein		13g					
Vitamin A	0%	Vitamin D	6%	Calcium	0%	Potassium	4%
*Percent Daily Values are based on a 2,000 calorie diet							

<b>Document Approval</b>	
Approved By	 Aaron Bauer Seaboard Triumph Foods Corp FSQS Mgr. – Specs and Audits

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