

Product Specification

Revised February 19, 2021

Summary Product Information					
Product Code	Product Name	Unit net weight (lbs)	Shipping Condition		
86-05-05	Fully Cooked Chorizo Sausage Patties	10	Frozen		

	Specific Product Information			
Ingredient	Pork, Water, Contains 2% or less of: Salt, Spices, Dextrose, Garlic Powder, Natural Flavoring.			
Statement				
Allergens	None			
Country of	USA			
Origin				
Processing	1. Pork trimmings blended with water and seasonings and chilled below 38°F.			
Steps	2. Product is formed into patties.			
	3. Product is cooked in an Impingement Oven to a minimum temperature of 160°F for 10 seconds.			
	4. Product is individually quick-frozen in a spiral freezer.			
	5. Product is bulk packed into each box.			
Shelf life	365 days at 0°F or less			
Total Tare Wt (lb) +/-5%	0.76			

Physical processing parameters				
Attribute	Target			
Piece Count	80	+/- 3		
Piece Weight (oz)	2			
Thickness (in)	0.40	+/- 0.10		
Diameter (in)	3.75	+/- 0.25		
		\		
		\		

Laboratory processing parameters						
Chemical	Min	Max				
Fat (%)	23	33				
Protein (%)	12					
Salt (%)	1.00	2.00				
Micro*						
Total plate count (/g)		10,000				

^{*}Applies to the finished product on day of pack.

Box information - 035032								
Configuration	Length	Width	Height	Cube	Tie	High	Tare	Notes
	(in)	(in)	(in)	(ft)			(lb)	
Maximum	16.1250	10.6880	6.5630	0.6546	8	10	0.6650	
Plant					10	10		
Shipping					10	10		

Lot coding information				
Lot number example	0308187090220			
Manufacturer Order number	0308187			
Calendar pack date	090220			



Product Specification

Revised February 19, 2021

Images (if applicable)



KEEP FROZEN 2 OZ

860505

CHORIZO SAUSAGE PATTIES

INGREDIENTS: PORK, WATER, CONTAINS 2% OR LESS OF: SALT, SPICES, DEXTROSE, GARLIC POWDER, NATURAL FLAVORING.





Family owned and operated since 1924

NET WT 10 LB (4.54 kg)

Rose Packing Company Inc., Barrington, IL 60010 U.S.A. www.rosepacking.com

Nutritional Analysis per 100g

310 cal
250 cal
90 cal
28 g
10 g
0 g
65 mg
700 mg
2 g
0 g
1 g
g
12 g
0 %DV
RE
0 %DV
0 %DV
6 %DV