

# PRODUCT SPECIFICATION

Product Code: 43214

**Product Name:** Cooked Italian Sausage  
Caramel Color Added - BHA, BHT And Citric Acid Added To Help Protect Flavor

**Product Code:** 43214      **Box UPC:** 10617268432145

**Internal Order Code:** 58676      **Package UPC:** 617268432148

**USDA Est. #:** 6829-A

**Prepared By (Date):** Julee Petersen (5/16/2013)      **Location:** Nevada, IA 50201-0209

## FORMULATION INFORMATION

**Ingredient Statement:** Pork, Water, Salt, Spices, Corn Syrup Solids, Caramel Color, Sodium Phosphates, Autolyzed Yeast, Flavoring, BHA, BHT, Citric Acid.

**Allergen Information:** Contains no allergens. Product is formulated with no gluten-containing ingredients.

## PHYSICAL CHARACTERISTICS

**Color:** Medium brown cooked meat color

**Flavor:** Distinctive and uniform mild Italian flavor

**Aroma:** Free of any rancid or off odor

**Size:** Irregular shaped and sized nuggets; average approximately 12 nuggets per ounce

**Frozen State:** Individually quick frozen (IQF) to internal temperature of at least 0 degrees F after cooking, resulting in a free-flowing condition

**Foreign Material:** No bone chips, gristle or other foreign material will be present; Product will pass through metal detector(s) prior to packaging

## STORAGE INFORMATION

**Plant Storage:** Stored at -5 degrees F or below until shipping

**Shelf Life:** Product must be stored at 0 degrees F or below. To ensure optimum flavor, we recommend using product in your process within 9 months of the date of production. If it is necessary to thaw this product, it must be done at a refrigerated state of 35 degrees F or below. To assure food safety, product should be held at this refrigerated state for no more than 5 days. Once product is opened and/or used in your process, the shelf-life of the item becomes totally dependent on the storage and handling practices of the operation.

## PACKAGING (External Measurements)

**Units/Case:** 2/5 lb. bag(s)

**Package Type:** Polyethylene bags (acceptable for freezing product without cause of dehydration) sealed by heat

**Case Weight:** 10.00 lbs. (net)      10.51 lbs. (gross)

**Case Dimensions:** 12.00 " (L) X 9.31 " (W) X 7.00 " (H)

**Case Cube:** 0.453 cubic foot

**Palletization:** 17 cases per layer - 10 layers per pallet

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Burke Corporation  
1516 South D Avenue  
Post Office Box 209  
Nevada, IA 50201-0209



www.BurkeCorp.com  
800.654.1152  
515.382.3575  
515.382.3955 Fax

**DATE CODE INFORMATION**

**Eight Digit Production Date Code Number (printed on warehouse inventory label applied to side panel of each carton):**

**Example:** PACKED ON 01/26/09 - 13  
**Explanation:** First six digits: packed on date (01 month, 26 day, 09 year)  
 Next two digits: hour of production (13 or 1:00 p.m.)

**Eleven Digit Production Date Code Number (stamp on each bag):**

**Example:** PACKED ON 01-26-09 1 - 1320  
**Explanation:** First six digits: packed on date (01 month, 26 day, 09 year)  
 Next digit: production shift (1 or 2)  
 Last four digits: military time (1320 or 1:20 p.m.)

**CHEMICAL SPECIFICATIONS  
(Finished Product Analysis)**

**Moisture:** 54 ± 3%  
**Fat:** 29 ± 3%

**MICROBIOLOGICAL SPECIFICATIONS**

<u>Characteristics</u>	<u>Limits/Gram</u>	<u>Analysis Method</u>
<b>Aerobic Plate Count:</b>	< 10,000/gm	FDA-BAM, Ch. 3, 8th ed.
<b>Staphylococcus aureus (coagulase positive):</b>	< 10/gm	FDA-BAM, Ch. 12, 8th ed.
<b>Coliforms:</b>	< 100/gm	FDA-BAM, Ch. 4, 8th ed.
<b>E. Coli:</b>	< 10/gm	FDA-BAM, Ch. 4, 8th ed.
<b>Yeast and Molds:</b>	< 50/gm	FDA-BAM, Ch. 18, 8th ed.

This product is produced under a HACCP plan that has been validated to achieve a minimum of a 7 log reduction of Salmonella (It should be recognized that this process lethality also results in cooked products free of E. coli 0157:H7 and Listeria monocytogenes). This process is compliant with USDA Compliance Guidelines for Lethality (Appendix A) and Stabilization (Appendix B). Under provisions of 9 CFR 430.4(b)(2), this product is classified as Alternative 2 (a post-lethality exposed product with a process that suppresses or limits the growth of Listeria monocytogenes). Extensive environmental sampling and product verification testing are conducted to assure that these products are not contaminated with pathogens after processing.

**NUTRITIONAL INFORMATION**

Mandatory Nutrients	Results Per 100g	Amount Per Serving (56g)	Nutrient Facts	Amount Per Serving (56g)	% Daily Value
<b>Total Calories</b>	329.39 Cal	184.46 Cal	<b>Total Calories</b>	<b>180 Cal</b>	
<b>Calories from Fat</b>	261.00 Cal	146.16 Cal	Calories from Fat	150 Cal	
<b>Total Fat</b>	29.00 g	16.24 g	<b>Total Fat</b>	<b>16 g</b>	<b>25 %</b>
<b>Saturated Fat</b>	10.02 g	5.61 g	Saturated Fat	6 g	28 %
<b>Trans Fat</b>	0.00 g	0.00 g	Trans Fat	0 g	
<b>Cholesterol</b>	71.86 mg	40.24 mg	<b>Cholesterol</b>	<b>40 mg</b>	<b>13 %</b>
<b>Sodium</b>	754.97 mg	422.78 mg	<b>Sodium</b>	<b>420 mg</b>	<b>18 %</b>
<b>Carbohydrates</b>	1.99 g	1.12 g	<b>Carbohydrates</b>	<b>1 g</b>	<b>0 %</b>
<b>Dietary Fiber</b>	0.49 g	0.28 g	Dietary Fiber	0 g	1 %
<b>Sugars</b>	0.47 g	0.26 g	Sugars	0 g	
<b>Protein</b>	14.18 g	7.94 g	<b>Protein</b>	<b>8 g</b>	
<b>Total Vitamin A</b>	10.14 IU	5.68 IU	<b>Total Vitamin A</b>		<b>0 %</b>
<b>Vitamin C</b>	0.57 mg	0.32 mg	<b>Vitamin C</b>		<b>0 %</b>
<b>Calcium</b>	43.03 mg	24.10 mg	<b>Calcium</b>		<b>2 %</b>
<b>Iron</b>	0.89 mg	0.50 mg	<b>Iron</b>		<b>2 %</b>

The information contained herein is, to the best of our knowledge, correct. The data is based on mean values from the Genesis R&D SQL computerized database (ESHA Research, 2010) and verified with periodic laboratory testing.

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