



Processor of Quality Fresh, Smoked, and Cooked Meats
Tel: 905-544-0782 • Fax: 905-547-3107

Product Specifications

Product Name: _____ **Product Code:** _____

Made In: _____

Sold In: _____

UPC: _____

UCC: _____

Lot Code: _____

Pack Size: _____

Per Layer: _____

Per Skid: _____

Quantity Order: _____

Storage: _____

Shelf Life: _____



Description: _____

Cooking: _____

Ingredients: _____

Physical Characteristics

Flavour: _____

Texture: _____

Colour: _____

Aroma: _____



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Allergens:	Present in Product	Present on Same Line	Present in Facility
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Chemical Characteristics
Moisture:
pH:

Microbiological Characteristics
Aerobic Plate Count:
Yeast:
Mold:
Salmonella:
E. coli:



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Nutrition Facts

Per

Amount	% Daily Value
Calories	
Fat g	%
Saturated g + Trans g	%
Cholesterol mg	
Sodium mg	%
Carbohydrate g	%
Fibre g	%
Sugars g	
Protein g	
Vitamin A	%
Vitamin C	%
Calcium	%
Iron	%