



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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<b>Product Name:</b>	<b>Product Code:</b>
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<b>Allergens:</b>	<b>Present in Product</b>	<b>Present on Same Line</b>	<b>Present in Facility</b>
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<b>Chemical Characteristics</b>
Moisture:
pH:

<b>Microbiological Characteristics</b>
Aerobic Plate Count:
Yeast:
Mold:
Salmonella:
E. coli:



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<b>Product Name:</b>	<b>Product Code:</b>
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<b>Nutrition Facts</b>	
Per	
<b>Amount</b>	<b>% Daily Value</b>
<b>Calories</b>	
<b>Fat g</b>	%
Saturated g	%
+ Trans g	%
<b>Cholesterol mg</b>	
<b>Sodium mg</b>	%
<b>Carbohydrate g</b>	%
Fibre g	%
Sugars g	
<b>Protein g</b>	
Vitamin A	%
Vitamin C	%
Calcium	%
Iron	%