



PRODUCT SPEC FORM – DATA REQUIREMENTS
DATE ISSUED: 10/16/2020

MANUFACTURER: Ezzo Sausage Company
PLANT LOCATION: 683 Manor Park Dr., Columbus Ohio 43228
PHONE NUMBER: 614-445-8843 -- 614-445-8843 fax

PRODUCT NAME: Ezzo SS Sliced Pepperoni
PRODUCT DESCRIPTION: Sliced pepperoni 10# Ezzo label -- Cupping Black edge
PRODUCT SPECS: 38mm diameter sliced 18-20ct
RAW MATERIALS: Pork, Beef
VARIANCE TOLERANCES:
VENDOR PRODUCT CODE : 13172
UPC CODE : 70849313172
R&D FORMULA CODE:
PACKAGING SPECS: atmosphere
Case pack: 2-5lb- 10#
Net Case Weight: 10#
Gross Case Weight: 10.55#
Pallet Pattern: 16 x 8 high
Case Dimensions: 11.375x9.50x7.50
Label Description: Sliced Pepperoni
STORAGE REQUIREMENTS/Shelf life:

Refrigerated < 35 f	16 Weeks
Frozen <0 f	12 Months

CODE DATE: Manufacturer date

PRODUCT STATEMENT:

- **INGREDIENTS:** Pork, Beef, Salt, Spices, Dextrose, Sugar, Water, Extractive of Paprika, Natural Smoke Flavor, Lactic Acid Starter Culture, Garlic Powder, Sodium Nitrite, Ascorbic Acid, BHA, BHT, Citric Acid.
- **NUTRITION:** See www.Ezzo.com
- **ALLERGENS – NO KNOWN ALLERGENS**

RECOMMENDED COOKING TIMES: N/A



Nutritional Information:

38mm Pepperoni

Nutrition Facts	
varies servings per container	
Serving size	(100g)
Amount per serving	
Calories	450
% Daily Value*	
Total Fat 39g	50%
Saturated Fat 15g	75%
<i>Trans</i> Fat 1g	
Cholesterol 115mg	38%
Sodium 1260mg	55%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 20g	
Vitamin D 0mcg	0%
Calcium 34mg	2%
Iron 2mg	10%
Potassium 362mg	8%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	



FOOD SAFETY & QUALITY CRITERIA

Heat Treated to $\geq 128^{\circ}\text{F}$ for a ≥ 60 minutes CCP# 2

MICROBIOLOGICAL CRITERIA: Per customer request

	<u>Target Level</u>	<u>Action Level</u>
Coliform – Numeric	10 CFU/g	500CFU/g
E. coli O157:H7	Negative	Positive
Listeria Species	Negative	Positive
Salmonella	Negative	Positive
Coag (+) Staph – Text	Negative	Positive

CHEMICAL CRITERIA:

<u>Process Step</u>	<u>Analytic</u>	<u>Target</u>	<u>Comments</u>
Finished	Fat:	40%	
Finished	Moisture:	33%	
Finished	Protein:	21%	
Finished	Salt	5.0%	
Fermentation	pH	≤ 5.3	CCP1
Dry Step	aW	≤ 0.91	
Dry Step	MPR	1.6:1	

PHYSICAL CRITERIA: 38mm in Diameter

METAL DETECTION: Yes

QUALITY ATTRIBUTES/DEFECT TYPE: Slice Count 18-20 ct./oz.

**THIRD PARTY INSPECTOR/RATING: USDA FSIS
SQF II**

R&D/QA CONTACT INFORMATION: Director of Operations/QA Manager

MINIMUM PURCHASE REQUIREMENT: 3 WEEK LEAD TIME