PRODUCT SPECIFICATION

Label Code: 52018

Product Name:	**Pre-Cooked Italian Brand Pork Pizza Topping Reorder #78587/020206**		
Label Code:	**52018**	**GTIN:**	10806795417255
Order Code:	58626	**Package UPC:**	806795417258
		USDA Est. #:	6829-A
Prepared By (Date):	Janeth Limon (5/14/2026)	**Location:**	Nevada, IA 50201-0209

FORMULATION INFORMATION

Ingredient Statement: Pork, Water, Textured Vegetable Protein (Soy Flour, Isolated Soy Protein, Caramel Color), Spices, Salt, Sodium Phosphates, Sugar, Garlic Powder.
CONTAINS: Soy.

Big 9 Allergen Info: Contains Soy. Product is not formulated with gluten-containing ingredients. We cannot, however, certify this product as gluten-free (defined as containing less than 20 ppm gluten), as our suppliers do not define their products as gluten-free.

PHYSICAL CHARACTERISTICS

Color: Light to medium brown cooked meat color

Flavor: Distinctive and uniform spicy Italian flavor

Aroma: Free of any rancid or off odor

Size: Very irregular shaped nuggets that average approximately 13 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) 10.47 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 MM/DD/YY - HH

Explanation: First six digits: packed on date (2-digit month, 2-digit day, 2-digit year)
Next two digits: hour of production (ex. 13 or 1:00 p.m.)

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

Example: PACKED ON MM-DD-YY L - HHHH

Explanation: First six digits: packed on date (2-digit month, 2-digit day, 2-digit year)
Next digit: production line (1, 2, 4, or 5)
Last four digits: military time (ex. 1320 or 1:20 p.m.)

MICROBIOLOGICAL SPECIFICATIONS

Characteristics	Limits/Gram	Analysis Method
Aerobic Plate Count:	< 10,000/gm	FDA-BAM, Ch. 3, 8th ed.
Staphylococcus aureus (coagulase positive):	< 10/gm	FDA-BAM, Ch. 12, 8th ed.
Coliforms:	< 100/gm	FDA-BAM, Ch. 4, 8th ed.
E. Coli:	< 10/gm	FDA-BAM, Ch. 4, 8th ed.
Yeast and Molds:	< 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)
Calories	319.48 Cal	178.91 Cal
Total Fat	27.00 g	15.12 g
Saturated Fat	9.81 g	5.49 g
Trans Fat	0.00 g	0.00 g
Poly Fat	5.68 g	3.18 g
Mono Fat	11.21 g	6.28 g
Cholesterol	51.26 mg	28.71 mg
Sodium	1019.04 mg	570.66 mg
Total Carbohydrate	3.79 g	2.12 g
Dietary Fiber	2.27 g	1.27 g
Total Sugars	0.72 g	0.40 g
Added Sugars	0.27 g	0.15 g
Protein	14.93 g	8.36 g
Vitamin D	0.78 mcg	0.44 mcg
Calcium	56.37 mg	31.57 mg
Iron	1.94 mg	1.09 mg
Potassium	301.35 mg	168.76 mg

Nutrient Facts	Amount Per Serving (56g)	% Daily Value
Calories	**180 Cal**	
Total Fat	**15 g**	**19 %**
Saturated Fat	5 g	27 %
Trans Fat	0 g	
Poly Fat	3 g	
Mono Fat	6 g	
Cholesterol	**30 mg**	**10 %**
Sodium	**570 mg**	**25 %**
T. Carbohydrate	**2 g**	**1 %**
Dietary Fiber	1 g	5 %
Total Sugars	0 g	
Added Sugars	0 g	0 %
Protein	**8 g**	
Vitamin D	**0.4 mcg**	2 %
Calcium	**32 mg**	2 %
Iron	**1 mg**	6 %
Potassium	**169 mg**	4 %

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

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