



6575 Bellefontaine Road
Lima, OH 45804

RUDOLPH FOODS

INDUSTRIAL BOTANERA S.A. DE C.V.

Product: Tender Crackling
Pellets

OCTUBRE 2020

DEFINITION

Pork plate skins (skin covering the upper half of the shoulder) with attached fat, which have been cut to size, cured with natural smoke flavor and rendered in pork oil to specified moisture.

COMPOSITION

Pork Fat with attached Skin, Salt, Dextrose*
*Dextrose is used in the manufacturing process of pork crackling pellets but is considered an incidental additive in finished, popped pork crackling; therefore, it does not need labeled on finished product packaging.

PACKAGING

Packaged in a high density polyethylene bag and wrapped in multilayer corrugate packaging. Labelled with a printed white sticker with the product name, weight, ingredients and traceability codes.
Net weight 75.0lbs

| Carton Label Example | |
|--|------------------|
| Product Name | Skid Code |
| Ingredients | |
| UPC | Description |
| | Pallet ID |
| | Time Stamp/Box # |
| | NET WEIGHT |
| Production Date | |
| Kill Date | |
| Expiration Date | |
| UPC128 (Product Code, Date, Wt, Pallet ID) | |

SHELF LIFE

Up to six (6) months if stored properly.

SUGGESTED CONDITIONS OF STORAGE AND TRANSPORTATION

Recommended storage conditions temperatures 50°F-70°F or 10°C - 20°C and humidity less than 60%.

SENSORY FEATURES

Color: Variable Brown
Odor: Characteristic – no rancidity sign.
Taste: Characteristic.
Appearance: Loose square pieces, somewhat uniform.
Texture: Hard.

FRYING INSTRUCTIONS

Pellets should be fried in a submersible type fryer so that pellets are completely immersed in the oil. Frying temperature should be 400°F or 204°C. Fry the product for 65-70 seconds to insure full expansion of each pellet. Fry temperatures and time may vary with different fryers. Rudolph Foods fries pellets in rendered pork fat (lard), but vegetable oil may also be used. The finished product is deep, rich golden brown color and after cooling should have a crispy, crunchy texture with the underside retaining the fat layer attached to the skin-side of the piece.

NUTRITIONAL INFORMATION

Nutritional Facts

Amount per 100g sample

Calories 495 Calories from Fat 241

Total Fat 26.8g

Saturated Fat 8.15g

Trans Fat 0.21g

Cholesterol 130mg

Sodium 2260mg

Total Carbohydrate <0.1g

Protein 63.4g

Testing by Covance Laboratories, Inc.2020

MICROBIOLOGICAL AND CHEMICAL CHARACTERISTICS

| | |
|-------------------------|----------|
| Salmonella sp/ 25g | Negative |
| Aerobic Plate Count/g | <1000 |
| Coliforms/g | <3.0 |
| Fecal Coliforms/g | <3.0 |
| Staphylococcus aureus/g | <100 |
| Mold/g | <100 |
| Clostridium Perfringens | <100 |
| Cadmium (ppm) | <0.05 |
| Lead (ppm) | <0.10 |
| Mercury (ppm) | <0.1 |
| Arsenic (ppm) | <0.5 |
| Sorbate (ppm) | <5.00 |
| Benzoate (ppm) | <5.00 |

PHYSICAL PROPERTIES

| Pellet | |
|-----------------|------------------------|
| Salt | 4.0 - 8.0% |
| Moisture | 5.0 - 10.0% |
| Water Activity | <0.65a _w |
| Size (unpopped) | Approximate 1" Squares |
| Pieces >1" x 3" | Max. 8% |

| Popped Pellet Defects | |
|--|-------------------|
| Unexpanded: (Pieces which are dark in color and have a texture much harder than the majority of cracklings.) | Max. 8% |
| Skin: (Pieces that resemble or are regular pork rinds.) | Max. 5% |
| Combined Defects | Max. 10% |
| Popped pellet stability | 4.5hrs min @230°F |

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