



# RUDOLPH FOODS

INDUSTRIAL BOTANERA S.A. DE C.V.

6575 Bellefontaine Road  
Lima, OH 45804

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	Grade
	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	<0.65 <sub>a<sub>w</sub></sub>
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

Prepared by: Stacy Vernon  
Quality Assurance Manager

Approved by: Gary Burns  
Facility Manager