



TRI-MEATS, INC.

17W662 Butterfield Road, Suite 200, Oakbrook Terrace, IL 60181
Phone: (630) 705-2800 Fax: (630) 705-7462

TRI-MEATS, INC. Bacon Bits Fully Cooked

Category: Fully Cooked Bacon Bits
Date: March 30, 2023
Version: 09

1. Product Name:

Tri-Meats Bacon Bits, Fully Cooked 2/5 Lb.
Item #: HH3514

2. Description:

This product is made from bacon slices and/or bacon end and pieces. Fully cooked bacon bits that are processed through a $\frac{1}{4}$ " X $\frac{1}{4}$ " dicer.

The ingredient statement is:

Bacon Cured with: Water, Salt, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite. May contain: Sugar

Allergen declaration: Allergen free

All raw materials are American sourced.

3. Processing:

Bacon ends & pieces are diced, cooked at temperatures higher than 160F, then visually inspected and quick frozen. This product complies with the USDA food safety requirements for ready to eat foods. The product passes through a metal detector with the following sensitivities: Ferrous 2.00mm, non-ferrous 2.00mm and stainless steel 3.00mm, and finally is weighed into 5 lb. bags where it is packed, hermetically sealed & gas flushed with O₂ levels less than 2%. Leaker and oxygen levels are tested 2 times per shift.

4. Quality Assurance:

Est. 17642 is operated and maintained under "SUBCHAPTER E-REGULATORY REQUIREMENTS UNDER THE FEDERAL MEAT INSPECTION ACT AND THE POULTRY PRODUCTS INSPECTION ACT". Specifically, we are regulated by Title 9, Code of Federal Regulations, Part 416-Sanitation and Part 417-Hazard Analysis Critical Control Point (HACCP) Systems. We operate under Sanitation Performance Standards (SPS) Part 416.1-416.6 and Sanitation Standard Operating Procedures (SSOP) Part 416.11-416.17. In addition, Est. 17642 is a GFSI certified facility under the SQF Food Safety Fundamentals program assuring all food safety plans have been implemented in accordance with the CODEX HACCP method as well as applicable regulatory requirements and that the System has been verified and determined effective to manage food safety.



TRI-MEATS, INC.

17W662 Butterfield Road, Suite 200, Oakbrook Terrace, IL 60181
Phone: (630) 705-2800 Fax: (630) 705-7462

5. Packaging:

Bacon bits are packaged in 10-pound boxes with two-five-pound bags in each box. All boxes and bags are labeled.

Case Dimensions: L x W x H 13.625" x 10.250" x 6.0"

Case Weight: Net 10 LB Shipping, Weight 11.5 pounds

Palletization: Double stacked 10 per layer X 5 tiers high

6. Code Date:

The code date will be correct, legible, and complete. The code date is a Julian date code on the bag label and shipping case label showing the "PACKED ON" date with a YDDD designation, where Y=year, DDD=day of production. The USE BY date is a suggested date to use the product by in calendar date format.

7. Storage Conditions and Shelf Life:

The product is stored and shipped frozen (<32 degrees F). The expected shelf life of this product unopened, frozen is 270 days. Ambient storage is not recommended.

8. Analytical and Microbiological Guidelines:

Analytical Guidelines for COA	
Fat	24-40%
Moisture	16-36%
Salt	1-6%
Water Activity	<0.85

Samples are randomly selected by Quality Control. Pathogens are sampled in accordance with USDA requirements.

Microbiological Guidelines

Total Bacteria	<1000
Coli form	<10
E. coli	<10
CP Staph	<100
Yeast	<100
Mold	<100