



## STANDARD OPERATING PROCEDURE

### Finished Product Specification

PRODUCT NAME	TIBALDI CAFE BACON	PRODUCT CODE	10212
PRODUCT DESCRIPTION	Traditionally cured shortcut bacon. Manufactured from bacon offcuts		

PACKAGING : PRODUCT							
PACK SIZE / WEIGHT / VOLUME		1kg E Mark		PACKAGING TYPE	VAC		
PACKAGING : OUTER CARTON							
CARTON CODE		71201 - 15kg carton		BOARD GRADE	Cardboard		
PACKAGING : OTHER							
Qty/Carton	12	Cartons per Layer	10	Layer per Pallet	4	Cartons per pallet	40

CHARACTERISING INGREDIENTS	PRODUCT INGREDIENT	% QUANTITY IN FINAL PRODUCT
What are the key characterising ingredients?	Pork	82%

PRODUCT LABELLING DETAILS							
PRODUCT IDENTIFICATION/NAME	CAFE BACON						
INGREDIENT DECLARATION ON RETAIL PACK	Pork (82%), Water, Salt, Sugar, Mineral Salts (451, 450), Antioxidant (316), Preservative (250). Wood Smoked.						
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Batch Coding: Julian Date of Packing XXX Use By: DD.MM.YYYY						
DIRECTIONS FOR USE	Intended to be cooked before consumption						
COUNTRY OF ORIGIN	Made in Australia from at least 27% Australian ingredients						
EAN	9310176102110						
TUN	19310176102124						
OTHER	N/A						

SERVINGS PER PACKAGE :	20	
SERVING SIZE (grams)	50	
	QUANTITY PER SERVING	QUANTITY PER 100 g
ENERGY	375kJ	751kJ
PROTEIN	7.5g	15.0g
FAT – Total	6.4g	12.8g
- Saturated	2.5g	5.0g
CARBOHYDRATE – Total	0.6g	1.3g
- Sugars	0.6g	1.3g
SODIUM	458mg	916mg

\*All values are averages



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#### MANDATORY AND ADVISORY WARNING STATEMENTS

Is this product required to list any statements in accordance with ANZFA Food Standards Code Standard 1.2.3?

No allergens present

#### ALLERGEN

Cereals containing gluten and their products	Absent
Crustacea and their products	Absent
Fish and fish products	Absent
Egg and egg products	Absent
Milk and milk products	Absent
Nuts and sesame seed and their products	Absent
Peanuts and peanut products	Absent
Soybeans and soy products	Absent
Sulphites (added in concentrations>10mg/kg)	Absent
Lupin and lupin products	Absent

#### ANALYTICAL AND SENSORY CRITERIA

CHEMICAL	Meat Content: Nitrite:	82% <125ppm		
MICROBIOLOGICAL	Standard Plate Count (end of shelf life) E. coli: Salmonella: Enterobacteriaceae	10 <sup>6</sup> cfu/g <3 cfu/g Absent per 25 grams <10,000cfu/g		
QUALITY & ORGANOLEPTIC CRITERIA	Appearance	Shortcut loin slices with thickness varying from 2.5mm to 5mm with shapes varying from tail end to shoulder end.		
	Colour:	Cut face: shades of darker and lighter pink (of different muscles), cured ham colour with white fat streaks or layers. Surface: golden brown to brown smoked colour.		
	Aroma:	Subtle wood smoked and cured ham aroma		
	Flavour:	Typical cured and savoury balanced wood smoked bacon flavour.		
	Texture	Fibrous and firm meaty texture retaining moisture with visible meat fibres.		
STORAGE & HANDLING REQUIREMENTS	Store between 0 – 4 degrees Celcius.			
DISTRIBUTION REQUIREMENTS	Refrigerated meat transport vehicle at < 5°C.			
SHELF LIFE CRITERIA (PRODUCT CAPABILITY AND ACTUAL ON LABEL)	60 days from date of pack when stored at 0-4°C.			
METHOD OF PRESERVATION	Thermal processing. Stored under refrigeration.			
TIBALDI AUSTRALASIA ACCREDITATIONS	HACCP based Approved Arrangement System PrimeSafe Licence P85 Export Est. No. 379 SQF & SQFQ			
CONFIDENTIALITY	This specification and the information contained within it remains the property of Tibaldi Aust Pty Ltd and must not be disclosed to any third party without prior permission of Tibaldi Aust Pty Ltd.			
Completed By:	Emily Moss	Version: 1	Approved by:	Tibaldi Aust Management Team
Date Issued:	11 <sup>th</sup> April 2025			