



Finished Product Specification

PRODUCT NAME	Tibaldi HOB Half	PRODUCT CODE	20505
PRODUCT DESCRIPTION	Ham on the bone with a Smokey Flavour		

PACKAGING : PRODUCT							
PACK SIZE / WEIGHT / VOLUME		R/W		PACKAGING TYPE		Vac-pack	
				DIMENSIONS (mm)			
PACKAGING : OUTER CARTON							
CARTON CODE		71204 – HOB carton		BOARD GRADE		Cardboard	
				DIMENSIONS (mm)		530x300x183mm	
PACKAGING : OTHER							
Qty/Carton	2	Cartons per Layer	8	Layer per Pallet	5	Cartons per pallet	40

CHARACTERISING INGREDIENTS	PRODUCT INGREDIENT	% QUANTITY IN FINAL PRODUCT
What are the key characterising ingredients?	Pork	90%

PRODUCT LABELLING DETAILS	
PRODUCT IDENTIFICATION/NAME	HOB Half
INGREDIENT DECLARATION ON RETAIL PACK	Australian Pork (90%), Water, Salt, Brown Sugar, Mineral Salts (451, 450), Acidity Regulators (325, 262), Sugar, Pork Protein, Antioxidant (316), Dextrose (Maize or Tapioca), Preservative (250), Smoke Flavour.
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Batch Coding: Julian Date of Packing XXX Use By: DD.MM.YYYY
DIRECTIONS FOR USE	Ready to eat
COUNTRY OF ORIGIN	Made in Australia from at least 98% Australian Ingredients
EAN	TBA
TUN	99310176206019
OTHER	N/A

NUTRITION INFORMATION*			
SERVINGS PER KG :	10		
SERVING SIZE (grams)	100		
	QUANTITY PER SERVING	QUANTITY PER 100 g	
ENERGY	775kJ	775kJ	
PROTEIN	19.7g	19.7g	
FAT – Total	8.8g	8.8g	
- Saturated	4.1g	4.1g	
CARBOHYDRATE – Total	1.2g	1.2g	
- Sugars	1.3g	1.3g	
SODIUM	1220mg	1220mg	

*All values are averages

MANDATORY AND ADVISORY WARNING STATEMENTS	
Is this product required to list any statements in accordance with ANZFA Food Standards Code Standard 1.2.3	None

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



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Soybeans and soy products	Absent
Sulphites (added in concentrations >10mg/kg)	Absent
Lupin and lupin products	Absent

ANALYTICAL AND SENSORY CRITERIA						
CHEMICAL	Meat Content:		90%			
	Nitrite:		< 125 ppm			
MICROBIOLOGICAL	Standard Plate Count (end of shelf life)		10 ^{^6} cfu/g			
	E. coli:		<3 cfu/g			
	Coagulase-positive Staphylococci:		< 100 cfu/g			
	Salmonella:		Absent per 25 grams			
	Listeria monocytogenes:		Absent per 25 grams			
	Clostridium perfringens:		<1,000 cfu/g			
	Enterobacteriaceae:		< 100 cfu/g			
	Yeast and Moulds:		<10,000 cfu/g			
	Bacillus cereus:		<1,000 cfu/g			
QUALITY & ORGANOLEPTIC CRITERIA	Colour: Typical Pinkish ham colour, with golden smoke outer edge					
	Aroma: Typical ham odour.					
	Flavour: A natural ham taste.					
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)		80 days from pack date.				
METHOD OF PRESERVATION		Cooking and refrigerated storage at < 4°C. Further preservation through Salt / Nitrite addition.				
TIBALDI ACCREDITATIONS		HACCP based Approved Arrangement System PrimeSafe Licence P85 Export Est. No. 379 SQF				
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:	4	Approved by:	Tibaldi Management Team
Date Issued:		18 th September 2025				