



PRODUCT SPECIFICATION

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Approved By: N.Indra

PRODUCT:	Double Smoked Ham	
SIZES:	Full, Half	
DESCRIPTION:	Rind on boneless pork leg. Cured, cooked and smoked.	
COLOUR:	A dark brown on the outside skin and pink colour on the flesh.	
APPEARANCE:	The outside has skin on half and is covered in a net. The inside has light and dark pink colours showing the full muscle.	
FLAVOUR:	A smokey, salty ham flavour.	
ODOUR:	Smokey pork smell.	
PACKAGING:	Shrink barrier bags with Double Smoked Ham label. The packaging must be straight with the label on the skin side of the product.	
WEIGHT:	Full – 3.5kg approximately Half – 1.5kg approximately	
PRODUCT CODE:	Full – DS1 Half – DS2	
HANDLING:	Hold, ship and store at or below 5°C.	
SHELF LIFE:	12 weeks from production	
MICROBIOLOGICAL LIMITS:	Escherichia coli	<3/g
	Listeria monocytogenes	ND/25g
	Salmonella	ND/25g
	Coagulase +ve Staph	<100/g
REGULATORY LIMITS:	Nitrites	<125mg/Kg
LABELLING:	Printed label in accordance with Australia New Zealand Food Standards Code with stick on Use BY Date.	
CLAIMS:	Gluten Free No added MSG No added sugar	
ALLERGENS:	Soy	

COOL COMPLIANCE: 98% Australian Made

INGREDIENTS:

- Rind on boneless pork leg
- Water
- Salt
- Mineral Salt (450, 451,452)
- Antioxidant (316)
- Sodium Nitrite (250)
- Isolated Soy Protein
- Smoke Flavour (0.3%), Polysorbate 80

NUTRITION INFORMATION*

Servings per kilogram: 20

Serving size: 50g

	Ave Quantity per Serving	Ave Quantity per 100 g
Energy	226 kJ	452 kJ
Protein	8.3 g	16.6 g
Fat, total	1.95 g	3.9 g
- saturated	0.8 g	1.6 g
Carbohydrate	0.75 g	1.5 g
- sugars	0.15 g	0.3 g
Sodium	650 mg	1300 mg

*ALS tested 21/02/2023