



## PRODUCT SPECIFICATION

Doc No.: QA10-SPEC009

Issue Date: 16.10.2023

Version No: 7

Approved By: N.Indra

<b>PRODUCT:</b>	Smokehouse Leg Ham		
<b>SIZES:</b>	Full, Half		
<b>DESCRIPTION:</b>	Pork leg, netted, cured, cooked and smoked.		
<b>COLOUR:</b>	A brown on the outside skin and pink colour on the flesh.		
<b>APPEARANCE:</b>	The outside has skin on the top. The inside has light and dark pink colours showing the full muscle with a bone.		
<b>FLAVOUR:</b>	A smoky, salty ham flavour.		
<b>ODOUR:</b>	Smokey pork smell.		
<b>PACKAGING:</b>	Shrink barrier bags with Smokehouse Leg Ham label. The packaging must be straight.		
<b>WEIGHT:</b>	Full – 6.5 – 13.5kg approximately Half – 4.0 – 6.0kg approximately		
<b>PRODUCT CODE:</b>	Full – LH1    Qtr- LH4 Half – LH2		
<b>HANDLING:</b>	Hold, ship and store at or below 5°C.		
<b>SHELF LIFE:</b>	16 weeks from production		
<b>MICROBIOLOGICAL LIMITS:</b>	Escherichia coli		<3/g
	Listeria monocytogenes		ND/25g
	Salmonella		ND/25g
	Coagulase +ve Staph		<100/g
<b>REGULATORY LIMITS:</b>	Nitrites		<125mg/Kg
<b>LABELLING:</b>	Printed label in accordance with Australia New Zealand Food Standards Code with stick on Use By Date.		
<b>CLAIMS:</b>	Gluten Free No added MSG No added Sugar		



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Naturally wood smoked.

**ALLERGENS:** Soy

**COOL COMPLIANCE:** 98% Australian Made

### INGREDIENTS:

- Pork
- Water
- Salt
- Mineral salts (450, 451, 452)
- Antioxidant (316)
- Sodium Nitrite (250)
- Isolated Soy Protein, Lecithin

<b>NUTRITION INFORMATION*</b>		
Servings per kilogram: 20		
Serving size: 50g		
	Ave Quantity per Serving	Ave Quantity per 100 g
Energy	308 kJ	616 kJ
Protein	8.75 g	17.5 g
Fat, total	3.45 g	6.9 g
- saturated	1.2 g	2.4 g
Carbohydrate	1.85 g	3.7 g
- sugars	0.05 g	<0.1 g
Sodium	500 mg	1000 mg

\*ALS tested 15/09/2020