

PRODUCT:	Smoked Speck	
SIZES:	Large, medium, small, portion	
DESCRIPTION:	Rind on boneless pork belly. Cured, cooked and smoked.	
COLOUR:	Rich brown on the outside skin and pink colour on the flesh.	
APPEARANCE:	The outside must be free of any black marks from the smokehouse. The eye must be cooked and without any soft tissue.	
FLAVOUR:	A smokey, salty bacon flavour.	
ODOUR:	Smokey pork smell.	
PACKAGING:	Shrink barrier bags with Speck label. The packaging must be straight with the label on the skin side of the product.	
WEIGHT:	Large: approximately 3kg	
	Medium: approximately 1.0 – 1.5kg	
	Small: approximately 0.5 – 1.0kg	
	Portion: <0.5kg	
PRODUCT CODE:	Large, medium, small - SP1	
	Portion - SPP	
HANDLING:	Hold, ship and store at or below 5°C.	
SHELF LIFE:	18 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.	



PRODUCT SPECIFICATION

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Approved By: N.Indra

CLAIMS: Gluten Free
No added MSG
No added Sugar

ALLERGENS: None

COOL COMPLIANCE: 99% Australian Made

INGREDIENTS:

- Pork belly
- Water
- Salt
- Mineral Salts (450,451,452)
- Antioxidant (316)
- Sodium Nitrite

NUTRITION INFORMATION*

Servings per kilogram: 20

Serving size: 50g

	Ave Quantity per Serving	Ave Quantity per 100 g
Energy	458 kJ	916 kJ
Protein	9.85 g	19.7 g
Fat, total	7.8 g	15.6 g
- saturated	3.0 g	6.0 g
Carbohydrate	0.1 g	0.2 g
- sugars	<0.05 g	<0.1 g
Sodium	335 mg	671mg

*ALS report FM2035147 / Sodium analysis 10.07.23