



**PRODUCT SPECIFICATION
TUNNEL BONE LEG HAM**

Doc No.: QA10-SPEC038

Issue Date: 01.05.2024

Version No: 02

Approved By: N.Indra

PRODUCT:	Tunnel Bone Leg Ham		
SIZES:	Full & 1/2		
DESCRIPTION:	Leg of pork with the hock removed. The femur is removed by tunnel boning. The leg of pork does not include the chump. cured and cooked.		
COLOUR:	A brown on the outside skin and pink colour on the flesh.		
APPEARANCE:	The outside has skin on the top. 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 Leg Ham label. The packaging must be straight with logo on the skin.		
WEIGHT:	Full – 6-12kg approximately		
PRODUCT CODE:	Full: TB	½ : TBH2	
HANDLING:	Hold, ship and store at or below 5°C.		
SHELF LIFE:	11 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		



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ALLERGENS: Soy

COOL COMPLIANCE: 98% Australian Made

INGREDIENTS:

- Pork Tunnel bone
- Water
- Salt
- TARI P22 (450, 451 and 452)
- Antioxidant (316)
- Sodium Nitrite (250)
- Isolated Soy Protein
- Smoke flavour (Smoke flavour, polysorbate 80)

NUTRITION INFORMATION		
Servings per kilogram: 20		
Serving size: 50g		
	Ave Quantity per Serving	Ave Quantity per 100 g
Energy	335 kJ	671 kJ
Protein	9.15 g	18.3 g
Fat, total	4.8 g	9.6 g
- saturated	2.05 g	4.1 g
Carbohydrate	0.15 g	0.3 g
- sugars	<0.05 g	<0.1 g
Sodium	550 mg	1100 mg

ALS tested 28/03/2024