



STANDARD OPERATING PROCEDURE

Finished Product Specification

PRODUCT NAME	Sliced Virginia Ham	PRODUCT CODE	99408
PRODUCT DESCRIPTION	Tender slices of smoked Virginia ham		

PACKAGING : PRODUCT

PACK SIZE / WEIGHT / VOLUME	1Kg	PACKAGING TYPE	MAP
		DIMENSIONS (mm)	

PACKAGING : OUTER CARTON

CARTON CODE	99103	BOARD GRADE	Cardboard
		DIMENSIONS (mm)	376x280x105mm

PACKAGING : OTHER

Qty/Carton	4	Cartons per Layer	12	Layer per Pallet	8	Cartons per pallet	96
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CHARACTERISING INGREDIENTS	PRODUCT INGREDIENT	% QUANTITY IN FINAL PRODUCT
What are the key characterising ingredients?	Pork	72%

PRODUCT LABELLING DETAILS

PRODUCT IDENTIFICATION/NAME	Sliced Virginia Ham
INGREDIENT DECLARATION ON RETAIL PACK	Pork (72%), Water, Salt, Sugar, Modified Starch (1414), Acidity Regulators (325, 262), Mineral Salts (451, 450), Antioxidant (316), Dextrose, Preservative (250), Smoke Flavour. Wood Smoked.
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Batch Coding: Julian Date of Packing XXX Use By: DD.MM.YY
DIRECTIONS FOR USE	Ready to eat
COUNTRY OF ORIGIN	Made in Australia from at least 30% Australian Ingredients
EAN	TBA
TUN	19310176994088
OTHER	N/A

NUTRITION INFORMATION*

SERVINGS PER PACKAGE / KG :	20	
SERVING SIZE (grams)	50	
	QUANTITY PER SERVING	QUANTITY PER 100 g
ENERGY	189kJ	378kJ
PROTEIN	7.4g	14.8g
FAT – Total	1.3g	2.5g
- Saturated	0.4g	0.9g
CARBOHYDRATE – Total	1.1g	2.1g
- Sugars	0.8g	1.6g
SODIUM	581mg	1162mg

*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



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

ANALYTICAL AND SENSORY CRITERIA

CHEMICAL	Meat Content: Nitrite:	72% < 125 ppm
MICROBIOLOGICAL	Standard Plate Count (start of shelf life) Standard Plate Count (end of shelf life) E. coli: Coagulase-positive Staphylococci: Salmonella: Listeria spp.	10 ⁴ cfu/g 10 ⁶ cfu/g <3 cfu/g < 100 cfu/g Absent per 25 grams Absent per 25 grams
QUALITY & ORGANOLEPTIC CRITERIA	Colour: Typical pink ham colour. Aroma: Typical fresh ham odour. Flavour: A natural ham taste.	
SLICE THICKNESS	1.0mm	
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)	53 days from pack date.	
METHOD OF PRESERVATION	Cooking and refrigerated storage at < 4°C. Further preservation through Salt / Nitrite addition.	
RIDDERS FRESH ACCREDITATIONS	HACCP based Approved Arrangement System PrimeSafe Licence P00085 Export Est. No. 379 SQF	
CONFIDENTIALITY	This specification and the information contained within it remains the property of Tibaldi Australasia Pty Ltd and must not be disclosed to any third party without prior permission of Tibaldi Australasia Pty Ltd.	
Completed By :	Emily Moss	Version: 10 Approved by: Tibaldi Australasia Management Team
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