



Product specification data sheet
Tiroler Speck g.g.A. / PGI - ham ½, VAC



Version 1

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General		Packaging	
Denomination:	Tiroler Speck g.g.A. / PGI raw cured ham ½, without rind, VAC	Packaging:	vacuum packaging
Article number:	0044	Dimensions:	app. 18,0 x 25,0 x 5,0 (length x width x height in cm)
EAN-Code:	customer specific	Material:	PA/PE
Ecodex-Code:	9001745000394		
Weight:	app. 2050 g		

Product characteristics	
Appearance:	Raw cured ham, lightly smoked over beech wood, air dried. Surface red-brown smoked, inside dark red with white fat.
Odour:	pure, typical for raw cured meat
Taste:	pure, typical for raw cured meat
Ingredients:	pork meat, sea salt, spices, dextrose, preservatives: sodium nitrite, potassium nitrate; natural beech wood smoke.
E-Numbers:	sodium nitrite E250, potassium nitrate E 252
Best before:	90 days remaining shelf life at delivery.
Storage:	to be stored at room temperature
Remarks:	-

Chemical-physical properties			Microbiological properties	
pH-value	5,8 ± 0,2		E. coli	<10 cfu/g
aw-value	0,90 ± 0,02		Enterobacteriaceae	<100 cfu/g
moisture	44 ± 6	g/100 g	Staphylococcus aureus	<100 cfu/g
fat	19 ± 4	g/100 g	Salmonella	n.d. in 25 g
protein	29 ± 6	g/100 g	Listeria monocytogenes	<100 cfu/g
ash	7 ± 2	g/100 g		
carbohydrates	0,5 ± 0,5	g/100 g		
salt	4 ± 1	g/100 g		
water/protein	1,5 ± 0,2			

Nutritional information			
Energy	1205	kJ/100 g	
	289	kcal/100 g	
Fat	19	g/100 g	
of which saturates	7,6	g/100 g	
Carbohydrates	<0,5	g/100 g	
of which sugars	<0,5	g/100 g	
Protein	29	g/100 g	
Salt	4,0	g/100 g	

Legal compliance
The product does comply with all legal regulations for foodstuffs in Austria and in the European Community.
The product does not contain genetically modified organisms as ingredients. It does not contain ingredients which are made from genetically modified organisms.
The product is free from gluten and lactose.

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