



## Product specification data sheet

### Tiroler Speck g.g.A. / PGI raw cured loin 300 g VAC



Version 1

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General		Packaging	
Denomination:	Tiroler Speck g.g.A. / PGI raw cured loin, with rind, 300 g, VAC	Packaging:	vacuum packaging
Article number:	5168	Dimensions:	app. 16,0 x 8,7 x 5,0 (length x width x height in cm)
EAN-Code:	9001745051686	Material:	upper foil: PA/OPP/PE
Ecodex-Code:	9001745151683		under foil: PA/PE
Weight:	300 g, standardized		

Product characteristics	
Appearance:	Raw cured loin, 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 E 250, potassium nitrate E 252
Best before:	60 days remaining shelf life at delivery.
Storage:	to be stored at room temperature
Remarks:	After opening, keep refrigerated and consume within 5 days.

Chemical-physical properties			Microbiological properties	
pH-value	5,6 ± 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.	

created by: Laura Stigger	valid from: 26.03.2019
checked by: Lydia Heinisch	cleared by: Klaus Hofer