



Product specification data sheet

Tiroler Speck PGI raw cured ham cubes 100 g (2x50 g)



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General		Packaging	
Denomination:	Tiroler Speck PGI raw cured ham cubes 100 g, cold smoked and air-dried	Packaging:	modified atmosphere package
Article number:	4935	Dimensions:	approx. 16 x 10.8 x 2.5 (length x width x height in cm)
EAN-Code:	9001745049355	Material	upper foil: OPET/PE-EVOH-PE under foil: APET/PE-EVOH-PE
Ecodex-Code:	9001745149352		
Weight:	100 g, standardized		Packaged under protective atmosphere. Residual oxygen content <0,5 % at the time of packaging.

Product characteristics	
Appearance:	raw cured ham cube (approx. 4.8 mm size), lightly smoked over beech wood smoke, air-dried. Dry surface, decorated with spices, varying meat/fat ratio
Odour:	pure, typical for raw cured meat
Taste:	pure, typical for raw cured meat
Ingredients:	pork meat, sea salt, spices, dextrose, preservative: sodium nitrite; natural beech wood smoke.
E-Numbers:	sodium nitrite E250
Best before:	40 days remaining shelf life at delivery.
Storage:	to be stored between +2°C to +7°C
Remarks:	After opening, keep refrigerated and consume within 3 days.

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	47 ± 5	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	5 ± 2	g/100 g		
carbohydrates	0,5 ± 0,5	g/100 g		
salt	4 ± 1	g/100 g		
water/protein	1,6 ± 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 naturally free from gluten and lactose. Without the addition of flavor enhancers.

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