



STANDARD OPERATING PROCEDURE

Finished Product Specification

PRODUCT NAME	Long Rindless Bacon	PRODUCT CODE	35350
PRODUCT DESCRIPTION	Lean boneless, rindless full middles of pork are selected for this product Covered with natural wood smoke		

PACKAGING : PRODUCT			
PACK SIZE / WEIGHT / VOLUME	2.5Kg	PACKAGING TYPE	MAP
PACKAGING : OUTER CARTON			
CARTON CODE	99103 - 5Kg	BOARD GRADE	Cardboard
PACKAGING : OTHER			
Qty/Carton	2	Cartons per Layer	12
		Layer per Pallet	8
		Cartons per pallet	96

CHARACTERISING INGREDIENTS	PRODUCT INGREDIENT	% QUANTITY IN FINAL PRODUCT
What are the key characterising ingredients?	Pork	85%

PRODUCT LABELLING DETAILS			
PRODUCT IDENTIFICATION/NAME	Rind less Bacon MAP		
INGREDIENT DECLARATION ON RETAIL PACK	Pork (85%), Water, Salt, Sugar, Mineral Salts (451, 450), Pork Protein, Antioxidant (316), Preservative (250)		
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Batch Coding: Julian Date of Packing XXX Use By: DD.MM.YYYY		
DIRECTIONS FOR USE	To be cooked prior to consumption		
COUNTRY OF ORIGIN	Made in Australia from at least 21% Australian Ingredients		
EAN	9310176353505		
TUN	19310176353502		
OTHER	N/A		

NUTRITION INFORMATION*			
SERVINGS PER PACKAGE	20	% Daily Intake	QUANTITY PER 100 g
SERVING SIZE (grams)	50		
	QUANTITY PER SERVING		
ENERGY	411kJ	5%	822kJ
PROTEIN	8.0g	16%	16.1g
FAT – Total	7.3g	10%	14.7g
- Saturated	3.0g	13%	6.0g
CARBOHYDRATE – Total	0.6g	1%	1.1g
- Sugars	0.6g	1%	1.1g
SODIUM	493mg	21%	987mg

*All values are averages



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MANDATORY AND ADVISORY WARNING STATEMENTS	
Is this product required to list any statements in accordance with ANZFA Food Standards Code Standard 1.2.3	No allergens present

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

ANALYTICAL AND SENSORY CRITERIA	
CHEMICAL	Meat Content: Nitrite: Salt: Absent < 125 ppm 2.9±0.5%
MICROBIOLOGICAL	Standard Plate Count (start of shelf life) Standard Plate Count (end of shelf life) E. coli: Coagulase-positive Staphylococci: Salmonella: 10 ⁴ cfu/g 10 ⁶ cfu/g <3 cfu/g < 100 cfu/g Absent per 25 grams
QUALITY & ORGANOLEPTIC CRITERIA	Colour: Typical Pinkish bacon colour. Aroma: Typical bacon odour Flavour: A natural bacon taste.
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)	60 days from pack date.
METHOD OF PRESERVATION	Cooking and refrigerated storage at < 4°C. Further preservation through Salt / Nitrite addition.
TIBALDI AUSTALASIA ACCREDITATIONS	HACCP based Approved Arrangement System PrimeSafe Licence P85 Export Est. No. 379 WQA & 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 Australia Pty Ltd.
Completed By :	Emily Dunne
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Approved by:	Tibaldi Australasia Management Team