

Document: Product Specification	QM-department Firma Wein	Release: QM
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Product Specification



Article number	Trade discription
2791	Schwarzwälder Schinken g.g.A., Black Forest Ham (PGI), whole piece with rind
Additional specification:	Whole piece
EAN:	
Number of customs tariff:	910

Storage temperature	Storage conditions	Expiry Date	Remaining time	packaging		Lable
Room temperature	cool and dry	90	85	vacuum packaging	printed	yes

Ingredients: Pork ham, salt, spices, dextrose, preservatives: sodium nitrite and potassium nitrate, fir wood smoke.	
Allergen	None (according to App. III a oft he Reg. 2006/142/EU)
GMOs	In accordance to EG-VO 1829/2003 and 1830/2003 the product is free from genetically modified organisms (GMOs) and doesn´t have to be labeled.

Nutrition	Averaged in 100g	Microbiological Limit Values	
Energy	1014kJ / 243 kcal	Total viable count	< 10 ⁸ CFU/g
Fat	15 g	Enterobacteriaceae	< 1000 CFUg
contain fat acids	6,4 g	Staphylococcus aureus	< 1000 CFU/g
Carbohydrate	1,0 g	Salmonella ssp.:	Unverifiable in 25g
contain sugar	0,2 g	Listeria monocytogenes	<100 CFU/g
Protein	26 g		
Salt	5,5 g		

Form of delivery / Packaging units	Units /Content	Board	E2-large bowl
	6 pieces		X

Equipment	Black Forest Ham whole piece rindless (silverside)
Outside	Appealing curing colour in the part of the meat, roughly white until complete white bacon, surface with light smoking colour
Smell/Taste	Spicy aromatic smell like fir wood smoke, mild curing aroma, specific and aromatic taste

Chemical/Physical Composition	
Water-Protein-Relation	Produced based on the standard RAL-RG 0102, Black Forest Ham attains a drying level of at least 25 percent and a water-protein ratio of 2.2:1
Table salt in dry substance	≤ 15%
Curing remaining quantity	max. 50 mg/kg nitrite(counted as NaNO ₂) max. 250mg/kg nitrate (counted as NaNO ₃)
Water content in lean meat	max. 65%, with topside max. 68%

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