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PRODUCT SPECIFICATION

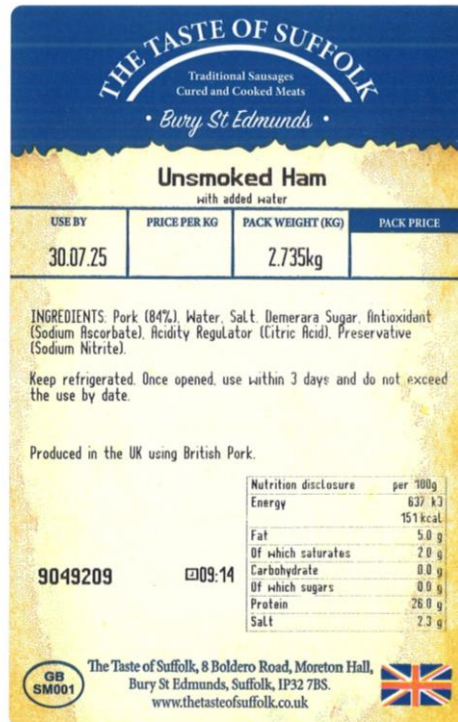
Product: Whole Unsmoked Ham Joint	
Description:	A cooked ham cured with a delicious blend of Demerara sugar and spices then cooked in its own juices for a succulent, sweet flavour.
Meat Origin:	British pork supplier.
Ingredients:	Pork (84%), Water, Salt, Demerara Sugar, Antioxidant (Sodium Ascorbate), Acidity Regulator (Citric Acid), Preservative (Sodium Nitrite).
Allergen Advice:	N/A
Protective Atmosphere:	Yes
Shelf Life:	21 Days Maximum from Day of Packing.
Inner Packaging:	300 x 550mm Clear Bag
Inner Pack Label:	The Taste of Suffolk thermal transfer label (80mm x 126mm) with black print.
Outer Packaging:	N/A
Outer Pack Label:	N/A
Date/Batch Traceability Code Information:	Pack labels printed with the durability date and traceability code information.
Packs per Outer:	N/A
Bar Coding:	N/A

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Storage Instructions:	Keep refrigerated. Once opened, consume within 3 days. Do not exceed the "use by" date.
Home Freezing Guidelines:	Suitable for home freezing. Freeze on day of purchase. Use within 3 Months. Defrost thoroughly before use and cook within 24 hours. Once thawed, do not re-freeze.
Cooking Guidelines:	N/A
Microbiological Standard:	Aerobic Colony Count $< 5 \times 10^3$ cfu per gram (target) 1×10^5 cfu per gram (max) As Microbiological Criteria for Foodstuffs, Meat Preparations (EC2073/2005, EC1441/2007) Coliforms $< 1 \times 10^2$ cfu per gram (target) 5×10^3 cfu per gram (max) S aureus < 20 cfu per gram (target) 1×10^2 cfu per gram (max) Salmonella spp Absent in 25g Listeria monocytogenes Absent in 25g
Analytical Standard:	Meat Content $> 84\%$
Nutrition per 100g	Energy 637kJ/151kcal Fat 5.0g of which saturates 2.0g Carbohydrate 0.2g of which sugars 0.2g Protein 26g Salt 2.3g
Site EC Approval No:	GB SM001
Genetically Modified Organisms:	From information currently available, the product and/or its ingredients contains no genetically modified materials. No ingredients are understood to be derived from processes that use genetically modified organisms and no processing aids also are understood to be have been derived from genetically modified processes, additives or materials.
Site Accreditations:	SALSA (Copy on request). RSPCA Assured (Copy on request).

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Inner Pack Label:



Outer Case Label: N/A

Authorised on Behalf of The Taste of Suffolk:

Signed: P. Simons

Name: Philomena Simons

Position: Technical Manager

Date: 04.07.25

Authorised on Behalf of Customer:

Signed: _____

Name:

Position:

Date:

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Specification Amendment

Version Number	Reason for Amendment	Date of Amendment	Authorised

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