



(United Kingdom WG 025) Telephone: 01942 322398

PRODUCT SPECIFICATION

PRODUCT NAME	TRADITIONAL WILTSHIRE GAMMON
Product description:	Cured cooked traditional Wiltshire gammon
	110g of Pork per 100g of finished product
Ingredient list:	Pork (105g of Pork per 100g of finished product), Salt, Dextrose, Acidity
	Regulator (E262 (i), E325), Preservatives (E252, E250).
Shelf life:	Slices – Minimum 18 Days on delivery.
	Joints – 21 Days from day of labelling.
Product Coding	Outer product label with; Batch code, Product Net Weight & Use by dates
Storage conditions	Keep refrigerated at 5°C. Use within 3 days of opening.
Product packs / units	Various sizes depending on customer requirements.

NUTRITIONAL ANALYSIS/INFORMATION All units are g per 100g unless stated otherwise.

Nutrition Declaration	Typical Values per 100g
Energy	624KJ/ 148Kcal
Fat	5.1g
of which saturates;	1.8g
Mono- unsaturates	2.2g
Poly-unsaturates	1.0g
Trans Fatty acid	0.0g
Carbohydrates	1.6g
of which Sugars	0.5g
Fibre	0.0g
Ash	2.5g
Protein	24.0g
Salt	2.2g

LABORATORY ANALYSIS (MICROBIOLOGICAL)

MICRO	TARGET	ACCEPTABLE	UNACCEPTABLE
TVC	<1 x 10 ⁴	1 x 10 ⁴ - <1 x 10 ⁵	>1 x 10 ⁵
Enterobacteriaceae	<1 x 10 ²	<1 x 10 ² - <1 x 10 ⁴	>1 x 10 ⁴
E Coli isolation	<20	<20 - <1 x 10 ²	>1 x 10 ²
Clostridium Perfringens	<10	<10 - <1 x 10 ⁴	>1 x 10 ⁴
Staphylococcus aureus	<20	<20 - <1 x 10 ⁴	>1 x 10 ⁴
L. Monocytogenes isolation	Absent in 25g	Absent in 25g	Present in 25g
Salmonella sp isolated	Absent in 25g	Absent in 25g	Present in 25g

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(United Kingdom WG 025) Telephone: 01942 322398 ALLERGENS, DIETARY CLAIMS & ADDITIVES

Allergens: Is the Product Free From	Yes	No	Comments
Nuts and Nut Derivatives	Υ		
Sesame or Sesame Derivatives	Υ		
Shellfish or Shellfish Derivatives	Υ		
Cereals including Gluten (Wheat and	Υ		
products thereof)			
Crustaceans and products thereof	Υ		
Molluscs and products thereof	Υ		
Celery and products thereof	Υ		
Mustard and products thereof	Υ		
Lupin and products thereof	Υ		
Egg and products thereof	Υ		
Milk and products thereof	Υ		
Lactose	Υ		
Soya and products thereof	Υ		
Fish and products thereof	Υ		
Sulphur Dioxide & Sulphites at	Υ		
>10mg/kg or 10mg/litre expressed as SO ₂			
Additives: Is the Product Free From	Yes	No	Comments
Beef and Beef Derivatives	Υ		
Pork and Pork Derivatives		N	Leg of Pork
All Additives	Υ		
All Added Colours	Υ		
All Added Flavours	Υ		
All Preservatives		N	E250, E252
MSG and Glutamates	Υ		
Added Salt		N	Salt
Caffeine	Υ		
Ingredients of GM Origin	Υ		
Dietary Claims: Is the Product suitable for;	Yes	No	Comments
Vegetarians		N	
Vegans		N	
Celiacs (Gluten Free)	Υ		

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FINISHED PRODUCT STANDARD

Appearance	Fully Cooked Wiltshire Ham, free from any contamination or damage.
Texture	Firm but tender with no gristle.
Aroma	Typical of Cooked Wiltshire Ham, free from any un wanted odours.
Flavour	Typical of Cooked Wiltshire Ham Free from any taints.
Foreign Matter Control	Foreign Body and Glass Inspection is carried out continuously. (Glass
	audits are carried out fortnightly)
Usage instructions	Product is ready to eat; Remove the product from the packaging
	before consuming for sliced products. For joints, slice or cut to
	desired size before consuming.
Metal Detection Control	Joints:-6mmFe 6.6mmN/Fe 8.5mmS/S.
CCP 4	Slices:-2.5mmFe 3.5mmN/Fe 5.5mmS/S.

PRODUCT PACKAGING INFORMATION

Primary /Food contact Packaging Material:	Shrink bags for full and half joints & Packaging trays & films for Slices.			
Full Joints	Half Joints Slices in Tray			

DISTRIBUTION

Distribution Temperature	0-5°C
Storage Temperature (unopened & Opened)	0-5°C

Specification Approval				
Please sign to confirm acceptance and return to Kings Fine Cooked Meats				
Customer		Supplier Company	Kings Fine Cooked Meats	
Company Name		Name		
Customer		Supplier	L.R	
Signature:		Signature:		
Print Name:		Print Name:	Louise Rimmer	
Job Title:		Job Title:	Technical Assistant	
Date:		Date:	17.07.2020	

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