

Specificatie – Cured Pork Horseshoes - Smoked

Vion Article nr. 11280

General Description

Cured Pork Horseshoes - Smoked with added water.

All pork is produced from pigs from approved farms in accordance with all relevant EU and Dutch legislation.

All product is processed in EU & BRC/IFS approved slaughter-, cutting- and curing plants in accordance with all relevant EU and Dutch legislation.

Country of origin of pork: The Netherlands, Germany. Any other E.U country by prior agreement only.

1. Deboning and preparation

No meat is boned in an area where the temperature exceeds +12°C. The internal meat target temperature is 0-5°C but does not exceed +7°C.

1.1 Butchery

All bones, bone chips, cartilage and major gristle will be removed. Product will be free from foreign bodies and without excessive fightmarks, bloodspots or bruising

The thick flank muscle will be removed. The chump will be removed by a cut through the silverside muscle parallel to and within 20mm of the edge of the topside muscle. The rind will be removed from the topside muscle. At the shank end the muscle will be cut through so as to expose the tip of the gland pocket and the gland removed. The silverside and topside muscles will be separated sufficiently to remove easily pinchable star fat and loose tissue.

1.2 Physical attributes

Parameters	Target	Tolerance
External Fat	<10mm fat depth under the rind when jointed	Max 20mm fat depth at the point of inflection when jointed
Weight	5.0 – 6.2 KG	+/- 0.3 KG

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2. Curing

2.1 Curing

Product is cured within a maximum of 5 days from kill (day of kill = day 0). Any extension to this must be agreed with the customer beforehand. I.e. public holidays.
Temperature of curing area target +8°C maximum +12°C.
Multi-needle injection according QCP method.
Temperature of the brine injected maximum +5°C.

Product will be free of mis-cure, with no excessive jelly pockets.

2.2 Smoking

Before start the smoke process there is a delay time of approx. 30 minutes.
All products are traditionally smoked. No liquid smoke is used. Beech wood is used in wood chips smoke. Products are spaced to allow adequate circulation of hot air and smoke.
Smoking is on laying trolleys.
Product does not come into contact with the walls of the smoker.

Smoke program is as follow:
(hanging smoke trolley)
60 minutes dry at 57°C
65 minutes smoke 47°C

The core temperature of the product is approx. 30°C.
Smoked products are cooled to a target temperature of 6°C within 4 hours and to a equalized temperature of 0-5°C within 12 hours.
Products have an even smoke colour and a characteristic, medium natural smoke flavour.

2.3 Product composition:

Ingredient declaration:

Pork, water, salt, preservatives (sodium nitrite, potassium nitrate), antioxidant (sodium ascorbate)

Ingredient*	% in product		
	Target	Min.	Max.
Pork	87.2%	--	--
Water	10.0%	--	10.0%
Salt	2.85%	2.2%	3.5%
Ingredient	Added amount in product (in ppm)		
	Target	Min.	Max.
Ascorbate (E301)	190 ppm	100 ppm	300 ppm
Nitrite (E250)**	140 ppm	--	150ppm
Nitrate (E252)	140 ppm		150ppm

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* Product composition in % ingredients can be slight deviant from target due to statistic process deviation
** Conform EU Directive 2006/52/EC Max ingoing level Sodium Nitrite is 150 ppm.

2.4 Nutritional information:

Cured Pork Legbeds		
	Kcal	KJ
Fat	100	410
Protein	60	270
Carbohydr.	0	0
Total	160	680

Nutritional information per 100 gram:	
Fat (%)	11,1
Protein (%)	16,1
Carbohydrates (%)	0,0
Salt (%)	2,85
Fat Saturates (%)	4,0
Sodium (%)	1,1

Microbiological standards (log n/g) before packing:

Parameter	m (Target) (in log cfu/gr)	M (Maximum) (in log cfu/gr)
Total viable count	4.0	4.7
Enterobacteriaceae	1.7	2.3
Listeria monocytogenes	Absent in 10g	No guarantee for absence
Salmonella	Absent in 10g	No guarantee for absence
Lactobacillus	2.0	3.0

2.5 Maximum microbiological standards (log n/g) at delivery:

Parameter	M (Maximum) (in log cfu/gr)	
Total viable count	6.0	
Enterobacteriaceae	3.0	
Lactobacillus	6.0	
Parameter	m (Target)	M (Maximum) (in log cfu/gr)
Listeria monocytogenes	Absent in 10g	No guarantee for absence
Salmonella	Absent in 10g	No guarantee for absence

2.6 Packing requirements

All products are netted and vacuum packed in shrinkable bags.
All packaging material are clean and in good order, free from dirt and damage.

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The gammons are metal detected. Control settings are the following: Fe (5mm), non Fe (6mm), RVS (6,35mm), Fe20 (20mm).

3. Labelling requirements

3.1 Product labelling

Each container/pallet is identified with a product label with the following information:

- Customer and supplier name
- Description of contents
- Kill- and production date
- EC Nr. slaughterhouse
- Dolav/pallet number
- Weight
- Best before date