

Compaxo Vlees Zevenaer BV

Salted BSD Backs - Bacon

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Version number	10	Page	6 of 6

TEST	NORM	METHODE
Brine:		
Sodium Nitrite	40 ₂ x ≤150 mg/kg (95/2/EC)	Chemical
Potassium Nitrate	≤ 250 mg/kg (2006/52/EC)	Chemical
Colouring:		
Sodium Nitrite	40 > x < 80	Test bar
Potassium Nitrate	100 > x < 250	Test bar
Chemical:		
Added water	max. 10,0 %	Chemical
Sodium chloride	2,5 - 4,0 %	Chemical
Microbiological:		
Total viable count	<10 ⁵	Microbiological
Enterobacteriaceae	<10 ³	Microbiological
Staphylococcus Aureus	<10 ²	Microbiological
Salmonella	Not present in 10 g	Microbiological
Shelf Life:		
	- 5 weeks at 2°C	
	- 4 weeks at 7°C	
Physical:		
Metal detector:	Ferro 3,5 mm	test bar
	Non-Ferro 4,8 mm	test bar
	RVS 304 7,0 mm	test bar
Baumé measurer (Hydrometer)	19 - 21° baumé	
Temperature	2 - 7°C	Thermometer
Raw material	Daily fresh max. 72 hours	Visual
Bone rests	Negative	Visual
Blood rests	Negative	Visual
Length	54 - 64 cm	Visual
Shoulder soft bones	ca. 3 cm wit triangular	Visual
Ham soft bones	ca. 1 cm	Visual
Defilement	Return	Visual
Injuries	Negative	Visual