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|-----------------------------------|---|---|
| COMPANY NAME & ADDRESS | <u>The Brunch Box Ltd:</u> The Brunch Box Sandwich Company Ltd. | <u>TECHNICAL CONTACT DETAILS:</u> Brad Blair 02890 486888 |
| PRODUCT NAME | Egg Mayo on Wholemeal Bread (Basic)-EGGMAB | |
| WEIGHT OF PRODUCT | 154g | |
| DESCRIPTION | Egg Mayonnaise on Malted Bread | |
| CUSTOMER | HSC | |

| | |
|-------------------------------|--|
| COUNTRY OF MANUFACTURE | Manufactured in the UK (Northern Ireland). |
| INGREDIENTS | Malted Extra Thick Bread |
| | Vegetable Spread |
| | Boiled Egg |
| | Gourmet Mayonnaise |
| | |
| | |
| SHELF LIFE | P+2 |
| BAR CODE | |
| TRACEABILITY CODE | Use By Date |

INGREDIENTS DECLARARTION

Malted Bread (58%) [**Wheat** Flour (With added Calcium Carbonate , Iron, Niacin, Thiamin), Water, Yeast, **Barley**, Salt, Emulsifiers (E471, E472, E481), **Wheat** Protein , Vegetable Oils (Palm, Rapeseed), Malt Extract, Malted **Wheat**, Preservative (E282), **Wheat** Bran, **Wheat Barley**, Flour Treatment Agent (E300)], Egg Mayonnaise (39%) [Boiled **Egg** (60%), Mayonnaise (40%) [Rapeseed Oil , Water, Pasteurised Liquid **Egg**, Acidity Regulators (E260, E330), Sugar, Salt, Modified Maize Starch, Spice (**Mustard**), Stabilisers (E415, E412), Preservative (E202)], Vegetable Fat Spread (2.4%) [Vegetable Oils in varying proportions (Rapeseed, Palm, Sunflower), Water, Salt, **Buttermilk**, Preservative (E202), Acidity Regulator (E330), Emulsifier (E471), Flavouring, Colour (E160a), Vitamins A and D].

| TYPICAL VALUES | Typical Values per 100g | | Per Serving | |
|--------------------|-------------------------|---------|-------------|---------|
| Energy | 1122kJ | 268kcal | 1727kJ | 413kcal |
| Total Fat | 14g | | 21g | |
| Of which Saturates | 2.7g | | 4.2g | |
| Carbohydrate | 30g | | 46g | |
| Of which Sugars | 2.3g | | 3.6g | |

| | | |
|---------|-------|-------|
| Protein | 8.3g | 13g |
| Salt | 0.95g | 1.46g |

Nutritional Values have been calculated-ref raw material specifications.

ALLERGEN INFORMATION**Wheat, Barley, Egg, Mustard and Milk**

For allergens including cereals containing gluten see ingredients highlighted in bold.

STORAGE

Keep Refrigerated <5°C

Consume once opened

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Microbiological Criteria

| | | | | |
|--|---|--------------------|--------------------|--|
| ACC* | Not Applicable to products containing fermented ingredients (Eg cheese/chorizo/raw salad) | | | |
| Entero | Not Applicable to products containing raw salad | | | |
| For Products containing raw salad | E. Coli++ | | | |
| For Products not containing Raw Salad | E. Coli | | | |
| Bread Only/Rice/Pasta | Bacillus Cereus | | | |
| Fruit Bowls | Yeasts | | | |
| Coleslaw and Potato Salads | Yeasts | | | |
| Cooked Poultry | Campylobacter | | | |
| Warm water Prawns | V. Cholerae and V. parahaemolyticus | | | |
| SANDWICHES | | | | |
| | Target | Investigate | Unsatisfactory EOL | |
| ACC* | <1X10 ⁵ | >1X10 ⁵ | >1X10 ⁷ | Not Applicable to products containing fermented ingredients (Eg cheese/chorizo/raw salad) |
| ACC (Coleslaw and Coleslaw type products) | <10 ⁵ | >10 ⁵ | >10 ⁶ | |
| Entero | <1X10 ² | >1X10 ² | >1X10 ⁴ | Not Applicable to products containing raw salad: Not applicable to Coleslaw or potato salad with raw vegetable ingredients |
| E. Coli++ | <100 | >100 | >10 ³ | For Products containing raw salad/fruit/cheese |
| E. Coli | <20 | >20 | >10 ² | For Products not containing raw salad |
| CP Staphylococci | <20cfu | >20 | >1X10 ⁴ | >10 ⁵ to be tested for the presence of Staphylococcal Enterotoxin (Unsatisfactory-Present) |
| Listeria SPP | ND | Not applicable | Present in 25g | |
| Salmonella | ND | Not applicable | Present in 25g | |
| Vibrio Parahaemolyticus | <20 | >20 | >10 ³ | Warm water Prawns (Currently Cold water sourced) |
| Yeasts | <10 ³ | >10 ³ | >10 ⁵ | |
| Campylobacter | ND | Not applicable | Detected | |
| Histamine | <50ppm | >100ppm | >200ppm | Products containing tuna/anchovies only |
| Bacillus Cereus | <10 ³ | >1X10 ³ | >1X10 ⁵ | Bread Only |
| Key Safety Controls | | | | |
| Shelf life-2-4 days max | | | | |
| Raw Materials (Salads) washed using wash process | | | | |
| Defrost time/temperature of frozen ingredients and shelf life storage temperatures on defrost | | | | |
| Confirmation that all cooked protein/cooked components have received a core cooking temperature of 70C for 2 minutes or equivalent, or pasteurised | | | | |
| No soft unpasteurised cheese to be used | | | | |
| Shelf life data | | | | |

CHEMICAL CRITERIA

None

None

PACKAGING

Card Wedge with polypropylene window.

COOKING INSTRUCTIONS

Not Applicable

| Signed on Behalf of | The Brunch Box | Signed on Behalf of | Customer |
|----------------------------|-----------------------|----------------------------|-----------------|
| Name | Brad Blair | Name | |
| Position | Technical Manager | Position | |
| Date | 22.12.2020 | Date | |
| Signature | <i>Brad Blair</i> | Signature | |