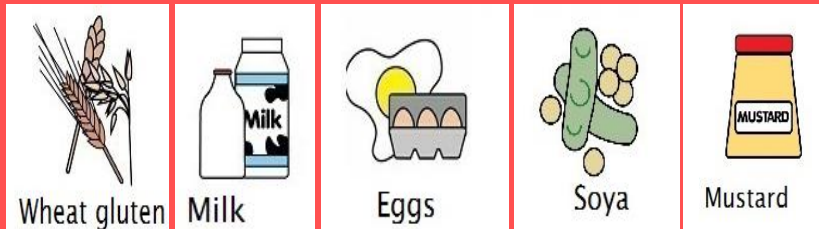


QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1 20.04.2016 – reviewed August 2021

Product Title	Chicken and Stuffing on White-CHKSTW		
Customer	Brunch	Pack Barcode	N/A
Target pack weight	Min 155g	Outer Case Barcode	N/A
Shelf Life	P+3	No. of packs per outer	N/A
Storage Temperature	<5°C	Type of outer case	Crate
Packaging – Label	Brunch	Packaging	Wedge

ALLERGENS:



Preparation, presentation and quality parameters

a) Presentation – Label legible.

b) Quality Parameters

Date coding/Labelling should be clear and the pack should be fully sealed.

Recipe

White Thick Slice	80g	52
Summer County Spread	4g	2.6
5mm Chicken Strips (FBI)	36g	23
Gourmet Mayonnaise	20g	13
Sage and Onion Stuffing	15g	9.7
Total	155g	100%

Ingredients

Nutrition

Use calculated values

Nutrition Information		
	Per 100 grammes	Per Pack
Energy KJ	1170.95	1814.98
Energy KCal	279.86	433.79
Protein	12.17	18.87
Carbohydrate	27.46	42.56
of which sugars	1.40	2.17
Fat	10.73	16.64
of which saturates	1.85	2.87
Fibre	0.48	0.75
Sodium	0.36	0.56
Equivalent as salt	0.90	1.40
Ingredient KG Weight:		0.155

Microbiological Standards:

ACC*	Not Applicable to products containing fermented ingredients (Eg cheese/chorizo/raw salad)			
Enterococci	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	
Enterococci	<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				

Signed on Behalf of the Brunch Box	Signed on Behalf of Customer
Name: Orlaith Arthurs	Name:
Position: QA Manager	Position:
Date: 15.08.2021	Date: