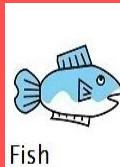


QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1; Date: 19.03.2024

Product Title	Tuna & Onion SW (Brown) – TUNONL		
Customer	HSC	Pack Barcode	N/A
Target pack weight	164g	Outer Case Barcode	N/A
Shelf Life	P+2	No. of packs per outer	N/A
Storage Temperature	<5°C	Type of outer case	N/A
Packaging – Label	Tuck In Label / HSC	Packaging	Kraft Wedge

ALLERGENS:



For allergens including cereals containing gluten, see allergens highlighted in **bold**.

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

Thick Malted Bread	90g	55%
Tuna Mayo & Onion Mix	60g	37%
Iceberg lettuce	10g	6%
Butter spread	4g	2%
Pack Weight	164g	100%

Tuna Mix

Tuna	60%
Mayonnaise - Gourmet	35%
Onion	5%

Ingredients:

Malted Bread (55%) [Fortified **Wheat** Flour (**WHEAT** Flour, Calcium, Iron, Niacin, Thiamin), Water, Mixed Grains (Malted **WHEAT**, Toasted **WHEAT** Flakes, Malt Flour (**BARLEY**), **WHEAT** Bran), Yeast, **WHEAT** Gluten, Salt, Vegetable Oils (Palm, Rapeseed) Emulsifiers (Mono- and Diacetyl Tartaric Acid Esters of Mono and diglycerides of fatty Acids, Sodium Stearoyl-2-Lactylate), Preservative (Calcium Propionate), Malt Extract (**BARLEY**), Flour Treatment Agent (Ascorbic Acid)], Tuna, Mayonnaise and Onion Mix (37%) [Tuna (Tuna (**FISH**), Water, Salt), Mayonnaise (Rapeseed Oil (50%), Water, Pasteurised Liquid **EGG** (12%), Acidity Regulator: Acetic Acid, Sugar, Salt, Modified Starch, Stabiliser: Xanthan Gum, Acidity Regulator: Citric Acid; Preservative: Potassium Sorbate), Onion], Iceberg Lettuce (6%), Vegetable Fat Spread (2%) [Vegetable oils in varying proportions (55%) (rapeseed, palm, sunflower), water, salt (1,4%), preservative (potassium sorbate), emulsifier (mono- and diglycerides of fatty acids), acid (citric acid), flavourings, vitamins (A and D), colour (carotenes)].

Nutritional Values

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 ⁴ 5	>1X10 ⁴ 5	>1X10 ⁴ 7	Not Applicable to products containing fermented ingredients (Eg cheese/chorizo/raw salad)
ACC (Coleslaw and Coleslaw type products)	<10 ⁴ 5	>10 ⁴ 5	>10 ⁶	
Entero	<1X10 ⁴ 2	>1X10 ⁴ 2	>1X10 ⁴ 4	Not Applicable to products containing raw salad: Not applicable to Coleslaw or potato salad with raw vegetable ingredients
E.Coli++	<100	>100	>10 ⁴ 3	For Products containing raw salad/fruit/cheese
E.Coli	<20	>20	>10 ⁴ 2	For Products not containing raw salad
CP Staphylococci	<20cfu	>20	>1X10 ⁴ 4	>10 ⁴ 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 ⁴ 3	Warm water Prawns (Currently Cold water sourced)
Yeasts	<10 ⁴ 3	>10 ⁴ 3	>10 ⁴ 5	
Campylobacter	ND	Not applicable	Detected	
Histamine	<50ppm	>100ppm	>200ppm	Products containing tuna/anchovies only
Bacillus Cereus	<10 ⁴ 3	>1X10 ⁴ 3	>1X10 ⁴ 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				