

QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1; Date: 03.04.2024

Product Title	Tuna Melt Panini PANTUM		
Customer	HSC	Pack Barcode	N/A
Target pack weight	185g	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	HSC/ Tuck in Label	Packaging	Flow Wrap (PP)

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

Ciabatta	100g	54%	CIAB
Tuna Mix	60g	32%	MXTUNM
Grated Cheddar Cheese	20g	11%	CHEGTD
Red Onion	5g	3%	ONIONR
Pack Weight	185g	100%	

Tuna Mix

Tuna	70%	TUNAY
Mayonnaise - Gourmet	30%	MAYOG

Ingredients:

Ciabatta (54%) [**Wheat** Flour, Water, **Rye** Flour, Iodized Salt, Yeast, Dextrose, **Wheat** Malt Flour], Tuna
 Mayonnaise Mix (32%) [Tuna (Tuna (**Fish**)), Water, Salt, Vegetable Broth (Yellow Pea Extract, Carrot Extract),
 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)],
 Cheddar Cheese (11%) (**Milk**), , Red Onion (3%),

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

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				