

QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	J. Hart
THE BRUNCH BOX	ISSUE NO	2 (27.02.2018)-Change to
		Diced Bacon

Product Title	Bacon and Sausage Toastie (TOABAS)		
Customer	HSC Pack Barcode n/a		
Target pack weight	168g	Outer Case Barcode	n/a
Shelf Life	P+2	No. of packs per outer	n/a
Storage Temperature	<5°C	Type of outer case	Crate
Packaging – Label	Brunch	Packaging	Flow Wrap (PP)

Product Description: Sliced White Bloomer Bread filled with Sausage and Bacon Rashers.

## **ALLERGENS:**



## Recipe

1100.po			
Diced bacon pieces	40g	23.8%	
White Bloomer Bread	80g	47.6%	
Breakfast Sausage (1.5)	48g	28.6%	
Total	168g	100%	

## **Ingredients:**

White Bread (48%) [Wheat Flour\*, Water, Vegetable Fat (Rapeseed Oil, Palm Oil), Yeast, Salt, Dextrose, Spirit Vinegar, Emulsifiers (E472), Flour Treatment Agent (E300), Improving Agent (E920)], Sausage (29%) [Pork (62%) Water, Rusk (Wheatflour\*, Salt, Raising Agent (E503)), Pork Rind, Pork Fat, Potato Starch, Seasoning, (Salt, Wheat Protein, Dextrose, Stabiliser (E451), Spices, Preservative (E223), Spice Extract, Antioxidant (E301)], Bacon (24%) [Pork Belly, Water, Salt, Sugar, Emulsifier (E541i), Smoke flavouring, Honey, Preservative (E250), Anti-oxidant (E316)], \*Wheat Flour Contains (Calcium Carbonate, Iron, Niacin, Thiamin).

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

Heating Guidelines: Ensure product is piping hot throughout when heating. Do not re-heat once heated. Consume once served.

Issued by: Jean Hart

Mini Specification Template Issue: 1 Issue Date: 10.09.2015

Nutrition Information			
Per 100	Per 100 grammes		
Energy KJ	1242.85	2087.98	
Energy KCal	297.05	499.04	
Protein	13.90	23.36	
Carbohydrate	26.50	44.52	
of which sugars	1.57	2.63	
Fat	14.60	24.53	
of which saturates	5.47	9.19	
Fibre	1.36	2.28	
Sodium	0.65	1.10	
Equivalent as salt	1.63	2.74	
Ingredient K	0.168		

	Not Applicable to products containing
	fermented ingredients (Eg
ACC*	cheese/chorizo/raw salad)
	Not Applicable to products containing raw
Entero	salad
For Products containing raw salad	E.Col++
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. parahaemoliticus

SANDWICHES				
	Target	Investigate	Unsatisfactory EOL	
				Not Applicable to products containing
				fermented ingredients (Eg
ACC*	<1X10^5	>1X10^5	>1X10^7	cheese/chorizo/raw salad)
ACC (Coleslaw and Coleslaw type products)	<10^5	>10^5	>106	
				Not Applicable to products containing
				raw salad: Not applicable to Coleslaw or
				potato salad with raw vegetable
Entero	<1X10^2	>1X10^2	>1X10^4	ingredients
				For Products containing raw
E.Coli++	<100	>100	>10^3	salad/fruit/cheese
E.Coli	<20	>20	>10^2	For Products not containing raw salad
				>10^5 to be tested for the presence of
				Staphylococcal Enterotoxin
CP Staphylococci	<20cfu	>20	>1X10^4	(Unsatisfactory-Present)
Listeria SPP	ND	Not applicable	Present in 25g	
Salmonella	ND	Not applicable	Present in 25g	
				Warm water Prawns (Currently Cold
Vibrio Parahaemolyticus	<20	>20	>10^3	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	1			
Raw Materials (Salads) washed using wash				
process				
Defrost time/temperature of frozen	İ			
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				
	1			

The Brunch Box: Customer:

Name	Jean Hart	Name	
Position	Technical Manager	Position	
Date	27.02.2018	Date	
Signature	Jean B Hart	Signature	