THE BRUNCH BOX.

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QUICK SPEC AND QUALITY ATTRIBUTES		ISSUED BY	Technical	
THE BRUNCH BOX		ISSUE NO	1 Date:03.04.2024	
Product Title	Ham and Cheese Croque – HAMCHT			
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	<5C	Type of outer case		N/A
Packaging – Label	HSC / Tuck in Label	Packaging		Hot Hot Film
ALLERGENS:				

Wheat /Rye gluten	**Milk**	**Soya**	**Mustard**

.

Recipe

Sourdough Bread	Irwin's	**90g**	**48%**	BRDSD
Cheese & Mustard Topping Mix	Brunch	**35g**	**19%**	INHOUSE
Deli Ham	Malone's	**40g**	**22%**	HAMDELI
Cheddar Slice	Dale Farm	**20g**	**11%**	CHEDSL
Total		**185g**	**100%**	

* *Cheese and Mustard Topping Mix:*

Grated Cheddar	*Dale Farm*	*47%*	*CHEGRT*
Cheese Sauce	*Rich Sauces*	*33%*	*SAUCHE*
Dijon Mustard	*Lynas*	*13%*	*MUSTDJ*
Wholegrain Mustard	*Henderson's / CR*	*7%*	*MUSTWG*
Total		*100%*	

Ingredients:

Sourdough Bread (48%) [Fortified Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Yeast, Sourdough Culture (**Rye**), **Soya** Flour, Vegetable Oil (Rapeseed), Emulsifiers (E472(e), E481), Flour Treatment Agent (E300)], Ham (22%) [Pork, Water, Glucose Syrup, Emulsifiers (E451, E450), Salt, Antioxidant (E301), Dextrose, Spice Extracts, Preservative (E250), Potato Starch, Pea Fibre], Cheese and Mustard Topping (19%) [Cheddar Cheese (**Milk**), Cheese Sauce (Water, Rapeseed Oil, Modified Maize Starch, Sugar, Salt, **Milk** Protein, Cheddar Cheese (**Milk**), Yeast Extract, Acidity Regulator (E330), Spice, Stabilisers (E412, E415), Preservative (E202), Colour (E161b)), Dijon Mustard (Water, **Mustard** Seeds, Spirit Vinegar, Salt, Acidity Regulator (E330)), Wholegrain Mustard (Water, **Mustard** Seed, White Wine Vinegar, Glucose-Fructose Syrup, **Mustard** Flour, Salt, Acidity Regulator (E260), Cinnamon, Pimento, Turmeric)], Cheddar Cheese (11%) [**Milk**].

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.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	
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	>106	
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