

QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1: 17.03.2024

Product Title	Chicken & Bacon on White Bread – CHKBAW		
Customer	HSC	Pack Barcode	N/A
Target product weight	154g	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/ HSC	Packaging	WEDGE

ALLERGENS:







Wheat gluten

For Allergens including cereals containing gluten, see ingredients highlighted in **bold**

Recipe

Extra Thick White Bread	90g	52%	
Chicken & Bacon Mix	60g	39%	BACONDI
(standard)			
Iceberg Lettice	15g	6%	LETTICE
Spread	4g	3%	BUTTER
TOTAL	154g	100%	

White Bread (52%) [Fortified Wheat Flour (WHEAT Flour, Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, SOYA Flour, Emulsifiers (Mono and diacetyl tartaric aicd esters of mono- and diglycerides of fatty acids, Sodium stearoyl-2-lactylate), Preservative (Calcium Propionate), Palm Fat, Flour Treatment Agent (Ascorbic Acid). Rapeseed Oil], Chicken and Bacon Mix (39%) [Chicken (Chicken breast fillet (98%), water, salt), Diced Bacon (Pork (98%), Water, Salt, Preservative (E250), Dextrose, Brown Sugar, Smoke Flavour, Stabiliser (E451), Antioxidant (E301), 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)], Iceberg Lettuce (6%), Vegetable Fat Spread (3%) [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)].

Mini Specification Template Issue: 2 Issue Date: 12.03.2020 Issued by: Technical

Microbiological Criteria 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 Campylobacter Cooked Poultry Warm water Prawns V. Cholerae and V. parahaemoliticus SANDWICHES Target Investigate Unsatisfactory EOL Not Applicable to products containing fermented ingredients (Eg 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 <1X10^2 >1X10^4 Entero >1X10^2 ingredients For Products containing raw 100 salad/fruit/cheese E.Coli++ >10^2 For Products not containing raw salad E.Coli <20 >20 >10^5 to be tested for the presence of Staphylococcal Enterotoxin <20cfu >1X10^4 CP Staphylococci (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 >10^3 water sourced) >20 <10^3 >10^3 >10^5 Yeasts Campylobacter ND Not applicable Detected Histamine <50ppm >100ppm >200ppm Products containing tuna/anchovies only **Bacillus Cereus Bread Only** <10^3 >1X10^3 >1X10^5 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

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pasteurised

Shelf life data

No soft unpasteurised cheese to be used