

<b>QUICK SPEC AND QUALITY ATTRIBUTES</b>	ISSUED BY	TECHNICAL
<b>THE BRUNCH BOX</b>	ISSUE NO	1. 17.03.2024

Product Title	Deep Fill Bacon and Brie – DEPBRI		
Customer	HSC	Pack Barcode	N/A
Target pack weight	159g	Outer Case Barcode	<b>N/A</b>
Shelf Life	P+2	No. of packs per outer	N/A
Storage Temperature	<5°C	Type of outer case	N/A
Packaging – Label	Brunch/ HSC	Packaging	Wedge

### ALLERGENS:



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

### Recipe

<b>Malted Thick Slice</b>	<b>80g</b>	<b>50%</b>
<b>Diced Smoked Back Bacon</b>	<b>20g</b>	<b>13%</b>
<b>Brie</b>	<b>20g</b>	<b>13%</b>
<b>Summer County Spread</b>	<b>4g</b>	<b>3%</b>
<b>Cranberry Sauce</b>	<b>10g</b>	<b>6%</b>
<b>Gourmet Mayonnaise</b>	<b>10g</b>	<b>6%</b>
<b>Mixed Lettuce</b>	<b>15g</b>	<b>9%</b>
<b>Total</b>	<b>159g</b>	<b>100%</b>

### INGREDIENT DECLARATION

Malted Bread (50%) [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)], Diced Bacon (13%) [Pork (98%), Water, Salt, Preservative (E250), Dextrose, Brown Sugar, Smoke Flavour, Stabiliser (E451), Antioxidant (E301)], Brie (13%) (**MILK**), Cranberry sauce (6%) [Cranberries (60%), Sugar, Water], Mayonnaise (6%) [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], Mixed Leaf Lettuce (9%), 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)].

## Nutrition

### Microbiological Requirements

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