

QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1. Date:19.03.2024

Product Title	Cheese Ploughman's Wholemeal PLOMAN		
Customer	HSC	Pack Barcode	N/A
Target pack weight	163g	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	Kraft Wedge

ALLERGENS:



Wheat gluten



Milk



Sulphites

(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:

Malted Thick Slice	90g	52%
Cheddar Slices	40g	23%
Tomato	15g	9%
Iceberg Lettuce	10g	6%
Pickle	10g	6%
Red Onion	4g	2%
Summer County Spread	4g	2%
Total	173g	100%

Ingredients:

Malted Bread (49%) [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)], Cheddar Cheese (23%) (**MILK**), Tomatoes (9%), Iceberg Lettuce (6%), Pickle (6%) [Vegetables in Variable Proportions (52%) (Carrot, Rutabaga, Onion, Cauliflower), Sugar, **BARLEY** Malt Vinegar, Water, Spirit Vinegar, Tomato Purée, Date Paste (Dates, Rice Flour), Salt, Apple Pulp, Modified Maize Starch, Colour (**SULPHITE**Ammonia Caramel), Red Onion (2%), Vegetable Fat Spread (2%) [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)].

Micro Limits

ACC*	Not Applicable to products containing fermented ingredients (Eg cheese/chorizo/raw salad)			
Enterococcus	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 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	>10 ⁶	
Enterococcus	<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