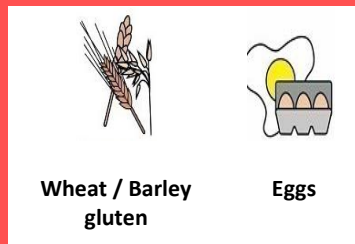


QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1: 17.03.2024

Product Title	Bacon, Lettuce, Tomato SW (BLT) - BLTOMH		
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:



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

Recipe

Extra Thick Malted Bread	90g	54%	BDMALTX
Diced Bacon	20g	13%	BACONDI
Tomato	15g	10%	TOMATO
Iceberg Lettuce	15g	10%	LETTICE
Mayonnaise	10g	6%	MAYOG
Spread	4g	3%	BUTTER
TOTAL	154g	100%	

Ingredients	Nutrition
Malted Bread (54%) [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), Tomato (10%), Iceberg Lettuce (10%), 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), 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).	
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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.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. 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	>10 ⁶	
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				