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COMPANY NAME & ADDRESS	<u>The Brunch Box Ltd:</u> The Brunch Box Sandwich Company Ltd.	<u>TECHNICAL CONTACT DETAILS:</u> Brad Blair 02890 486888
PRODUCT NAME	Tuna and Red Onion Wrap (Speciality)-WRAPTU	
WEIGHT OF PRODUCT	170g	
DESCRIPTION	Tuna Mayonnaise with red Onion and iceberg lettuce in a plain flour wrap.	
CUSTOMER	HSC	
COUNTRY OF MANUFACTURE	Manufactured in the UK (Northern Ireland).	
INGREDIENTS	Mixed Lettuce	
	Gourmet Mayonnaise	
	Red Onion	
	Tuna	
	Plain Flour Wrap	
SHELF LIFE	P+2	
BAR CODE		
TRACEABILITY CODE	Use By Date	

INGREDIENTS DECLARATION

Flour Tortilla (53%) [**Wheat** Flour (with Calcium, Iron, Niacin, Thiamin), Water, Palm Oil, Raising Agents (E450, E500ii), Anti-caking Agent (E341), Salt, Sugar, Acidity Regulator (E296, E330), Deactivated Yeast, Preservative (E282)], Tuna Mayonnaise (35%) [Tuna (21 %) (**Fish**)(Water, Salt, Vegetable Broth (Yellow Pea Extract, Carrot Extract) , Mayonnaise (Rapeseed Oil, Water, Pasteurised Liquid **Egg**, Acidity Regulators (E260, E330), Sugar, Salt, Modified Maize Starch, Spice (**Mustard**), Stabilisers (E415, E412), Preservative (E202)), Red Onion], Iceberg Lettuce (12%).

TYPICAL VALUES	Typical Values per 100g		Per Serving	
Energy	949kJ	227kcal	1613kJ	385kcal
Total Fat	8.2g		14g	
Of which Saturates	1.9g		3.3g	
Carbohydrate	29g		49g	
Of which Sugars	3.1g		5.2g	
Protein	9.1g		15g	
Salt	1.79g		3.05g	

Nutritional Values have been calculated-ref raw material specifications.

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ALLERGEN INFORMATION

Wheat, Fish, Egg and Mustard

For Allergens, Including cereals containing gluten, see allergens highlighted in bold.

STORAGE

Keep Refrigerated <5°C

Consume once opened

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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. 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	
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				

CHEMICAL CRITERIA

None

None

PACKAGING

PET-Clear hinged pack.

COOKING INSTRUCTIONS

Not Applicable

Signed on Behalf of	The Brunch Box	Signed on Behalf of	Customer
Name	Brad Blair	Name	
Position	Technical Manager	Position	
Date	22.12.2020	Date	
Signature	<i>Brad Blair</i>	Signature	