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|--|-------------------------------|------------------------|----------------------|
| QUICK SPEC AND QUALITY ATTRIBUTES | | ISSUED BY | Technical |
| THE BRUNCH BOX | | ISSUE NO | 1 ; Date: 31.03.2024 |
| Product Title | Ham and Cheese Panini: HAEHCH | | |
| Customer | HSC | Pack Barcode | NA |
| Target pack weight | 150g | Outer Case Barcode | NA |
| Shelf Life | P + 2 days | No. of packs per outer | NA |
| Storage Temperature | < 5 degrees | Type of outer case | NA |
| Packaging – Label | HSC Label | Packaging | Clear Film |

ALLERGENS:



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:

| | | | |
|--------------------------|-------------|-------------|---------|
| Ciabatta | 100g | 67% | CIABAT |
| Grated Cheese Mix | 30g | 20% | CHEDSLR |
| Ham-deli Ham | 20g | 13% | HAMDEL |
| | 150g | 100% | |

Grated Cheese Mix:

| | |
|-------------------|-----|
| Grated Mozzarella | 50% |
| Grated Cheddar | 50% |

| Ingredients | Nutrition: |
|---|------------|
| Ciabatta (67%) [WHEAT flour, water, RYE flour, iodized salt (salt, potassium iodate), yeast, dextrose, WHEAT malt flour, flour treating agent (E 300)], Grated Cheese Mix (20%) [Grated Mozzarella (MILK), Grated Cheddar (MILK)], Deli Ham (13%) [Pork (80%), water, glucose syrup, E451 triphosphates, E450 diphosphates, salt, E301 sodium ascorbate, dextrose, spice extracts, preservative (E250), potato starch, pea fibre]. | |

Microbiological criteria

| | | | | |
|--|---|--------------------|--------------------|--|
| ACC* | Not Applicable to products containing fermented ingredients (Eg cheese/chorizo/raw salad) | | | |
| Enterococci | 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 | |
| Enterococci | <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 | | | | |

