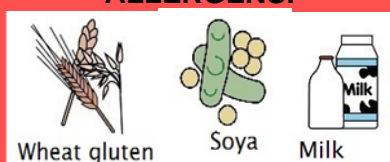


QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1; Date: 03.04.2024

Product Title	Ham & Cheese Toastie TOAHAM		
Customer	HSC	Pack Barcode	N/A
Target pack weight	170g	Outer Case Barcode	N/A
Shelf Life	P+2	No. of packs per outer	N/A
Storage Temperature	<5C	Type of outer case	N/A
Packaging – Label	HSC / Tuck In Label	Packaging	HOT HOT Film

ALLERGENS:



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

Recipe

Extra Thick White Bread - Toasted	90g	53%
Deli Ham	40g	23.5%
Sliced Cheddar	40g	23.5%
Total	170g	100%

Ingredients:	Nutrition
White Bread (53%) [Fortified Wheat Flour (WHEAT Flour, Calcium, Iron, Niacin, Thiamin) , Water, Yeast, Salt, SOYA Flour, Emulsifiers (Mono-and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, Sodium stearoyl-2-lactylate), Preservative (Calcium Propionate), Palm Fat, Flour Treatment Agent (Ascorbic Acid). Rapeseed Oil], Deli Ham (23.5%) [Pork (80%), water, glucose syrup, E451 triphosphates, E450 diphosphates, salt, E301 sodium ascorbate, dextrose, spice extracts, preservative (E250), potato starch, pea fibre], Cheddar Cheese (23.5%) (MILK).	

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				