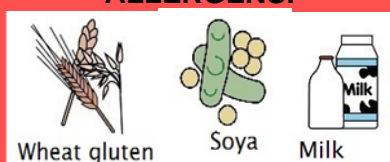


<b>QUICK SPEC AND QUALITY ATTRIBUTES</b>	ISSUED BY	Technical
<b>THE BRUNCH BOX</b>	ISSUE NO	1; Date: 03.04.2024

Product Title	Cheese and Onion Toastie TOACHO		
Customer	HSC	Pack Barcode	N/A
Target pack weight	140g	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

<b>Extra Thick White Bread - Toasted</b>	<b>90g</b>	<b>64%</b>
<b>Sliced Cheddar Cheese</b>	<b>40g</b>	<b>29%</b>
<b>Red Onion</b>	<b>10g</b>	<b>7%</b>
<b>Total</b>	<b>170g</b>	<b>100%</b>

<b>Ingredients:</b>	<b>Nutrition</b>
White Bread (53%) [Fortified <b>Wheat Flour (WHEAT</b> Flour, Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, <b>SOYA</b> 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], Cheddar Cheese (29%) ( <b>MILK</b> ), Red Onion (7%).	

## 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			
<b>SANDWICHES</b>				
	Target	Investigate	Unsatisfactory EOL	
ACC*	<1X10 <sup>5</sup>	>1X10 <sup>5</sup>	>1X10 <sup>7</sup>	Not Applicable to products containing fermented ingredients (Eg cheese/chorizo/raw salad)
ACC (Coleslaw and Coleslaw type products)	<10 <sup>5</sup>	>10 <sup>5</sup>	>10 <sup>6</sup>	
Entero	<1X10 <sup>2</sup>	>1X10 <sup>2</sup>	>1X10 <sup>4</sup>	Not Applicable to products containing raw salad: Not applicable to Coleslaw or potato salad with raw vegetable ingredients
E.Coli++	<100	>100	>10 <sup>3</sup>	For Products containing raw salad/fruit/cheese
E.Coli	<20	>20	>10 <sup>2</sup>	For Products not containing raw salad
CP Staphylococci	<20cfu	>20	>1X10 <sup>4</sup>	>10 <sup>5</sup> 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 <sup>3</sup>	Warm water Prawns (Currently Cold water sourced)
Yeasts	<10 <sup>3</sup>	>10 <sup>3</sup>	>10 <sup>5</sup>	
Campylobacter	ND	Not applicable	Detected	
Histamine	<50ppm	>100ppm	>200ppm	Products containing tuna/anchovies only
Bacillus Cereus	<10 <sup>3</sup>	>1X10 <sup>3</sup>	>1X10 <sup>5</sup>	Bread Only
<b>Key Safety Controls</b>				
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				