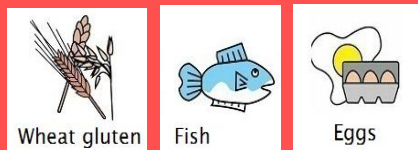


QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1; Date 20.03.2024

Product Title	Tuna & Red Onion Half Wrap – WRAPTU		
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	5 degrees	Type of outer case	N/A
Packaging – Label	Inhouse	Packaging	PET Wrap Box

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:

White Tortilla (12inch wrap)	90g	53%
Tuna mayonnaise mix	50g	30%
Mixed Leaf Salad	20g	12%
Red Onion	10g	5%
Total	170g	100%

Tuna Mayo Mix:

Tuna	70%
Mayonnaise	30%
Total	100%

Ingredients:	Nutrition:																																																
Tortilla Wrap (53%) [Fortified WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Vegetable Oils (Palm Oil, Rapeseed Oil), Raising Agents: E500, E296, E450; Sugar, Salt], Tuna Mayonnaise Mix (30%) [TUNA (TUNA (FISH)) , Water, Salt, VG 910 (Yellow Pea Extract, Carrot Extract)], Mayonnaise [Rapeseed Oil, Water, Pasteurised Liquid EGG , Acidity Regulator: Acetic Acid; Sugar, Salt, Modified Starch, Stabiliser: Xanthan Gum; Acidity Regulator: Citric Acid; Preservative: Potassium Sorbate], Mixed Leaf Salad (12%), Red Onion (5%).	<table border="1" style="background-color: #e6f2ff;"> <thead> <tr> <th colspan="4">Nutrition Information</th> </tr> <tr> <th></th> <th>Per 100g</th> <th>Pack</th> <th>RI%</th> </tr> </thead> <tbody> <tr> <td>Energy KJ</td> <td>1001.70</td> <td>1702.89</td> <td>20.35</td> </tr> <tr> <td>Energy KCal</td> <td>239.41</td> <td>407.00</td> <td>20.35</td> </tr> <tr> <td>Fat</td> <td>8.65</td> <td>14.71</td> <td>21.01</td> </tr> <tr> <td> Saturates</td> <td>1.10</td> <td>1.88</td> <td>9.40</td> </tr> <tr> <td>Carbohydrate</td> <td>30.21</td> <td>51.36</td> <td></td> </tr> <tr> <td> Sugars</td> <td>0.62</td> <td>1.06</td> <td>1.18</td> </tr> <tr> <td>Fibre</td> <td>1.67</td> <td>2.84</td> <td></td> </tr> <tr> <td>Protein</td> <td>9.11</td> <td>15.48</td> <td></td> </tr> <tr> <td>Salt</td> <td>1.55</td> <td>2.63</td> <td>43.83</td> </tr> <tr> <td colspan="2">Ingredient KG Weight:</td> <td>0.170</td> <td></td> </tr> </tbody> </table>	Nutrition Information					Per 100g	Pack	RI%	Energy KJ	1001.70	1702.89	20.35	Energy KCal	239.41	407.00	20.35	Fat	8.65	14.71	21.01	Saturates	1.10	1.88	9.40	Carbohydrate	30.21	51.36		Sugars	0.62	1.06	1.18	Fibre	1.67	2.84		Protein	9.11	15.48		Salt	1.55	2.63	43.83	Ingredient KG Weight:		0.170	
Nutrition Information																																																	
	Per 100g	Pack	RI%																																														
Energy KJ	1001.70	1702.89	20.35																																														
Energy KCal	239.41	407.00	20.35																																														
Fat	8.65	14.71	21.01																																														
Saturates	1.10	1.88	9.40																																														
Carbohydrate	30.21	51.36																																															
Sugars	0.62	1.06	1.18																																														
Fibre	1.67	2.84																																															
Protein	9.11	15.48																																															
Salt	1.55	2.63	43.83																																														
Ingredient KG Weight:		0.170																																															

Microbiological criteria

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