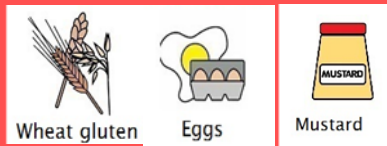


<b>QUICK SPEC AND QUALITY ATTRIBUTES</b>	ISSUED BY	Technical
<b>THE BRUNCH BOX</b>	ISSUE NO	1; Date: 03.04.2024

Product Title	Chicken and Bacon Sub Roll – SUBCBA		
Customer	HSC	Pack Barcode	NA
Target pack weight	180g	Outer Case Barcode	<b>NA</b>
Shelf Life	P + 2	No. of packs per outer	NA
Storage Temperature	5 degrees	Type of outer case	NA
Packaging – Label	HSC/ Tuck in Label	Packaging	Hot Hot 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:

Torpedo Roll	100g	56%
Chicken	40g	22%
Diced Bacon	20g	11%
Mayo & Mustard Mix	20g	11%
<b>Total</b>	<b>180g</b>	<b>100%</b>

### Mayo & Mustard Mix

Gourmet Mayo	50%
Honey Mustard	50%
<b>Total</b>	<b>100%</b>

### Ingredients:

Torpedo Roll (56%) [**WHEAT** Flour (Calcium Carbonate, Iron, Niacin, Thiamin), water, vegetable oils (palm, rapeseed), sugar, yeast, salt, emulsifiers (E481, E471), Flour Treatment Agent (E300)], Chicken (22%) [Chicken breast meat (99%), Salt], Diced Bacon (11%) [Pork (98%), Water, Salt, Preservative (E250), Dextrose, Brown Sugar, Smoke Flavour, Stabiliser (E451), Antioxidant (E301)], Mayo and Mustard Mix (11%) [Mayonnaise (Rapeseed Oil (50%), Water, Pasteurised Liquid **EGG** (12%), Acidity Regulator: Acetic Acid, Sugar, Salt, Modified Starch, Stabiliser: Xanthan Gum, Acidity Regulator: Citric Acid; Preservative: Potassium Sorbate), Honey **Mustard** (Water, Rapeseed Oil, Honey, Wholegrain **Mustard** (Water, Mustard Seeds, Spirit Vinegar, Salt, White Wine Vinegar, Sugar, Spices (Cinnamon, Curry)), Spirit Vinegar, Sugar, Dijon **Mustard** (Water, **Mustard** Seeds, Spirit Vinegar, Salt), French

**Mustard** (Water, Vinegar, **Mustard**, Salt, Colour (E150c), Sugar, Herbs, Spices, Garlic Powder, Onion Powder, Sabiliser (E415), Salt, Stabiliser (E415), Black Pepper, Presevative (E202), Garlic Powder)].

**Nutrition:**

**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				