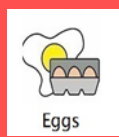


<b>QUICK SPEC AND QUALITY ATTRIBUTES</b>	ISSUED BY	Technical
<b>THE BRUNCH BOX</b>	ISSUE NO	1; Date 20.03.2024

Product Title	Piri-Piri Chicken Wrap – WRPIRI		
Customer	HSC	Pack Barcode	N/A
Target pack weight	170g	Outer Case Barcode	<b>N/A</b>
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:

<b>White Tortilla (12inch wrap)</b>	<b>90g</b>	<b>53%</b>
<b>Sliced Chicken</b>	<b>35g</b>	<b>20%</b>
<b>Grated Cheddar Cheese</b>	<b>20g</b>	<b>12%</b>
<b>Piri-Piri Mayo Mix</b>	<b>15g</b>	<b>9%</b>
<b>Fresh Mixed Peppers</b>	<b>10g</b>	<b>6%</b>
<b>Total</b>	<b>170g</b>	<b>100%</b>

### Piri-Piri mayo mix:

<b>Gourmet Mayo</b>	<b>75%</b>
<b>Piri-Piri Sauce</b>	<b>25%</b>
<b>Total</b>	<b>100%</b>

<b>Ingredients:</b>	<b>Nutrition:</b>
Tortilla Wrap (53%) [Fortified <b>WHEAT</b> Flour ( <b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Vegetable Oils (Palm Oil, Rapeseed Oil), Raising Agents: E500, E296, E450; Sugar, Salt], Chicken (20%) (Chicken, Water, Salt), Cheddar Cheese (12%) ( <b>MILK</b> ), Piri-Pir Mayo Mix (9%) [ Mayonnaise (Rapeseed Oil, Water, Pasteurised Liquid <b>EGG</b> , Acidity Regulator: Acetic Acid; Sugar, Salt, Modified Starch, Stabiliser: Xanthan Gum; Acidity	

<p>Regulator: Citric Acid; Preservative: Potassium Sorbate), Piri-Piri Sauce (Water, Salt, Cayenne Pepper, Red Chilli, Acidity Regulator (Acetic Acid), Modified Starch, Dried Onion, Crushed Chilli, Red Birds Eye Chillies, Concentrated Lemon Comminute (Contains Preservative (Sulphur Dioxide)), Rapeseed Oil, Preservative: (Potassium Sorbate), Stabiliser: (Xanthan Gum), Colour: (Paprika Extract), Dried Garlic, Dried Marjoram)], Fresh Mixed Peppers (6%).</p>	
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### Microbiological criteria

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