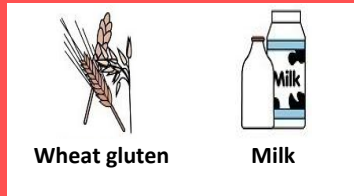


QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1; Date: 03.04.2024

Product Title	Cheese & Tomato Ciabatta - HAECHT		
Customer	HSC	Pack Barcode	NA
Target pack weight	145g	Outer Case Barcode	NA
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	Clear 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:

Ciabatta - La Rousse	100g	69%	<i>CIABAT</i>
Mozzarella Cheese	23g	16%	<i>MOZZGRTD</i>
Tomato	15g	10%	<i>TOMATO</i>
Cheddar Cheese	7g	5%	<i>CHEDGT</i>
Total	145g	100%	

Ingredients:

Ciabatta (69%) [**Wheat** Flour, Water, **Rye** Flour, Iodized Salt, Yeast, Dextrose, **Wheat** Malt Flour], Mozzarella Cheese (16%) [**Milk**], Tomato (10%), Cheddar (5%) [**Milk**].

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			
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				