

<b>QUICK SPEC AND QUALITY ATTRIBUTES</b>	ISSUED BY	J. Hart
<b>THE BRUNCH BOX</b>	ISSUE NO	1 (Reviewed 22.12.2020)

Product Title	Bacon, Brie and Cranberry Panini (PANBBC)		
Customer	HSC	Pack Barcode	N/A
Target pack weight	205g	Outer Case Barcode	<b>N/A</b>
Shelf Life	P+2	No. of packs per outer	N/A
Storage Temperature	<5°C	Type of outer case	Crated
Packaging – Label	Brunch	Packaging	Flow Wrap (PP)
Product Description: Ciabatta filled with Sliced Brie and Smoked Bacon with a Cranberry Sauce.			

**ALLERGENS:**



Wheat, Rye, Barley, Milk, Eggs, Mustard

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		
Diced Smoked Bacon	40g	19.5%
Brie	30g	14.6%
Ciabatta	100g	48.8%
Cranberry Sauce	20g	9.8%
Gourmet Mayonnaise	15g	7.3%
<b>Total</b>	<b>205g</b>	<b>100%</b>

**Ingredients**

Ciabatta (49%) [**Wheat** Flour, Water, **Rye** Flour, Iodized Salt, Yeast, Dextrose, **Wheat** Malt Flour], Bacon (20%) [Pork Belly, Water, Salt, Sugar, Emulsifier (451i), Smoke Flavouring, Honey, Preservative (E250), Fruit Extract, Antioxidant (E316)], Brie (15%) (**Milk**), Cranberry Sauce (9.8%) [Cranberries, Sugar, Water, Modified Maize Starch, Cider Vinegar, Colour ( Beetroot)], Mayonnaise [Rapeseed Oil, Water, Pasteurised Liquid **Egg**, Acidity Regulators (E260, E330), Sugar, Salt, Modified Maize Starch, Spice (**Mustard**), Stabilisers (E415, E412), Preservative (E202)].

For Allergens including cereals containing gluten, see allergens highlighted in bold.

Heating Guidelines: Ensure Product is piping hot throughout before serving. Once heated do not re-heat. Eat when served.

Nutrition Information		
	Per 100 grammes	Per Pack
Energy KJ	1248.36	2559.14
Energy KCal	298.37	611.65
Protein	12.22	25.05
Carbohydrate	29.31	60.10
of which sugars	4.45	9.12
Fat	14.38	29.48
of which saturates	5.73	11.74
Fibre	1.55	3.19
Sodium	0.66	1.34
Equivalent as salt	1.64	3.36
Ingredient KG Weight:	0.205	

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				

The Brunch Box:

Customer:

Name	Brad Blair	Name	
Position	Technical Manager	Position	
Date	22.12.2020	Date	
Signature	Brad Blair	Signature	