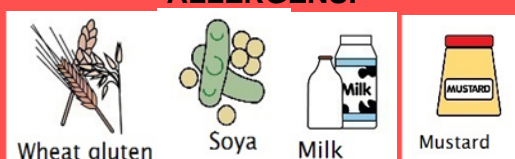


QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1; Date: 03.04.2024

Product Title	Ham & Cheese Croque – NUCHRQ		
Customer	HSC	Pack Barcode	N/A
Target pack weight	180g	Outer Case Barcode	N/A
Shelf Life	P+2	No. of packs per outer	N/A
Storage Temperature	<5C	Type of outer case	N/A
Packaging – Label	HSC / Tuck In Label	Packaging	HOT HOT Film

ALLERGENS:



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

Recipe

Nutty Krust Bread	90g	50%
Cheese Topping Mix	30g	17%
Deli Ham	40g	22%
Sliced Cheddar Cheese	20g	11%
Total	180g	100%

Cheese Topping Mix:

Grated Cheddar Cheese	50%
Cheese Sauce	35%
Dijon Mustard	15%
Total	100%

Ingredients:	Nutrition
Nutty Krust Bread (50%) [Wheat Flour (WHEAT Flour, Calcium, Iron, Niacin, Thiamin), Water, Salt, Yeast, SOYA Flour, Emulsifiers (E471, E481), Preservative (E282), Dextrose], Cheese Topping Mix (17%) [Grated Cheddar (MILK), Cheese Sauce (Water, Rapeseed Oil, Modified Maize Starch, Sugar, Salt, Milk Protein, Cheddar Cheese (1%) (Milk) Yeast Extract, Acidity Regulator: Citric Acid; Spice, Stabilisers: Xanthan Gum, Guar Gum, Preservative: Potassium Sorbate, Colour: Lutein), Dijon Mustard (Water, Mustard Seeds (30%), Spirit Vinegar, Salt, Acidity Regulator: Citric Acid)], Deli Ham (22%) [Pork (80%), water, glucose	

syrup, E451 triphosphates, E450 diphosphates, salt, E301 sodium ascorbate, dextrose, spice extracts, preservative (E250), potato starch, pea fibre], Cheddar Cheese (11%) (MILK).	
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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				