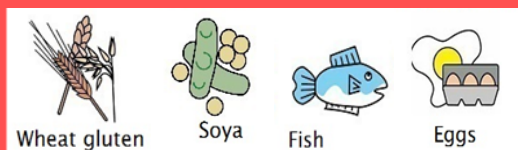


QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE NO	1 Date: 19.03.2024

Product Title	Tuna Crunch - TUNCRU		
Customer	HSC	Pack Barcode	N/A
Target pack weight	210g	Outer Case Barcode	N/A
Shelf Life	P+2	No. of packs per outer	N/A
Storage Temperature	≤5°C	Type of outer case	N/A
Packaging – Label	THUCK IN / HSC	Packaging	Twin Pack/Flow Wrap

ALLERGENS:



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

Recipe

Brown Bloomer Bread	100g	45%
Vegetable Fat Spread	4g	2%
Tuna Mayo mix	67g	34%
Rocket	10g	5%
Mixed Diced Pepper (Red, Green, Yellow)	29g	14%
Total	200g	100%

Recipe for Tuna Mayo Mix

Tuna	70%
Mayonnaise (Gourmet)	30%
Total	100%

Ingredients:

Malted Bloomer Bread (45%) [**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Flaked Malted Wheat, Vegetable Oil (Rapeseed and Palm), Yeast, Salt, **Soya** Flour, **Wheat** Flakes, Kibbled **Wheat**, Brown Linseed, Sunflower Seeds, Golden Linseed, Poppy Seed, Flour Treatment Agent: Ascorbic Acid (E300), Enzymes (**Wheat**)], Tuna Mayo Mix (34%) [Tuna (Tuna (**FISH**), Water, Salt), 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)], Mixed Diced Fresh Peppers (14%), Rocket (5%), Vegetable Fat Spread (2%) [Vegetable oils in varying proportions (55%) (rapeseed, palm, sunflower), water, salt (1,4%), preservative (potassium sorbate), emulsifier (mono- and diglycerides of fatty acids), acid (citric acid), flavourings, vitamins (A and D), colour (carotenes)].

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. parahaemoliticus			
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				