

thebrunchbox.com

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

Product Title	5 Cheese and Roasted Tomato Tostati – CHERMT			
Customer	HSC	Pack Barcode N/A		
Target pack weight	205g	Outer Case Barcode	N/A	
Shelf Life	P+2	No. of packs per outer	N/A	
Storage Temperature	1-5°C	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**

Suitable for Vegetarians

5 Cheese and Roasted Tomato Tostati

Recipe

Sourdough Bread	Irwin's	90g	43%	BDSOUD
TOPPING *	Brunch	35g	17%	INHOUSE
Roasted Tomatoes (4 on top)	La Rousse	20g	10%	TOMRBP
Cheddar Slices	Dale Farm	30g	15%	CHEDSL
Cheese Mix Filling **	Brunch	30g	15%	INHOUSE
Total		205g	100%	

* TOPPING

Bechamel	Andrews	37%	SAUBEC
Grated Mozzarella	Dale farm	50%	MOZZGRT
Red cheddar	Dale Farm	13%	CHEDGTR
Total		100%	

** Cheese Mix Filling

Oncood mix i ming			
Mascarpone	Henderson	50%	CHEMAS
Regato	La Rousse	30%	CHEREG
Bechamel	Andrews	20%	SAUBEC
Total		100%	

Ingredients:

Sourdough Bread (43%) [Fortified Wheat Flour (WHEAT Flour, Calcium carbonate, Iron, Niacin, Thiamin), Water, Yeast, Sourdough Culture (RYE), SOYA Flour, Vegetable Oil (Rapeseed), Emulsifiers: Diacetyltartaric acid esters of mono- and diglycerides, Sodium Stearoyl Lactate; Flour Treatment Agent: Ascorbic Acid], Cheese Topping (17%) [Mozzarella (MILK), Béchamel (Béchamel Sauce (Skimmed MILK, Vegetable Stock (Water, Salt, Yeast Extract, Sugar, Vegetable Extract (Onion, Carrot), Tomato, Herbs), Vegetable Oil (Palm), Butter (MILK), Modified Starch (Waxy Maize), Salt, Emulsifier: SOYA Lecithin) (SOYA)), Red Cheddar (MILK), Cheese Filling (15%) [Mascarpone (Cream (MILK), MILK, Acidity Regulator: Citric acid; Preservatives: Potassium sorbate, Nisin)), Regato (MILK), Béchamel (Béchamel Sauce (Skimmed MILK, Vegetable Stock (Water, Salt, Yeast Extract, Sugar, Vegetable Extract (Onion, Carrot), Tomato, Herbs), Vegetable Oil (Palm), Butter (MILK), Modified Starch (Waxy Maize), Salt, Emulsifier: SOYA Lecithin (SOYA), Red Cheddar (MILK)], Cheddar Cheese (15%) (MILK), Roasted Baby Plum Tomatoes (10%) [Plum Tomatoes, Rapeseed Oil, Salt, Oregano, Garlic].

Microbiological criteria

Mini Specification Template Issue: 2 Issue Date: 12.03.2020 Issued by: Technical

	I			
	Not Applicable to products containing			
	fermented ingredients (Eg			
ACC*	cheese/chorizo/raw salad)			
	Not Applicable to products containing raw			
Entero	salad			
For Products containing raw salad	E.Col++			
For Products not containing Raw Salad	E.Coli			
Bread Only/Rice/Pasta	Bacillus Cereus			
Fruit Bowls	Ye asts			
Coleslaw and Potato Salads	Ye asts			
Cooked Poultry	Campylobacter			
Warm water Prawns	V. Cholerae and V. parahaemoliticus			
	·			
SANDWICHES				
	Target	Investigate	Unsatisfactory EOL	
				Not Applicable to products containing
				fermented ingredients (Eg
ACC*	<1X10^5	>1X10^5	>1X10^7	che ese/chorizo/raw salad)
ACC (Coleslaw and Coleslaw type products)	<10^5	>10^5	>106	
				Not Applicable to products containing
				raw salad: Not applicable to Coleslaw or
				potato salad with raw vegetable
Entero	<1X10^2	>1X10^2	>1X10^4	ingre dients
				For Products containing raw
E.Coli++	<100	>100	>10^3	salad/fruit/cheese
E.Coli	<20	>20	>10^2	For Products not containing raw salad
				>10^5 to be tested for the presence of
				Staphylococcal Enterotoxin
CP Staphylococci	<20cfu	>20	>1X10^4	(Unsatisfactory-Present)
Liste ria SPP	ND	Not applicable	Present in 25g	(One of the second
Salmonella	ND	Not applicable	Present in 25g	
Sumone is		пос аррпсавіс	T TCSCITC TT Z Sg	Warm water Prawns (Currently Cold
Vibrio Parahae molyticus	<20	>20	>10^3	water sourced)
Yeasts	<10^3	>10^3	>10.5	water sourced)
Campylobacter	ND	Not applicable	Detected	
Histamine				Book at a contribution to a feet a contribution of
	<50ppm	>100ppm	>200ppm	Products containing tuna/anchovies only
Bacillus Cereus	<10^3	>1X10^3	>1X10^5	Bread Only
Key Safety Controls	1			
<u> </u>				
Shelf life-2-4 days max Raw Materials (Salads) washed using wash	 			
, ,				
process Defrost time/temperature of frozen				
ingredients and she If 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				

Issue: 2

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