

QUICK SPEC AND QUALITY ATTRIBUTES	ISSUED BY	Technical
THE BRUNCH BOX	ISSUE No.	1. 17.03.2024

Product Title	Chicken and Stuffing Sandwich Brown Bread CHKSTF		
Customer	HSC	Pack Barcode	N/A
Target pack weight	165g	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	HSC	Packaging	Wedge

ALLERGENS:



Wheat gluten

Eggs

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

Recipe

Extra Thick Malted Bread	90g	52%
Summer County Spread	4g	2%
Sliced Chicken	36g	23%
Gourmet Mayonnaise	20g	13%
Sage and Onion Stuffing	15g	10%
Total	165g	100%

Ingredients

Malted Bread (52%) [Fortified **Wheat** Flour (**WHEAT** Flour, Calcium, Iron, Niacin, Thiamin), Water, Mixed Grains (Malted **WHEAT**, Toasted **WHEAT** Flakes, Malt Flour (**BARLEY**), **WHEAT** Bran), Yeast, **WHEAT** Gluten, Salt, Vegetable Oils (Palm, Rapeseed) Emulsifiers (Mono- and Diacetyl Tartaric Acid Esters of Mono and diglycerides of fatty Acids, Sodium Stearoyl-2-Lactylate), Preservative (Calcium Propionate), Malt Extract (**BARLEY**), Flour Treatment Agent (Ascorbic Acid), Chicken (23%) (Chicken(98%), Water, Salt), Mayonnaise (13%) [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], Sage and Onion Stuffing (10%) [Breadcrumbs (**Wheat** flour, (**wheat** flour fortified with Calcium Carbonate, Iron, Niacin, Thiamin), Yeast, Salt), Water, Rapeseed Oil, Onion, Sage, Parsley, Salt, Pepper], 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

Nutrition Information		
	Per 100 grammes	Per Pack
Energy KJ	1132.08	1754.73
Energy KCal	270.57	419.39
Protein	11.61	17.99
Carbohydrate	27.40	42.48
of which sugars	2.07	3.21
Fat	10.58	16.40
of which saturates	2.94	4.55
Fibre	1.77	2.75
Sodium	0.46	0.72
Equivalent as salt	1.16	1.80
Ingredient KG Weight:	0.155	

Microbiological Standards:

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				