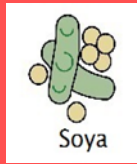


<b>QUICK SPEC AND QUALITY ATTRIBUTES</b>	ISSUED BY	Technical
<b>THE BRUNCH BOX</b>	ISSUE NO	2; Date: 02.10.2024

Product Title	Egg Salad Sandwich on White Bread – EGGSLW		
Customer	HSC	Item Number	N/A
Target pack weight	169g	Brunch Code	<b>N/A</b>
Shelf Life	P + 2	No. of packs per outer	N/A
Storage Temperature	<5°C	Type of outer case	N/A
Packaging – Label	Tuck in/ HSC	Packaging	Kraft Wedge

### ALLERGENS:



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

<b>White Bread</b>	<b>90g</b>
<b>Egg</b>	<b>40g</b>
<b>Tomato</b>	<b>15g</b>
<b>Lettuce</b>	<b>10g</b>
<b>Salad Cream</b>	<b>10g</b>
<b>Spread</b>	<b>4g</b>
<b>Total</b>	<b>169g</b>

Ingredients:	Nutrition:																																																
<p>White Bread (53%) [Fortified <b>WHEAT</b> Flour (<b>WHEAT</b> Flour, Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, <b>SOYA</b> Flour, Emulsifiers: Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, Sodium stearyl-2-lactylate; Preservative: Calcium Propionate; Palm Fat, Flour Treatment Agent: Ascorbic Acid; Rapeseed Oil], <b>EGGS</b> (24%), Tomatoes (9%), Iceberg Lettuce (6%), Salad Cream (6%) [Water, Rapeseed Oil (26%), Glucose-Fructose Syrup, Spirit Vinegar, Sugar, Pasteurised <b>EGG</b> Yolk (4%), Modified Maize Starch, Salt, <b>MUSTARD</b> Flour, Acidity Regulator: Acetic Acid); Stabiliser: Xanthan Gum; Preservative: Potassium Sorbate; Colour: Riboflavin], Vegetable Fat Spread (2%) [Vegetable oils in varying proportions (55%) (Rapeseed, Palm, Sunflower), Water, Salt, Preservative: Potassium Sorbate; Emulsifier: Mono- and diglycerides of fatty acids; Acid: Citric Acid; Flavourings, Vitamins A and D, Colour: Carotenes].</p>	<p><input checked="" type="radio"/> Use calculated values</p> <table border="1" style="background-color: #e6f2ff;"> <thead> <tr> <th colspan="4">Nutrition Information</th> </tr> <tr> <th></th> <th>Per 100g</th> <th>Pack</th> <th>RI%</th> </tr> </thead> <tbody> <tr> <td>Energy KJ</td> <td><b>823.68</b></td> <td><b>1392.02</b></td> <td>16.63</td> </tr> <tr> <td>Energy KCal</td> <td><b>196.86</b></td> <td><b>332.70</b></td> <td>16.63</td> </tr> <tr> <td>Fat</td> <td><b>5.74</b></td> <td><b>9.70</b></td> <td>13.86</td> </tr> <tr> <td>    Saturates</td> <td><b>1.28</b></td> <td><b>2.17</b></td> <td>10.85</td> </tr> <tr> <td>Carbohydrate</td> <td><b>27.85</b></td> <td><b>47.06</b></td> <td></td> </tr> <tr> <td>    Sugars</td> <td><b>2.78</b></td> <td><b>4.69</b></td> <td>5.21</td> </tr> <tr> <td>Fibre</td> <td><b>1.89</b></td> <td><b>3.20</b></td> <td></td> </tr> <tr> <td>Protein</td> <td><b>8.59</b></td> <td><b>14.52</b></td> <td></td> </tr> <tr> <td>Salt</td> <td><b>0.75</b></td> <td><b>1.27</b></td> <td>21.17</td> </tr> <tr> <td colspan="2">Ingredient KG Weight:</td> <td><b>0.169</b></td> <td></td> </tr> </tbody> </table>	Nutrition Information					Per 100g	Pack	RI%	Energy KJ	<b>823.68</b>	<b>1392.02</b>	16.63	Energy KCal	<b>196.86</b>	<b>332.70</b>	16.63	Fat	<b>5.74</b>	<b>9.70</b>	13.86	Saturates	<b>1.28</b>	<b>2.17</b>	10.85	Carbohydrate	<b>27.85</b>	<b>47.06</b>		Sugars	<b>2.78</b>	<b>4.69</b>	5.21	Fibre	<b>1.89</b>	<b>3.20</b>		Protein	<b>8.59</b>	<b>14.52</b>		Salt	<b>0.75</b>	<b>1.27</b>	21.17	Ingredient KG Weight:		<b>0.169</b>	
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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 <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>	
Enteroc	<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
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				