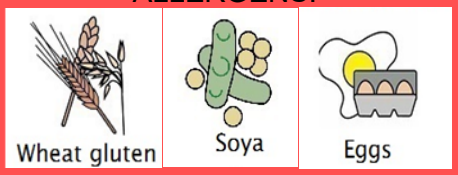
QUICK SPEC AND QUALITY ATTRIBUTES			ISSUED BY	Technical
THE BRUNCH BOX			ISSUE NO	1. Date: 10.07.2026
Product Title	Egg Mayonnaise – WHITE **HSC013**			
Customer	HSC	Pack Barcode		N/A
Product weight	154g	Outer Case Barcode		**N/A**
Shelf Life	P+2	No. of packs per outer		N/A
Storage Temperature	<5˚C	Type of outer case		N/A
Packaging – Label	Craft Label	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) Date coding/Labelling should be clear, and the pack should be fully sealed.

Recipe

White-Extra Thick Bread	**90g**	**58%**	BDWHTX
Summer County Spread	**4g**	**3%**	BUTTER
Egg mayo mix	**60g**	**39%**	MXEGGM
Total	**154g**		

Boiled Egg	***60%***	***EGGFR***
Gourmet Mayonnaise	***40%***	***MAYOG***

Ingredients:	
White bread (58%) [Fortified **WHEAT** Flour (**WHEAT** Flour, Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, **SOYA** Flour, Emulsifiers: Mono and Diacetyl tartaric Acid Esters of Mono- and Diglycerides of fatty acids, Sodium stearoyl-2-lactylate; Preservative: Calcium Propionate; Palm Fat, Flour Treatment Agent: Ascorbic Acid; Rapeseed Oil], Egg Mayonnaise Mix (39%) [**EGG**, Mayonnaise (Rapeseed Oil, Water, Pasteurised Liquid **EGG**, Acidity Regulator: Acetic Acid; Sugar, Salt, Modified Starch, Stabiliser: Xanthan Gum; Acidity Regulator: Citric Acid; Preservative: Potassium Sorbate], Vegetable Fat Spread (3%) [Vegetable oils in varying proportions (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].	Use calculated values Nutrition Information Per 100g / Pack / RI% Energy KJ 1056.49 1626.99 19.44 Energy KCal 252.51 388.86 19.44 Fat 12.43 19.14 27.34 Saturates 1.91 2.95 14.75 Carbohydrate 26.16 40.29 Sugars 1.01 1.56 1.73 Fibre 1.24 1.91 Protein 7.66 11.80 Salt 0.88 1.36 22.67 Ingredient KG Weight: 0.154