

**PRODUCT SPECIFICATION: 11**

<b>PRODUCT NAME:</b>	<b>Chicken on White Soft Roll</b>			
<b>PRODUCT DESCRIPTION:</b>	Diced Chicken on white roll with Butter			
<b>INGREDIENT ORIGIN: (QUID)</b>	<b>Ingredient</b>	<b>Quantity %</b>	<b>Weight Kg</b>	<b>Supplier</b>
	White Roll	57.1%	80g	Irish Pride
	Chicken	35.71%	50g	Fishery Fine Foods Ltd
	Butter	7.14%	<u>10g</u>	Musgrave's
			140g	
<b>INGREDIENTLIST AS PER LABEL</b>	<p>Ingredients: White Soft Bread Roll (<b>Wheat</b> flour, calcium carbonate,Iron,Niacin,Thiamin),Water, Yeast, Sugar, Vegetable oil (Rapeseed), Salt, <b>Wheat Gluten</b>, Dextrose, <b>Soya</b> Flour, Preservatives (Calcium propionate), Emulsifiers, Flour treatment agent (Ascorbic Acid,L-Cysteine),Vegetable Fat (Palm). Chicken breast (97%), tapioca starch, salt, water, xylose, dextrose, antioxidant (E331), stabilizer (E500). Butter (11.6%) (Vegetable oils in varying proportions (55%)(rapeseed, palm, sunflower), water, salt (1.38%), <b>BUTTERMILK</b>, preservative (potassium sorbate), emulsifier (mono and diglycerides of fatty acids), acid (citric acid), flavourings, vitamins (A and D), colours (carotenes).</p> <p><b>Contains (Gluten (Wheat) , Soybeans and Milk)</b></p>			
<b>ADDITIVES/PROCESSING AIDS</b>	<b>Ingredient</b>	<b>Name</b>	<b>E-Number</b>	<b>Function</b>
	Soft Roll	Calcium Carbonate	E170	Colours
	Soft Roll	Calcium Propionate	E282	Added to baked goods
	Soft Roll	Ascorbic acid	E300	Antioxidants
	Soft Roll	L-Cysteine	E920	Essential amino acid, present in all protein
	Soft Roll	Yeast	E620-E640	Modify texture and stability
	Soft Roll and Chicken	Dextrose	E1200	Naturally occurring sugar
	Chicken	Tapioca STARCH	E1400-E1414	Modify texture and stability
	Chicken	Sodium Citrate	E331	Antioxidant
	Chicken	Sodium Bicarbonate	E500	Acid regulator/stabilizer
	Chicken	Xylitol	E966	Sweetener
	Butter	Potassium Sorbate	E202	Preservative
	Butter	Citric acid	E330	Antioxidant, preservative, acid regulator
	Butter	Mono- and Diacetyltartaric Esters of Mono- and Diglycerides of Fatty acids	E472e	Emulsifiers, Stabilisers, Thickeners and Gelling Agent
Butter	Carotenoids	E160 a-f	Colour	
<b>MICRO : END OF SHELF LIFE:</b>	<b>Test</b>	<b>Acceptable</b>	<b>Unit of Measurement</b>	
	E-Coli	<10	cfu/gram	
	Staphlacocous Aureus	<20	cfu/gram	
	TVC	<1,000	cfu/gram	
	Listeria	Not Detected	cfu/gram	
	Salmonella	Not Detected	cfu/gram	
	Enterobacteriaceae	10-100	cfu/gram	
<b>STORAGE CONDITIONS:</b>	<p>Store in refrigerated conditions before consumption (0-5°C).  Stock rotation (first in, first out)  'Use-by' adhered to</p>			

<b>PRODUCT SHELF LIFE:</b>	Best consumed day of production. Refrigerated storage (0-5°C): Max <b>2 days</b> shelf life (day of production plus one)		
<b>PRODUCT CLAIMS</b>	N/A		
<b>TRANSPORT REQUIREMENTS:</b>	Refrigerated Transport <b>0-5°C</b> .		
<b>TYPE OF PACKAGING:</b>	Plastic: Flow wrapped (food grade material) Sealed using heat on flow wrap machine and cut. White label attached to plastic in accordance with regulation.		
<b>BOX CODING</b>	Label (FIR Compliant).		
<b>WEIGHT</b>	Min product weight : 140g		
<b>ALLERGEN INFORMATION</b>	<b>ALLERGEN</b>	<b>CONTAINS</b>	<b>USED ON THE SAME LINE (MAY CONTAIN)</b>
	Cereals containing gluten	<b>YES (Wheat)</b>	
	Milk and derivatives	<b>YES</b>	
	Egg and derivatives	NO	
	Soya and derivatives	<b>YES</b>	
	Sesame and derivatives	NO	
	Fish and derivatives	NO	
	Shellfish/ crustaceans and derivatives	NO	
	Molluscs and derivatives	NO	
	Lupin and derivatives	NO	
	Sulphur dioxide $\geq 10\text{mg/Kg}$	NO	
	Peanuts and derivatives	NO	
	Nuts and derivatives	NO	
	Mustard and derivatives	NO	
Celery and derivatives	NO		
<b>DIERTY INFORMATION</b>	<b>IS THE PRODUCT SUITABLE FOR:</b>	<b>Yes</b>	<b>NO</b>
	Coeliacs		No
	Vegans		No
	Vegetarians		No
	Organic		No
	Halal		No
	Kosher		No
<b>NUTRITIONAL INFORMATION</b>	<b>ANALYSIS</b>	<b>TARGET Per 100g</b>	<b>PER 140g SERVING</b>
	Energy	961kJ 228kcal	1346kJ 320kcal
	Fat	6.4g	8.9g
	of which saturates	1.60g	2.2g
	Carbohydrates	28g	39g
	of which sugars	6.1g	8.5g
	Fibre	1.7g	2.4g
	Protein	14g	20g
Salt	0.96g	1.3g	
<b>GMO</b>	GMO free.		

**Approved by:** Kelly-Anne Scully

**Position:** Food Safety Officer

**Date:** 29/03/21