

PRODUCT SPECIFICATION: 13

PRODUCT NAME:	Cheddar Cheese on White Bread				
PRODUCT DESCRIPTION:	Cheddar cheese on white bread with butter				
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight Kg	Supplier	Origin
	Irish Pride White Bread	71.7%	76g-Two slices	Irish Pride Fine Foods	Ireland
	Cheese	18.9%	20g	Valleymount	Netherlands
	Butter	9.4%	10g	Musgrave's	Ireland
			106g		
INGREDIENT LIST AS PER LABEL	<p>Ingredients: Bread (Wheat flour, calcium carbonate, Iron, Niacin, Thiamine, Water, Yeast, Wheat Gluten, Salt, Soya flour, Emulsifiers, Preservatives (calcium propionate), ascorbic acid.). Cheese (Milk, salt, starter cultures, rennet, colour (annatto). Butter (11.6%) (Vegetable oils in varying proportions (55%) (rapeseed, palm, sunflower), water, salt (1.38%), BUTTERMILK, preservative (potassium sorbate), emulsifier (mono and diglycerides of fatty acids), acid (citric acid), flavourings, vitamins (A and D), colours (carotenes).</p> <p>Contains (Gluten (Wheat), Soybeans and Dairy) (V)</p>				
ADDITIVES/PROCESSING AIDS	Ingredient	Name	E-Number	Function	
	Bread	Calcium Carbonate	E170	Colour	
	Bread	Calcium Propionate	E282	Preservative	
	Bread	Ascorbic Acid	E300	Antioxidants	
	Bread	Yeast	E620-E640	Modify texture and stability	
	Cheese	Annatto	E160b	Colour	
	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		
MICRO : END OF SHELF LIFE:	Test	Acceptable	Unit of Measurement		
	E-Coli	<10	cfu/gram		
	Staphylococcus Aureus	<20	cfu/gram		
	TVC	<1,000	cfu/gram		
	Listeria	Not Detected	cfu/gram		
	Salmonella	Not Detected	cfu/gram		
	Enterobacteriaceae	10-100	cfu/gram		
STORAGE CONDITIONS:	<p>Store in refrigerated conditions before consumption (0-5°C). Stock rotation (First in, first out) 'Use-by' date adhered to.</p>				
PRODUCT SHELF LIFE:	<p>Best consumed day of production. Refrigerated storage: Max 2 days shelf life (day of production plus one).</p>				
PRODUCT CLAIMS	N/A				
TRANSPORT REQUIREMENTS:	Refrigerated Transport 0-5°C .				
TYPE OF PACKAGING:	<p>Plastic: Flow wrap (Food Grade). Sealed using heat on a flow wrap machine and cut. White label attached to plastic in accordance with regulation.</p>				

BOX CODING	Label (FIR Compliant).		
WEIGHT	Min weight product : 106g		
ALLERGEN INFORMATION	ALLERGEN	CONTAINS	USED ON THE SAME LINE (MAY CONTAIN)
	Cereals containing gluten	YES (Wheat)	
	Milk and derivatives	YES	
	Egg and derivatives	NO	
	Soya and derivatives	YES	
	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		
DIERTY INFORMATION	IS THE PRODUCT SUITABLE FOR:	Yes	NO
	Coeliacs		No
	Vegans		No
	Vegetarians	YES	
	Organic		No
	Halal		No
	Kosher		No
NUTRITIONAL INFORMATION	ANALYSIS	PER 100G	PER 106g SERVING
	Energy	1221Kj 291kcal	1295Kj 309kcal
	Fat	13g	13g
	of which saturates	5.7g	6g
	Carbohydrates	32g	34g
	of which sugars	2.5g	2.7g
	Fibre	1.5g	1.6g
	Protein	11g	12g
	Salt	1.2g	1.3g
	Potassium	0	0
Calcium	0.2g	0.2g	
GMO	GMO free.		

Approved by: Kelly-Anne Scully

Position: Food Safety Officer

Date: 29/3/21