

PRODUCT SPECIFICATION: 14

PRODUCT NAME:	Cheddar Cheese on Brown Wholemeal Bread			
PRODUCT DESCRIPTION:	Cheddar Cheese on Brown Wholemeal Bread with Butter			
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight Kg	Supplier
	Wholemeal Bread	71.7%	76g-Two slices	Irish Pride Fine Foods
	Cheese	18.9%	20g	
	Butter	9.4%	<u>10g</u>	Musgrave's
			106g	
INGREDIENT LIST AS PER LABEL	<p>Ingredients: Brown Bread, Wholemeal Flour, Water, Wheat Flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin), Yeast, Wheat Gluten, Salt, Emulsifiers (Mono- and Di –Acetyltartaric Esters of Mono- and Di- Glycerides of Fatty acids), Soy Flour, Preservatives (Calcium Propionate , Acetic Acid) Flour treatment agent (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 Milk) (V)</p>			
ADDITIVES/PROCESSING AIDS	Ingredient	Name	E-Number	Function
	Bread	Calcium Carbonate	E170	Acid regulator, firming agent
	Bread	Mono- and Diacetyltartaric Esters of Mono- and Diglycerides of Fatty acids	E472e	Emulsifiers, Stabilisers, Thickeners and Gelling Agent
	Bread	Yeast	E620-E640	Modify texture and stability
	Bread	Calcium Propionate	E282	Preservative
	Bread	Acetic Acid	E260	Preservative
	Bread	Ascorbic Acid	E300	Antioxidants
	Cheese	Annatto	E160b	Colour
	Butter	Potassium Sorbate	E202	Preservative
	Butter	Citric acid	E330	Antioxidant, preservative, acid regulator
	Butter	Mono- and Diacetyltartaric Esters 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	
	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	
STORAGE CONDITIONS:	Store in refrigerated conditions before consumption (0-5°C). Stock rotation (First in, first out). 'Use-by' date adhered to.			
PRODUCT SHELF LIFE:	Best consumed day of production. Refrigerated storage (0-5°C): Max 2 days shelf life (day of production plus one)			
PRODUCT CLAIMS	N/A			
TRANSPORT REQUIREMENTS:	Refrigerated Transport 0-5°C .			

TYPE OF PACKAGING:	Plastic: Flow wrap (Food Grade) Sealed using heat on a flow wrap machine and cut. White label attached in accordance with regulation.		
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	Without butter 100g	PER 106g SERVING
	Energy	1188kJ 284kcal	1259kJ 301kcal
	Fat	13g	13g
	of which saturates	5.8g	6.2g
	Carbohydrates	28g	30g
	of which sugars	2g	2.1g
	Fibre	3.4g	3.6g
	Protein	12g	13g
	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