

PRODUCT SPECIFICATION: 16

PRODUCT NAME:	Corned Beef on White Bread				
PRODUCT DESCRIPTION:	Corn Beef on White Bread with butter				
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight g	Supplier	Origin
	Irish Pride White Bread	71.7%	76g	Irish Pride	Ireland
	Corned Beef	18.9%	20g	Mick Muldowney	Rosderra Irish Meats, Co.Cavan
	Butter	9.4%	<u>10g</u>	Musgraves	Ireland
			106g		
INGREDIENTLIST AS PER LABEL	<p>Ingredients: Bread (<i>Wheat</i> flour, calcium carbonate, Iron, Niacin, Thiamine, Water, <i>Yeast</i>, <i>Wheat Gluten</i>, Salt, <i>Soya</i> flour, Emulsifiers, Preservatives (calcium propionate), ascorbic acid). Corned Beef (beef 44%, water, beef hearts, Potato starch, salt, flavour enhancer- Monosodium Glutamate, Gelatine, Dextrose, Stabiliser-Di,Tri & Polphosphates- Sodium bicarbonate, Xantham Gum, Anti-oxidant-Sodium Erthorbate, Preservative Sodium Nitrite. Butter (11.6%) (Vegetable oils in varying proportions (55%)(rapeseed, palm, sunflower), water, salt (1.38%), <i>BUTTERMILK</i>, preservative (potassium sorbate), emulsifier (mono and diglycerides of fatty acids), acid (citric acid), flavourings, vitamins (A and D), colours (carotenes). Contains (Gluten (Wheat), Milk and Soybeans)</p>				
ADDITIVES/PROCESSING AIDS	Ingredient	Name	E-Number	Function	
	Bread	Calcium Carbonate	E170	Colour	
	Bread	Calcium Propionate	E282	Preservative	
	Bread	Yeast	E620-E640	Flavour Enhancer	
	Bread	Ascorbic Acid	E300	Antioxidants	
	Corned Beef	Potato Starch	E1400-E1414	Modify Texture and stability	
	Corned Beef	Monosodium Glutamate	E621	Flavour Enhancer	
	Corned Beef	Dextrose	E1200	Sweetener	
	Corned Beef	Di, Tri & Polyphosphates	E450 (a-c)	Stabilizer	
	Corned Beef	Sodium bicarbonate	E500	Acidity regulator, firming agent	
	Corned Beef	Xantham Gum	E415	Stabilizer	
	Corned Beef	Sodium Erythorbate	E316	Antioxidant	
	Corned Beef	Sodium Nitrite	E250	Preservative	
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' dates 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 wrapped (food grade) Sealed using heat on flow wrap machine and cut White label attached in accordance with regulation.		
BOX CODING	Label (FIR Compliant).		
WEIGHT	Min weight product : 126g		
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	YES	
	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		No
	Organic		No
	Halal		No
	Kosher		No
NUTRITIONAL INFORMATION	ANALYSIS	TARGET Per 100g	PER 106gSERVING
	Energy	1037Kj 246KCAL	1099Kj 261kcal
	Fat	8.2g	8.7g
	of which saturates	2.5g	2.7g
	Carbohydrates	34g	36g
	of which sugars	2.5g	2.7g
	Fibre	1.5g	1.6g
	Protein	8.7g	9.2g
Salt	1.3g	1.4g	
GMO	GMO free.		

Approved by: Kelly-Anne Scully

Position: Food Safety Officer

Date: 29/03/21