

PRODUCT SPECIFICATION: 17

PRODUCT NAME:	Turkey on Soft White Roll			
PRODUCT DESCRIPTION:	Sliced Turkey Breast on soft white baguette			
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight g	Supplier
	Soft White Roll	76.2%	80g	Irish Pride
	Turkey	23.8%	25g	Valleymount foods
	Butter		10g	Musgraves
			115g	
INGREDIENTLIST AS PER LABEL	<p>Ingredients: Bread Roll Wheat flour (wheat flour, calcium carbonate, Iron, Niacin, Thiamin), Water, Yeast, Sugar, Vegetable oil (Rapeseed),Salt, Wheat Gluten, Dextrose, Soya Flour, Preservatives (Calcium propionate), Emulsifiers, Flour treatment agent (Ascorbic Acid, L-Cysteine),Vegetable Fat (Palm).</p> <p>Turkey (Turkey (73%), Water, Starch, Salt, Dextrose, Gelling agents: (Carrageenan [E407A], Potassium Chloride [E508]), Stabilisers: Polyphosphates [E452]), Salt, Spiced, Colour: (Annatto [E160], Brown HT [E155], Pepper. Butter Spread (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), Soybean and Milk)</p>			
ADDITIVES/PROCESSING AIDS	Ingredient	Name	E-Number	Function
	Bread	Calcium Carbonate	E170	Colours
	Bread	Calcium Propionate	E282	Preservative
	Bread	Yeast	E620-E640	Flavour Enhancer
	Bread	Dextrose	E1200	Sweetener
	Bread	Ascorbic Acid	E300	Preservative/ antioxidant
	Bread	L-Cysteine	E920	Essential amino acid, present in all protein
	Turkey	Dextrose	E1200	Sweetener
	Turkey	Starch	E1400-E1414	Modify Texture and Stability
	Turkey	Carrageenan	E407a	Gelling agent
	Turkey	Potassium Chloride	E508	Stabilizer, emulsifier
	Turkey	Sodium Diphosphates	E450	Stabilizer
	Turkey	Triphosphates	E451	Stabilizer
	Turkey	Polyphosphates	E452	Stabilizer
	Turkey	Annatto	E160	Colours
	Turkey	Brown HT	E155	Colours
	Butter	Potassium Sorbate	E202	Preservative
	Butter	Citric Acid	E330	Antioxidant, preservative, acid regulator
	Butter	Mono- and Diacetyl tartaric Esters of Mono-and Diglycerides of Fatty acids	E472e	Emulsifiers, Stabilizer, 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:	Store in refrigerated conditions before (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 : 105g		
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		No
	Organic		No
	Halal		No
	Kosher		No

NUTRITIONAL INFORMATION	ANALYSIS	PER 100g SERVING	PER 115g SERVING
	Energy	1037kJ 246kcal	1192kJ 283kcal
	Fat	7.4g	8.5g
	of which saturates	1.9g	2.2g
	Carbohydrates	33g	38g
	of which sugars	6.7g	7.7g
	Fibre	2.1g	2.4g
	Protein	11g	12g
	Salt	1.2g	1.4g
GMO	GMO free.		

Approved by: Kelly-Anne Scully

Position: Food Safety Officer

Date: 30/03/21