

PRODUCT SPECIFICATION: 24

PRODUCT NAME:	Ham Cheese and Lettuce with Mayo in Crispy Brown Roll				
PRODUCT DESCRIPTION:	Sliced ham in brown roll with lettuce, cheddar cheese and mayo				
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight Kg	Supplier	Origin
	Brown Roll	66.4%	95g	Arytza	UK/France
	Ham	17.5%	25g	Valleymount	Ireland
	Cheddar Cheese	7%	10g	Valleymount	Netherlands
	Mayo	7%	10g	Rich Sauces	Ireland
	Lettuce	2.1%	3g	Cullens	Ireland/Spain/ Dutch
			143-148g		
INGREDIENTLIST AS PER LABEL	<p>Ingredients: High Fibre Petit Pain (66.4%) (Wheat Flour, Wholemeal Wheat flour, water, wheat bran, yeast, salt, dextrose, ascorbic acid). Ham (17.5%) (70% Pork, Water, Salt, Potato starch, glucose Syrup, Emulsifier, Pork protein, Antioxidant, sodium nitrate, Soy protein, Yeast extract flavour). Cheese (7%) (Milk, salt, starter cultures, rennet, colour (annatto). Mayonnaise (7%) (Rapeseed oil, pasteurised liquid Egg, Acetic acid, Sugar, Water, Salt, Spice (Mustard), Guar Gum, Xanthan Gum) and Iceberg lettuce (3%).</p> <p>Contains (Gluten (Wheat), Soybean, Milk, Egg and Mustard)</p>				
ADDITIVES/PROCESSING AIDS	Ingredient	Name	E-Number	Function	
	Bread	Dextrose	E1200	Sweetener	
	Bread	Ascorbic acid	E300	Preservative	
	Bread	Yeast	E620-E640	Flavour Enhancer	
	Ham	Sodium nitrate	E251	Food preservative and colour fixative	
	Ham	Glucose Syrup	E575	Sweetener	
	Ham	Potato Starch	E1400-E1414	Modify Texture and Stability	
	Ham	Yeast	E620-E640	Flavour Enhancer	
	Cheese	Annatto	E160b	Colour	
	Mayo	Acetic Acid	E260	Preservative	
	Mayo	Guar Gum	E412	Stabilizer	
Mayo	Xanthan Gum	E415	Stabilizer		
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). '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 1)				
PRODUCT CLAIMS	N/A				
TRANSPORT REQUIREMENTS:	Refrigerated Transport 0-5°C .				

TYPE OF PACKAGING:	Plastic: Flow wrapped (Food grade material) Sealed using heat on flow wrap machine and cut White labelled attached to plastic in accordance with regulation		
BOX CODING	Label (FIR Compliant).		
WEIGHT	Min product weight: 143g		
ALLERGEN INFORMATION	ALLERGEN	CONTAINS	USED ON THE SAME LINE (MAY CONTAIN)
	Cereals containing gluten	YES	
	Milk and derivatives	YES	
	Egg and derivatives	YES	
	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	YES	
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 143g SERVING
	Energy	1158kJ 276kcal	1956kJ 394kcal
	Fat	9.3g	13g
	of which saturates	2.2g	3.2g
	Carbohydrates	36g	51g
	of which sugars	2.2g	3.1g
	Fibre	4.2g	5.9g
	Protein	10g	15g
Salt	1.3g	1.8g	
GMO	GMO free.		

Approved by: Kelly-Anne Scully

Position: Food Safety Officer

Date: 12/4/21