

PRODUCT SPECIFICATION: 25

PRODUCT NAME:	Turkey, Cheese and Lettuce on Brown Roll				
PRODUCT DESCRIPTION:	Sliced Turkey on crispy brown roll with cheese, lettuce and mayo.				
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight Kg	Supplier	Origin
	Brown Roll	65.5%	95g	Arytza	UK/France
	Turkey	17.2%	25g	Valleymount	Ireland
	Cheddar Cheese	8.3%	12g	Valleymount	Netherlands
	Mayo	6.9%	10g	Rich Sauces	Ireland
	Lettuce	2.1%	<u>3g</u>	Cullens	Ireland/Spain/ Dutch
			145g		
INGREDIENTLIST AS PER LABEL	<p>Ingredients: High Fibre Petit Pain (<u>Wheat</u> Flour, Wholemeal <u>Wheat</u> flour, water, <u>wheat</u> bran, yeast, salt, dextrose, ascorbic acid). Turkey (Turkey (73%), Water, Starch, Salt, Dextrose, Gelling agents: (Carrageenan [407A], Potassium Chloride [E508]), Stabilisers: Phosphates [E454], Salt, Spiced, Colour: (Annatto (E160), Brown HT [E155], Pepper. Cheese (<u>Milk</u>, salt, starter cultures, rennet, colour (annatto). Mayonnaise (Rapeseed oil, pasteurised liquid <u>Egg</u>, Acetic acid, Sugar, Water, Salt, Spice (<u>Mustard</u>), Guar Gum, Xanthan Gum) and Iceberg lettuce.</p> <p>Contains (Gluten (Wheat), 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	
	Turkey	Dextrose	E1200	Sweetener	
	Turkey	Carrageenan	E407a	Gelling agent	
	Turkey	Starch	E1400-E1414	Modify Texture and Stability	
	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	
	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:	<p>Store in refrigerated conditions before consumption (0-5°C). Stock Rotation (first in, first out) 'Use-by' dates adhered to</p>				
PRODUCT SHELF LIFE:	<p>Best consumed day of production. Refrigerated storage: Max 2 days shelf life (day of production +1)</p>				

PRODUCT CLAIMS	N/A		
TRANSPORT REQUIREMENTS:	Refrigerated Transport 0-5°C .		
TYPE OF PACKAGING:	Plastic: Flow Wrap (Food Grade) Sealed using heat on flow wrap machine and cut. White label attached to plastic in accordance with regulation.		
BOX CODING	Label (FIR Compliant).		
WEIGHT	Min weight product : 145g		
ALLERGEN INFORMATION	ALLERGEN	CONTAINS	USED ON THE SAME LINE (MAY CONTAIN)
	Cereals containing gluten	YES (Wheat)	
	Milk and derivatives	YES	
	Egg and derivatives	YES	
	Soya and derivatives	NO	
	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 SERVING
	Energy	1151Kj 274KCAL	1668kj 397kcal
	Fat	9.3g	13g
	of which saturates	2.4g	3.5g
	Carbohydrates	35g	50g
	of which sugars	2g	2.9g
	Fibre	4.1g	5.9g
	Protein	11g	16g
Salt	1.1g	1.6g	
GMO	GMO free		

Approved by: Kelly-Anne Scully

Position: Food Safety Officer Date: 13/4/21