

**PRODUCT SPECIFICATION: 26**

<b>PRODUCT NAME:</b>	<b>Chicken, Stuffing, Mayo Wrap</b>				
<b>PRODUCT DESCRIPTION:</b>	Chicken tortilla wrap with mayo and homemade stuffing.				
<b>INGREDIENT ORIGIN: (QUID)</b>	<b>Ingredient</b>	<b>Quantity %</b>	<b>Weight Kg</b>	<b>Supplier</b>	<b>Origin</b>
	Wrap	45.5%	40g	Valleymount	EU
	Chicken	34.1%	30g	Fishery Fine Foods	China
	Mayo	11.4%	10g	Rich Sauces	Ireland
	Stuffing	9.1%	8g	Irish Pride- Bread. Musgraves-spices	In house
			88g		
<b>INGREDIENTLIST AS PER LABEL</b>	<p>Ingredients: Tortilla Wraps (<b>Wheat</b> flour (60%), water, vegetable oils (palm, rapeseed) in varying proportions, partially hydrogenated vegetable fat (palm), humectants: E422; baking mix (glucose, salt, raising agent: E450, E500; emulsifier: E471; acidity regulators: E296, E330; stabilizer: E415; preservatives: E282, E202). Chicken breast (97%), tapioca starch, salt, water, xylose, dextrose, antioxidant (E331), Stabilizer (E500). Stuffing (Bread crumb (<b>Gluten</b>), Garlic, vegetable oil, herbs). Mayonnaise (Rapeseed oil, pasteurised liquid <b>Egg</b>, Acetic acid, Sugar, Water, Salt, Spice (<b>Mustard</b>), Guar Gum, Xanthan Gum).</p> <p><b>Contains (Gluten (Wheat), Mustard and Egg).</b></p>				
<b>ADDITIVES/PROCESSING AIDS</b>	<b>Ingredient</b>	<b>Name</b>	<b>E-Number</b>	<b>Function</b>	
	Tortilla Wraps	Glycerol	E422	Humectants	
	Tortilla Wraps	Sodium and Potassium Phosphate Salts	E450	Raising agent	
	Tortilla Wraps	Sodium Bicarbonate/Hydrogen Carbonate	E500	Raising agent	
	Tortilla Wraps	Mono and Diglycerides of Fatty Acids	E471	Emulsifier	
	Tortilla Wraps	Malic Acid	E296	Acidity Regulators	
	Tortilla Wraps	Citric Acid	E330	Acidity Regulators	
	Tortilla Wraps	Xanthan Gum	E415	Stabilizer	
	Tortilla Wraps	Calcium Propionate	E282	Preservative	
	Tortilla Wraps	Potassium Sorbate	E202	Preservative	
	Chicken	Dextrose	E1200	Naturally occurring sugar	
	Chicken	Tapioca Starch	E1400-E1414	Modify texture and stability	
	Chicken	Sodium Citrate	E331	Antioxidant	
	Chicken	Sodium Bicarbonate	E500	Acid regulator/stabilizer	
	Chicken	Xylitol	E966	Sweetener	
	Mayo	Acetic Acid	E260	Preservative	
	Mayo	Guar Gum	E412	Stabilizer	
	Mayo	Xanthan Gum	E415	Stabilizer	
<b>MICRO : END OF SHELF LIFE:</b>	<b>Test</b>	<b>Acceptable</b>	<b>Unit of Measurement</b>		
	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
<b>STORAGE CONDITIONS:</b>	Store in refrigerated conditions before consumption (0-5°C) Stock rotation (First in, first out) 'Use-by' date adhered to.		
<b>PRODUCT SHELF LIFE:</b>	Best consumed day of production Refrigerated storage: Max <b>2 days</b> shelf life (day of production + 1)		
<b>PRODUCT CLAIMS</b>	N/A		
<b>TRANSPORT REQUIREMENTS:</b>	Refrigerated Transport <b>0-5°C</b>		
<b>TYPE OF PACKAGING:</b>	Plastic: Flow wrap (Food Grade) Sealed using heat on flow wrap machine and cut White label attached to plastic in accordance with regulation.		
<b>BOX CODING</b>	Label (FIR Compliant)		
<b>WEIGHT</b>	Min weight product: 88g		
<b>ALLERGEN INFORMATION</b>	<b>ALLERGEN</b>	<b>CONTAINS</b>	<b>USED ON THE SAME LINE (MAY CONTAIN)</b>
	Cereals containing gluten	<b>YES (Wheat)</b>	
	Milk and derivatives	NO	
	Egg and derivatives	<b>YES</b>	
	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 ≥10mg/Kg	NO	
	Peanuts and derivatives	NO	
	Nuts and derivatives	NO	
	Mustard and derivatives	<b>YES</b>	
	Celery and derivatives	NO	
<b>DIERTY INFORMATION</b>	<b>IS THE PRODUCT SUITABLE FOR:</b>	<b>Yes</b>	<b>NO</b>
	Coeliacs		No
	Vegans		No
	Vegetarians		No
	Organic		No
	Halal		Yes
	Kosher		No

<b>NUTRITIONAL INFORMATION</b>	<b>ANALYSIS</b>	<b>TARGET Per 100g</b>	<b>PER SERVING</b>
	Energy	1218KJ 290KCAL	1072KJ 256KCAL
	Fat	13	11g
	of which saturates	2.3	2.1g
	Carbohydrates	30g	27g
	of which sugars	3.4	3g
	Fibre	0.5	0.5g
	Protein	13g	11g
	Salt	1.3g	1.1g
<b>GMO</b>	GMO free.		

**Approved by:** Kelly-Anne Scully

**Position:** Food Safety Officer

**Date:** 18/6/21