

PRODUCT SPECIFICATION: 30

PRODUCT NAME:	Jam Sandwich on Brown Wholemeal Bread			
PRODUCT DESCRIPTION:	Brown wholemeal bread with Strawberry Jam			
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight Kg	Supplier
	Wholemeal Bread	79.2%	76g-Two Slices	Irish Pride
	Strawberry Jam	20.8%	20g	O'Briens
			96g	
INGREDIENT LIST AS PER LABEL	<p>Ingredients: Brown Bread (79.2%) [Wholemeal Flour, Water, Wheat Flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin), Yeast, Wheat Gluten, Salt, Emulsifiers (Mono- and Di -Acetyltartaric Esters of Mono- and Di- Glycerides of Fatty acids), Soy Flour, Preservatives (Calcium Propionate , Acetic Acid) Flour treatment agent (Ascorbic acid)]. Strawberry Jam (20.8%) Granulated Sugar, Glucose Syrup, Seeded Strawberry Puree, Gelling Agent: Pectin; Colours: Anthocyanin, Algal Carotenes; Acidity Regulators: Citric Acid, Trisodium Citrate; Flavouring.</p> <p>Contains (Gluten (Wheat), Soybeans)</p>			
ADDITIVES/PROCESSING AIDS	Ingredient	Name	E-Number	Function
	Bread	Calcium Carbonate	E170	Acid regulator, firming agent
	Bread	Mono-and Diacetyltartaric Esters of Mono- and Diglycerides of Fatty acids	E472e	Emulsifiers, Stabilisers, Thickeners and Gelling agent
	Bread	Calcium Propionate	E282	Preservatives
	Bread	Acetic Acid	E260	Preservative
	Bread	Ascorbic Acid	E300	Antioxidants
	Bread	Yeast	E1400-E1414	Modify Texture and Stability
	Jam	Pectin	E440	Gelling agent
	Jam	Anthocyanin	E163	Colour
	Jam	Carotens	E160a	Colour
	Jam	Citric Acid	E330	Acidity Regulator
	Jam	Trisodium Citrate	E331	Acidity Regulator
	Jam	Dextrose	E1200	Sweetener
	Jam	Potassium Sorbate	E202	Preservative
	Jam	Glycerine	E422	Carrier
	Jam	Polysorbate	E433	Emulsifier
	Jam	Sorbitan Monooleate	E494	Emulsifier
	Jam	DL Alpha Tocopherol	E307	Antioxidant
	Jam	Ascorbyl Palmitate	E304	Antioxidant
	Jam	Monopropylene Glycol	E1520	Carrier
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 + 1)		
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: 96g		
ALLERGEN INFORMATION	ALLERGEN	CONTAINS	USED ON THE SAME LINE (MAY CONTAIN)
	Cereals containing gluten	YES (Wheat)	
	Milk and derivatives	NO	
	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	YES	
	Organic		No
	Halal		No
	Kosher		No
NUTRITIONAL INFORMATION	ANALYSIS	TARGET Per 100g	PER 96g SERVING
	Energy	985KJ 232KCAL	945KJ 223KCAL
	Fat	1.1g	1g
	of which saturates	0.4g	0.4g
	Carbohydrates	45g	43g
	of which sugars	13g	13g
	Fibre	3.9g	3.7g
	Protein	8.5g	8.1g
Salt	0.84g	0.81g	

GMO

GMO free.

Approved by: Kelly-Anne Scully

Position: Food Safety Officer

Date: 28/6/21