

PRODUCT SPECIFICATION: 08

PRODUCT NAME:	Ham Sandwich on White Bread				
PRODUCT DESCRIPTION:	Sliced White Bread with Sliced Ham and butter.				
INGREDIENT ORIGIN: (QUID)	Ingredient	Quantity %	Weight g	Supplier	Origin
	Irish Pride White Bread	65.5%	76g-Two slices	Irish Pride Fine Foods	Ireland
	Ham	25.9%	30g-Typical value for one slice	Valleymount	Glen Aine Foods, Limerick, Ireland
	Butter	8.6%	<u>10g</u>	Musgrave's	Ireland
			116g		
INGREDIENTLIST AS PER LABEL	<p>Ingredients: Bread (<u>wheat</u> flour, calcium carbonate, Iron, Niacin, Thiamine, Water, <u>Yeast</u>, Wheat <u>Gluten</u>, Salt, <u>Soya</u> flour, Emulsifiers, Preservatives (calcium propionate, ascorbic acid.) Ham (70% Pork, Water, Salt, Potato starch, glucose Syrup, Emulsifier, Pork protein, Antioxidant, sodium nitrate, <u>Soy</u> protein, Yeast extracts flavour).</p> <p>Butter (11.6%) (Vegetable oils in varying proportions (55%)(rapeseed, palm, sunflower), water, salt (1.38%), <u>BUTTERMILK</u>, preservative (potassium sorbate), emulsifier (mono and diglycerides of fatty acids), acid (citric acid), flavourings, vitamins (A and D), colours (carotenes).</p> <p>Contains (Gluten, Soybeans and Milk)</p>				
ADDITIVES/PROCESSING AIDS	Ingredient	Name	E-Number	Function	
	Bread	Calcium Carbonate	E170	Colours	
	Bread	Calcium propionate	E282	Added to baked goods	
	Bread	Ascorbic acid	E300	Antioxidants	
	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	
	Butter	Potassium Sorbate	E202	Preservative	
	Butter	Citric acid	E330	Antioxidant, preservative, acid regulator	
	Butter	Mono- and Diacetyltartaric Esters of Mono- and Diglycerides of Fatty acids	E472e	Emulsifiers, Stabilisers, 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		
	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).</p> <p>Stock rotation (first in, first out)</p> <p>'Use-by' adhered to.</p>				
PRODUCT SHELF LIFE:	Best consumed day of production.				

	Refrigerated storage: Max 2 days shelf life		
PRODUCT CLAIMS	N/A		
TRANSPORT REQUIREMENTS:	Refrigerated Transport 0-5°C .		
TYPE OF PACKAGING:	Plastic: Flow Wrap (Food Grade) Sealed using heat on a flow wrap machine and cut. White label attached to plastic in accordance with regulation.		
BOX CODING	Label (FIR Compliant). Retain 'Use-by' information on label for traceability purposes		
WEIGHT	Min weight product: 116g		
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
	Coeliac's		No
	Vegans		No
	Vegetarians		No
	Organic		No
	Halal		No
	Kosher		No
NUTRITIONAL INFORMATION	ANALYSIS	Per 100g	PER SERVING (116g)
	Energy	935kJ 222kcal	1084kJ 257kcal
	Fat	6.4g	7.4g
	of which saturates	1.8g	2.1g
	Carbohydrates	30g	35g
	of which sugars	2.6g	3g
	Fibre	1.4g	1.6g
	Protein	10g	12g
Salt	1.5g	1.7g	

GMO

GMO free.

Approved by: Kelly-Anne Scully

Position: Food Safety Officer

Date: 23/3/21