

PRODUCT SPECIFICATION

PRODUCT SUMMARY

Product Name	Chicken, Cheese & Mayo Sandwich
LBS Product Code	8014
Brand	Everyday Café
Product Description	Sliced White bread filled with a Chicken, Cheese & Mayo Mix. Product has been designed to be cut in half providing two portions and sealed in a wedge container. <i>All products will be within weight range as outlined in the specification independent of size or shape. We have given our bread supplier agreed size specifications to control these variances to within reasonable limits.</i>
Average Product Weight	180 gm
Acceptable weight range	170 - 190 gm



PRODUCT INFORMATION AND INGREDIENTS

Ingredient Listing	White Bread (56%) [Unbleached Wheat Flour, Water, Canola Oil, Baker's Yeast, Vinegar, Wheat Gluten, Emulsifiers from vegetable source (481, 471, 472e), Iodised Salt, Sugar, Soy Flour, Vitamins (Thiamin, Folic Acid)], Chicken (24%) [Chicken (90%), Water, Salt, Hydrolysed Maize Protein, Spice Extract (Rosemary, Oregano, Thyme), Dextrose, Thickeners (1414, 407), Mineral Salts (450, 451, 452, 508), Food Acids (327, 333)], Mayonnaise (9%) [Pasteurised Whole Egg , Canola Oil, White Vinegar, Dijon Mustard, Sugar, Salt, Citric Acid], Cheese (8%) [Pasteurised Milk , Salt, Cultures, Enzyme (Rennet), Anticaking Agent (460), Preservative (200)], Sour Cream [Milk , Cream , Skim Milk Powder, Starter Culture], Lemon Juice, Salt, Chives (<1%), Pepper, Parsley (<1%).
..Allergen Advice	Contains: Cereals containing Gluten (Wheat), Soy, Egg, and Milk May contain traces of: Treenuts, Peanuts, Sesame Seeds, Fish and Seafood Products and Sulphites.
Irradiated ingredients (as per FSANZ 1.5.3)	None
GMO products declared (as per FSANZ 1.5.2)	None
Country of Origin	Made in Australia from local and imported ingredients.

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	 Made in Australia from at least 96% Australian ingredients																								
Intended Market	General Public																								
LBS Date code marking	Packet (inner): Julian date + year <i>eg. 2111 where '211' is Julian code and '1' is the year</i> Box label (outer): Best before date in order by Date / Month / Year																								
LBS Best Before	6 months from manufacture if stored and transported in recommended conditions.																								
Preservation method	Frozen under -18 ⁰ C																								
ANALYTICAL AND SENSORY CRITERIA																									
Sensory & Organoleptic Criteria	Appearance: Bread slices sandwiched with good amount of filling. Taste: White bread, Chicken, Cheese and Mayo Mix. Smell: Typical of fresh ready to eat sandwiches, no offensive odours. Texture: Soft and moist when eaten as per recommended serving instructions.																								
Microbiological criteria	Bacillus cereus <1000 Clostridium perfringens <1000 Ecoli <10 Listeria monocytogenes ND in 25g Salmonella ND in 25g Staphylococcus <100 Campylobacter ND in 25g																								
NUTRIENTS & CONSUMER INFORMATION CLAIMS																									
Nutritional Panel All figures are averages based on standard recipes.	NUTRITION INFORMATION Servings per package: 1.00 Serving size: 180.00 g <table><tr><td></td><td>Average Quantity per Serving</td><td>Average Quantity per 100 g</td></tr><tr><td>Energy</td><td>1940 kJ</td><td>1080 kJ</td></tr><tr><td>Protein</td><td>19.5 g</td><td>10.8 g</td></tr><tr><td>Fat, total</td><td>21.0 g</td><td>11.7 g</td></tr><tr><td>- saturated</td><td>6.2 g</td><td>3.4 g</td></tr><tr><td>Carbohydrate</td><td>47.4 g</td><td>26.3 g</td></tr><tr><td>- sugars</td><td>1.9 g</td><td>1.1 g</td></tr><tr><td>Sodium</td><td>778 mg</td><td>432 mg</td></tr></table>		Average Quantity per Serving	Average Quantity per 100 g	Energy	1940 kJ	1080 kJ	Protein	19.5 g	10.8 g	Fat, total	21.0 g	11.7 g	- saturated	6.2 g	3.4 g	Carbohydrate	47.4 g	26.3 g	- sugars	1.9 g	1.1 g	Sodium	778 mg	432 mg
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Nutritional / Health / Marketing Claims	None																								
Consumer Group Claims <i>(eg. Halal, Kosher, Vegetarians, Vegan)</i>	None																								
CUSTOMER INFORMATION (Storage, Shelf life, Display, Traceability & Preparation)																									
Distribution	Vehicle used for transportation must be suitable for frozen food transport.																								
Delivery	Product is delivered to store frozen in a clean temperature controlled vehicle																								
Receival	Store attendant should ensure product is hard frozen upon receipt of delivery. Product should be transferred to freezer without delay.																								

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Storage	- Product should remain hard frozen whilst in freezer. - Freezer temperature should be monitored and maintained at -18°C or colder. - Products should be stored in their outer carton. A best before date is printed on the outer carton.
Shelf life: Thawing & Date coding	- When required, product is to be removed from freezer and thawed in a refrigerator at 5°C or colder. - Product must be coded with a USE BY code when removed from the freezer. - The USE BY date of the product is 3 days from removal from the freezer. - Product must be sold and consumed on or before this use by date. <i>This is a legal requirement</i> ONCE PRODUCT IS THAWED IT MUST NOT BE REFROZEN.
Displaying	- Once thawed, the product is then ready to be displayed for sale to consumer - Fridge/display cabinet temperatures should be monitored and maintained at 5°C or colder.
Traceability	- Each product is coded with a manufacturing code. - Should customers have any queries/concerns or feedback with regards to any product, please ensure this manufacturing code is quoted.
Recommended Serving / Preparation	Product once thawed must be consumed within the 3 day thaw period.
PACKAGING INFORMATION	
EAN Code	9338924005261
TUN outer	19338924005268
RETAIL PACK	
Packaging material	Product (i.e. 2 portions) is placed in a clear wedge sandwich tray and sealed with a plastic film covering.
Dimensions (cm)	13(L) x 13(H) x 9.5(W). Long edge of wedge is 19
OUTER CARTON	
Packaging material	Cardboard box
DIMENSIONS (cm)	(804) 39(L) x 28(W) x 13.4(D)
Pack Size/ Weight / Count	12 units
PALLET CONFIGURATION	
Total cartons per pallet	70
Cartons per layer	10
Layers per pallet	7
Labels MUST face out	
Rotate every layer	

The product contained in this specification is based on data considered to be accurate and reliable at the date of the specification to the best of the Lunchbox Solutions knowledge and belief. It is the user's obligation to determine the safe use of the product for its own applications or suitability for use since the use, application, handling, storage and disposal of the products are beyond the supplier's control or knowledge. The user should therefore use any precautions as are necessary to ensure the safe and suitable use of the product described in the specification.

Completed By :	Martin Brough	Position :	QA Manager
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