

RBI QA
Training

Introduction to
RBI Sensory
Program



Disclaimer

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RBI QA Sensory Program

SPEQ use

1

SPEQ

Program

2



Scoring

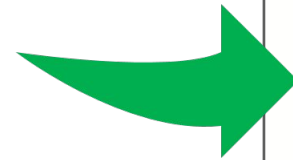
3






SPEQ use

SPEQ



rbi restaurant brands international



Sign In

Username
RBIDR013@bkglobal.corp.whopper.com

Password
.....

Recordarme

Iniciar sesión

[Privacy Policy & Help](#)





How to access SPEQ?

RBI SPEQ must be accessed via the following URL:

<https://speq.compliancemetrix.com>

The screenshot shows a login form with the following fields and options:

- Username * (text input field)
- Password * (password input field)
- Remember me
- OR
- Access Code (text input field)
- Login (green button)
- Forgot your password? (text link)



Regional contact: QA.LAC@rbi.com / QA.EMEA@rbi.com / QA.APAC@rbi.com / QA.NA@rbi.com





SPEQ main menu



- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9

STEP	INSTRUCTIONS
1 – Action Items	The user will be directed to this page when first logging in to the system. This will display pending tasks.
2 – Scorecard	This displays the scorecard for your facility. If you are aligned to multiple facilities, you will see the scorecard in the Facility record.
3 – Requests	This displays Approval Requests to view pending or completed Approval Requests in the system. This also includes the Change Request activator.
4 – Commodities	This displays your facility’s approved commodities and commodities pending approval.
5 – Quality	This displays the Facility Audits, Incidents (Cases and CARs) and Commodity Evaluations (audits, certifications, lab/sensory data) activators
6 – Providers	This displays the Contacts activator that displays the contacts for your organization
7 – Documents	This displays the General Documents such as RBI manuals, user guides, including the RBI SPEQ V.2 Job Aid document.
8 – Facility	This displays your Facility information such as physical address, facility volume, contacts, Raw Material Suppliers, Quality (audits, certifications, lab/sensory data), activity tracking (for distributors), scorecard, etc.
9 – Corporation	This displays the information details and contact information for your Corporation.





SPEQ Action Items

This page will display all pending and outstanding action items that are pending your action or tasks assigned to your organization that are assigned to another user. You may also have the option to reassign a task to you from another user.

Action Items

Filter Page By: **Assigned To Me** 1 Assigned to Me displays tasks that are pending your action. You may also select "All Action Items" to display pending action items for your organization.

Overdue Action Items

2 You have no overdue action items at this time. Overdue action items will display here.

Open Action Items

You can view action items for a specific module, such as Specification, Commodity Hub, Incidents, etc. RECOMMENDED to select the "Select All" options to view all pending tasks across the system. 3

Select All

Approval Request

Approved Product List

Certification

Corrective Action Plan

Document

Entity Management

Facility Audits

Incident Management

Raw Material Supplier

Specification

Action Item	Due Date
<input type="button" value="OPEN"/> 4 VEGETABLE PROTEIN, FULLY COOKED (156398.R01.V00) <small>Ingredients and Allergen section for has been requested from the Facility. [Ref: Foster Farms Foster Farms - Compton TACO-BEEF & TEXTURED]</small>	-
<input type="button" value="OPEN"/> VEGETABLE PROTEIN, FULLY COOKED (156398.R01.V00) <small>An FIQ Nutrition Information section for has been requested from the Facility. [Ref: Foster Farms Foster Farms - Compton TACO-BEEF & TEXTURED]</small>	-

Show 1 - 2 of 2

NOTE: When viewing All Action Items, any task that is assigned to another user in user in your organization that you can also complete will display an "Assign to Me" button which will then assign the task for you to complete





SPEQ specifications

Specification Number: 155516.R00.V01 Commodity Name: BEEF-PATTY, WHOPPER® (4.0 OZ) Created On: 25/02/2015 03:30 p. m. **Finalized**
Type/Category: Food/Beef Author: Audrey Kreske Issue Date: 22/08/2017 01:09 p. m. [Download ZIP](#) **X**
RBI Brand: Burger King Last Generated: 29/04/2021 08:40 a. m.

Create new from this Specification

- Product Specification X ▶
- Specification Header
- + Product Formulation
- + Processing Control Points
- Finished Product Standards
- + Packaging Information
- Storage and Shelf Life
- + Nutritional Information
- Risk Level

[Product Specification](#)

[Specification Header](#)

[Product Formulation](#)

[Processing Control Point](#)

[Finished Product Standards](#) ←

[Packaging Information](#)

[Storage and Shelf Life](#)

[Nutritional Information](#)

[Risk Level](#)





SPEQ Documents

Documents

All Documents

All (24661) RBI QA Program (41) Resources (6378) Active Legal Documents (9932) Legal Documents Pending Review (10) Active Facility Documents (3533) Facility Documents Pending Review (0)



PROPIEDADES TIPO VALOR(ES) GUARDA FILTRO APLICADO

Name tiene LIP5021_RBI Tomato Mani

+ Añada Propiedades Aplicar un filtro Quitar los valores

Guardar como: Name tiene LIP5021_RBI Tomato Manual v5.0.pdf_Filter1

Hacer esto el filtro predeterminado Guardar

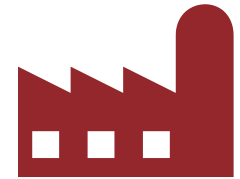
Filtro(s) aplicado(s): "Name" tiene "LIP5021_RBI Tomato Manual v5.0.pdf".

Name	Description	File	Type	Brand	Region
OPEN LIP5021_RBI Tomato Manual v5.0.pdf	LIP5021_RBI Tomato Manual	LIP5021_RBI Tomato Manual v5.0.pdf	General Documents Facility	Burger King	Latin America and the Caribbean





Goals of RBI Sensory Program



Guest expectations



Specification



RBI Lab



Facility

Guest <> Spec

Guest Centric

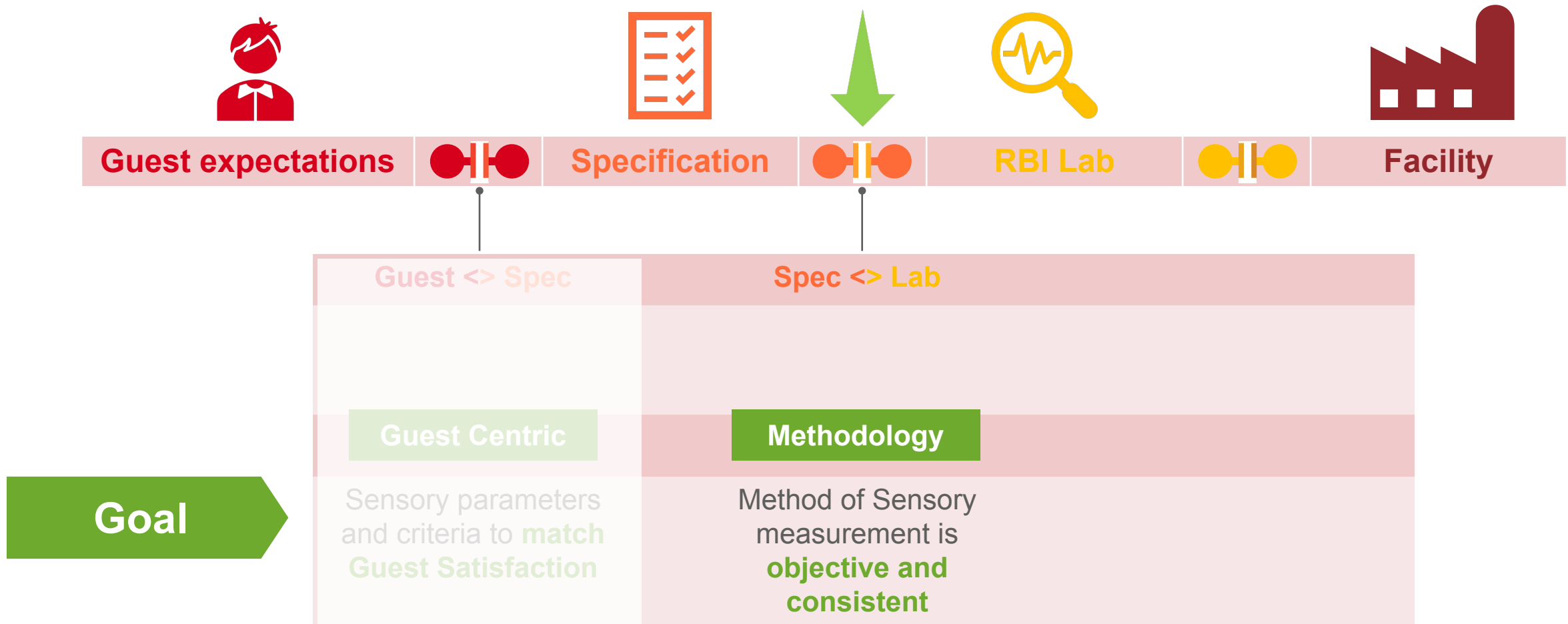
Sensory parameters and criteria to **match** Guest Satisfaction

Goal



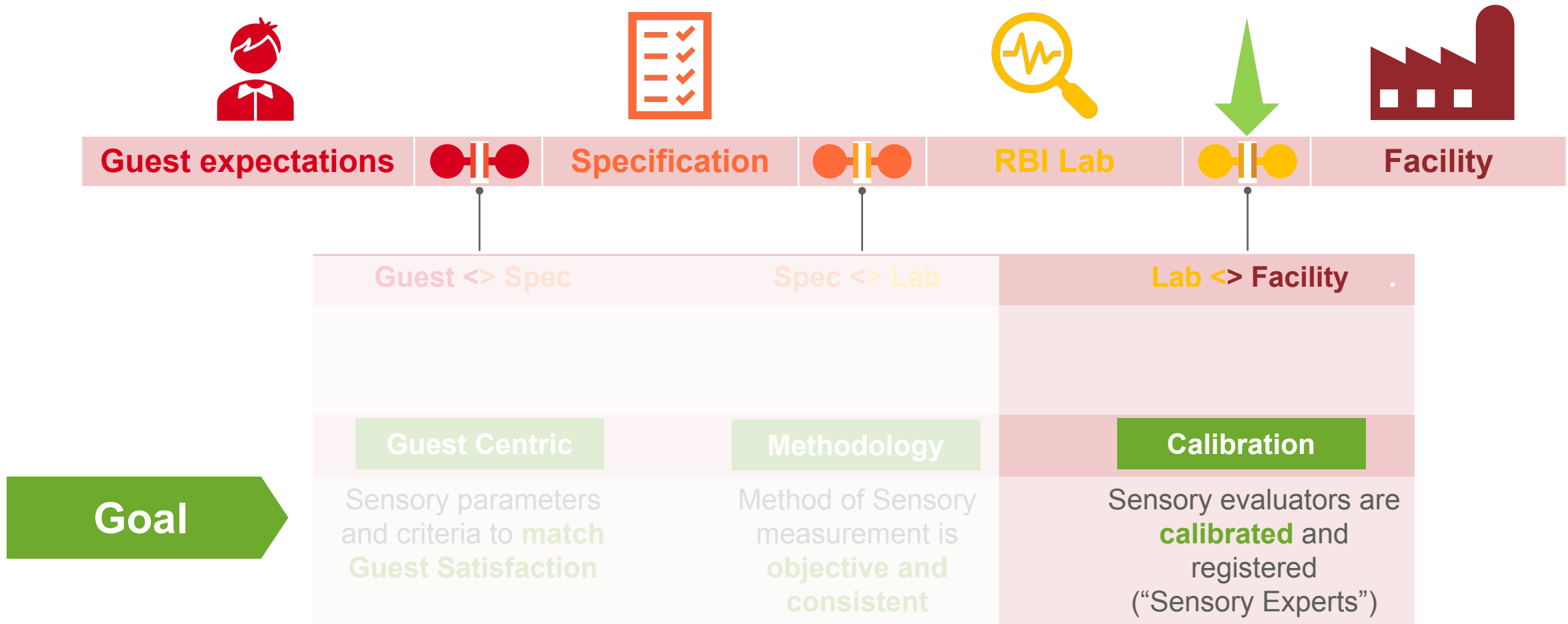


Goals of RBI Sensory Program



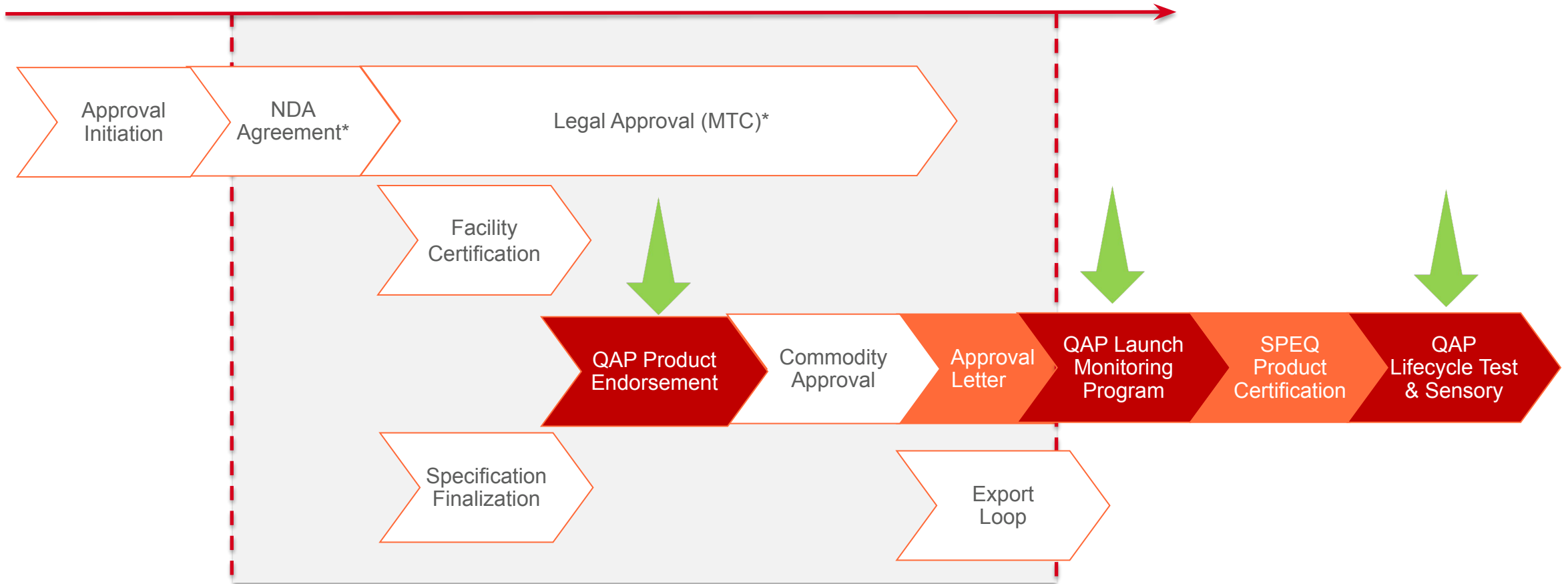


Goals of RBI Sensory Program





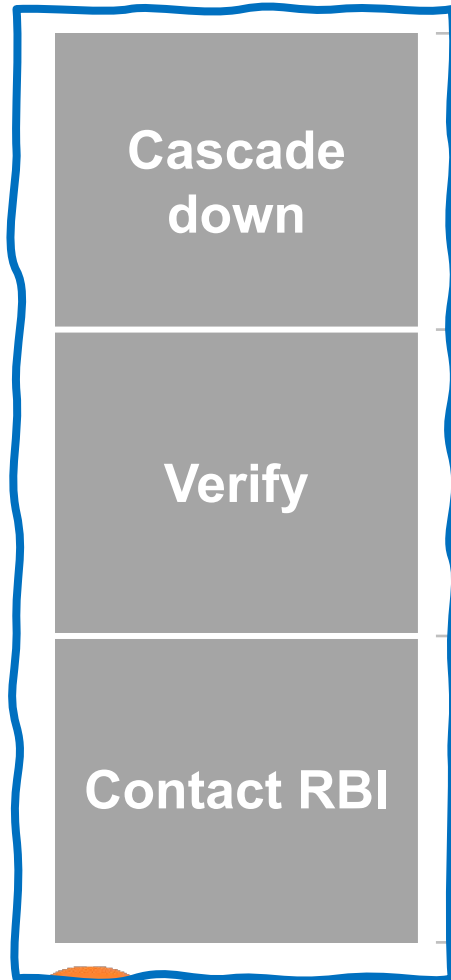
Where Sensory Evaluation fits in RBI QA Program





Supplier's "Sensory Expert" registered in SPEQ

- Each Commodity in SPEQ will have at least a Supplier's "Sensory Expert" registered as calibrated who will be responsible to follow the below 3 main actions



- **Train** within Supplier's organization the team(s) performing Sensory evaluation of RBI products
- **Implement** the RBI approved SPEQ Specs and any other supportive material or guide for Sensory evaluations
- **Verify** that Supplier's team performing regular Sensory evaluation do **follow** the RBI approved SPEQ Specs and any other supportive material or guide for Sensory evaluations
- In case of doubt regards Sensory evaluation materials please **contact** your RBI QA representative





“Sensory Expert” registered in SPEQ

The screenshot displays the RBI QA system interface. At the top left is the RBI logo (restaurant brands international). A navigation bar contains links for Action Items, Facilities, Requests, Commodities, Quality, Providers, Documents, and Corporation. The current page is titled "Commodity Hub: In Progress > : Sensory Calibration".

Below the navigation bar, there are tabs for Commodity Hub, Summary, Summary by Country, QAP, Label & Graphics, and Sensory Calibration. The Sensory Calibration tab is active.

Key information displayed includes:

- Vendor Code: 38870
- Approval Request# 44526
- Specification: TEA POWDER, THAI MILK, NESTLE (#174203.R00.V00)
- Facility: Purchaser Option (#00000)
- Region: APAC
- Brand: Burger King
- Approval Date: n/a
- Target Approval Letter Date: 10/13/2021
- Target Approval Days: 35

On the right side, the status is shown as:

- Commodity Hub Status: ▲ In Progress
- Calibration Status: ▲ Not Calibrated

Below this information is a section titled "Sensory Expert" with a table. A green arrow points to the "Sensory Calibration" tab, and another green arrow points to the "Calibration Status" text.

Full Name	Email	Sensory Expert Validation	Vendor Code	Commodity Calibration Status	Sensory Expert To Commodity
Jennifer.smith@bestbeef.com		Validated	<input type="button" value="View"/> 25408	Calibrated	<input type="button" value="Update"/> Calibrated

At the bottom left is the Burger King logo. At the bottom right is a home icon.





What do I need to perform Sensory evaluation?



SPEQ Specifications



+ Attributes & Defects

+ Visual Product Guides



+ Evaluation Records



+ Corrective Action Report





Sensory attributes

The sensory scoring utilizes a nine (9) point scoring guide when assessing samples attributes

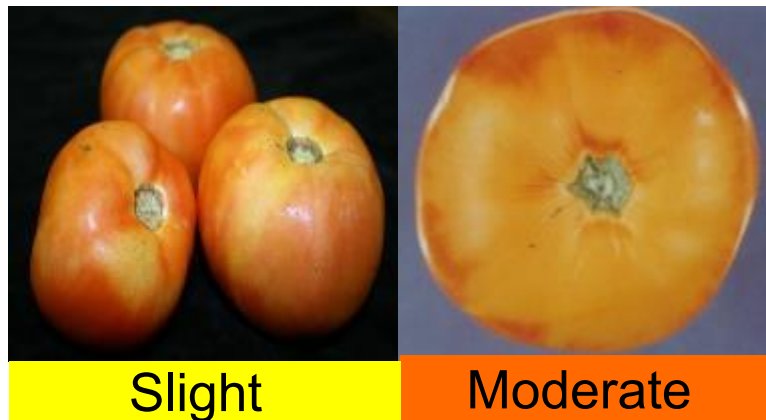
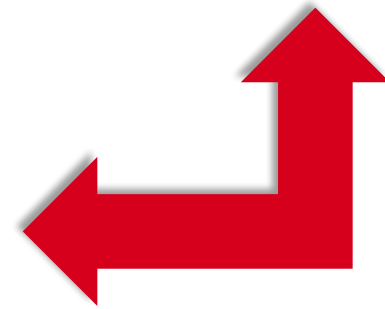
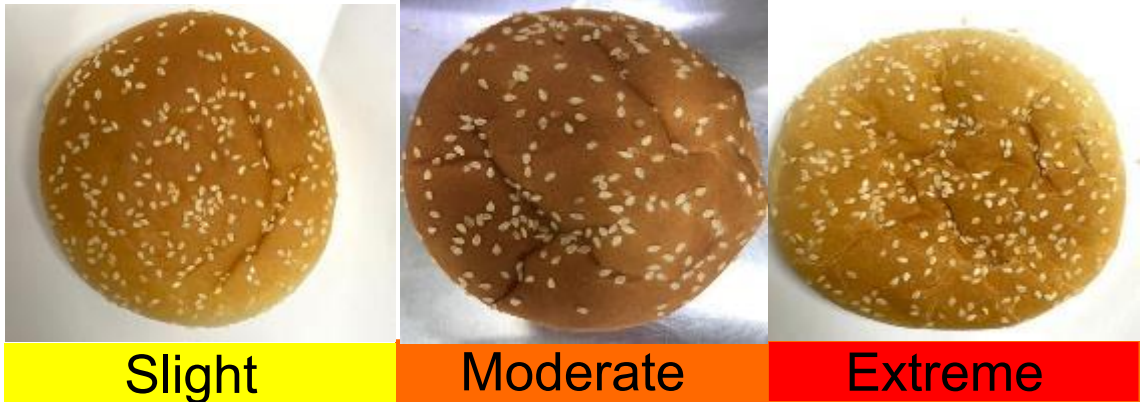
Attribute deviation	SCORING RANGE								
	1	2	3	4	5	6	7	8	9
	Failed	***	Needs improvement	***	Bordeline	***	Good	***	Target/ gold standard
None									X
Very slight							X	X	
Slight					X	X			
Slight to moderate				X	X				
Moderate to extreme		X	X						
Extreme	X								





Severity level of defects

- According to the severity level of the defect, we categorize based on the following 3 tiers (Slight, Moderate and Extreme)





How do we score?

SPEQ Specifications Required Attributes & Defects

BEEF PATTIES	Required Attributes		Observed Defects		Score		
Appearance (Frozen)	<ul style="list-style-type: none"> Clean Edges Consistent Thickness Even and Consistent Perforations of Adequate Depth Flat Round 		<ul style="list-style-type: none"> Lipping Meat Droppings Notching Ragged Edges Shallow Perforations 		<ul style="list-style-type: none"> Smearing Too Homogeneous Uneven Fat Dispersion Wedging 		
Appearance (Cooked)	<ul style="list-style-type: none"> Consistent Thickness Minimal Fill Slot Ridges Round or Slightly Oval 		<ul style="list-style-type: none"> Cupping Excess Ovaling (> 0.75") Fill Slot Hump 		<ul style="list-style-type: none"> Lipping Notching Ragged Edges 	<ul style="list-style-type: none"> Smearing Too Homogeneous Wedging 	
Color	Internal <ul style="list-style-type: none"> Brown with Slight Gray 	External <ul style="list-style-type: none"> Brown with Slight Reddish / Gray Hue (Which Will Dissipate) Dark Brown to Black Char Markings (Approximately 0.5" Apart) 	Internal <ul style="list-style-type: none"> No Pinking 	External <ul style="list-style-type: none"> Discontinuous Grill Marks Excess Charring of Outer Edge 			
Aroma	<ul style="list-style-type: none"> Charbroiled Beef Cooked Beef Tallow 		<ul style="list-style-type: none"> Excess Charbroiled Gas (Propane) Low Beef Low Charbroiled 		<ul style="list-style-type: none"> Low Tallow Off Aromas Old Beef 	<ul style="list-style-type: none"> Rancid Sour Warmed Over Meat Odor 	
Flavor (Place char side on tongue)	<ul style="list-style-type: none"> Beef Tallow Distinct Charbroiled Beef Flavor Ground Beef 		<ul style="list-style-type: none"> Bitter Bloody Excess Charbroiled Gas (Propane) 		<ul style="list-style-type: none"> Low Beef Low Charbroiled Low Tallow Old Beef 	<ul style="list-style-type: none"> Rancid Raw Sour Warmed Over Meat Flavor 	
Texture	<ul style="list-style-type: none"> Firm Granular Piece Identity Moist 		<ul style="list-style-type: none"> Bone Cartilage Chewy 		<ul style="list-style-type: none"> Dry Grainy Gristle 	<ul style="list-style-type: none"> Rubbery Soft / Mushy Tough 	
Overall							

Sensory Score for each Sensory section and Overall Score

1 to 9

1 to 9

1 to 9

1 to 9

1 to 9

1 to 9

1 to 9





What to do with the Sensory Scores?

- Depending on the Overall Score the required actions will follow the following 3 tiers

1	2	3
Failed	*****	Needs Improvement

Reject production batch, intensified testing in next Product run

4	5	6
*****	Borderline	*****

Need to investigate and improve the attribute for the next Production run

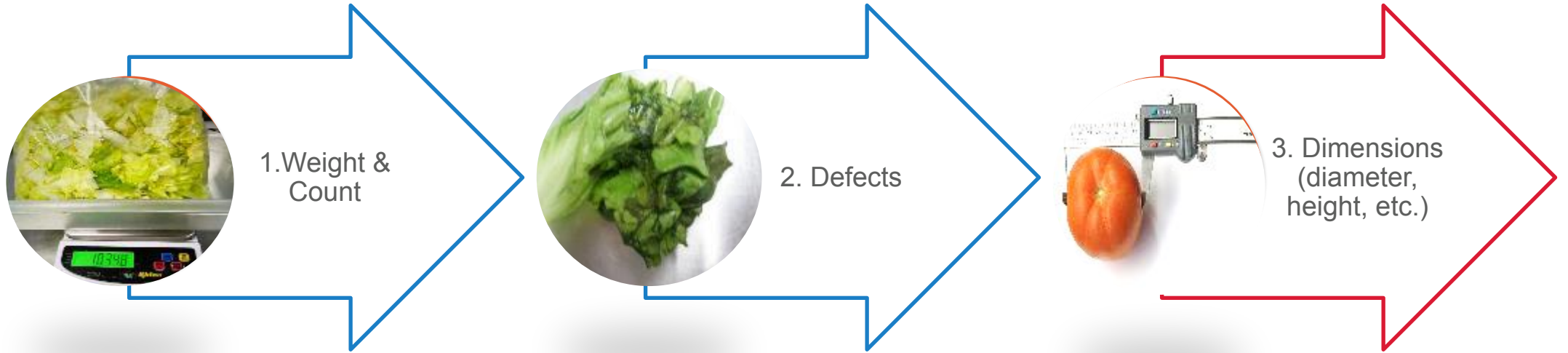
7	8	9
Good	*****	Target / Gold Standard

But an individual Sensory parameter is scored “Yellow”. Need to investigate and improve the attribute for the next Production run

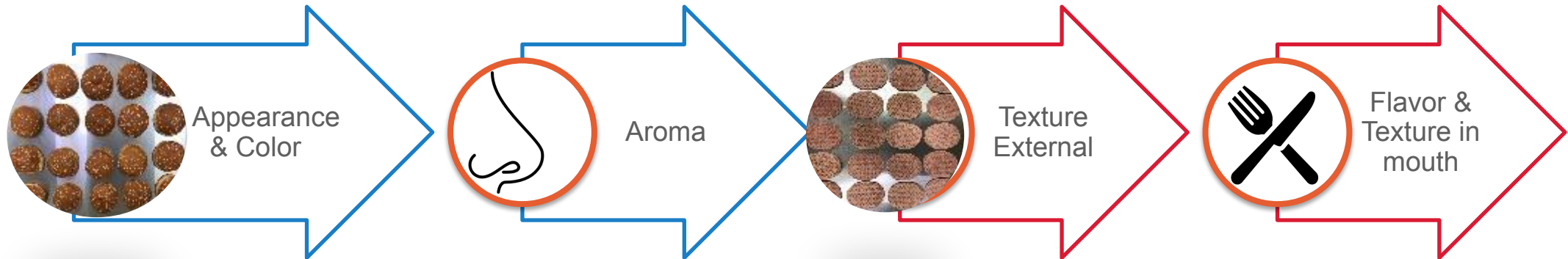


How to perform sensory and physical evaluations?

I. Physicals



II. Sensory



RBI QA
Training

BK BUNS



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RBI QA TRAINING BK BUNS



Rounded Seeded Buns



Specialty Bun



Training Module Rounded Seeded Buns



1

Introduction

Physicals sections

2.1

Samples preparation

2.2

Tools &
Equipment

2.3

Physical
Measurements

Sensory sections

3.1

Samples preparation

3.2

Tools &
Equipment

3.3

Appearance

3.4

Texture

3.5

Aroma

3.6

Flavor





Introduction

There are two Golden Buns in the System that will be explained in the following session:

- **BUN-5" SEEDED, BK Frozen and fresh**
- **BUN-4" SEEDED, BK Frozen and fresh**

The main difference between them is the size, so the physical dimensions are different, **but the physical potential defects and sensory assessment is the same for both buns.**





Introduction



WHOPPER®

Bun 5" SEEDED



BURGER

Bun 4" SEEDED

Usage at Restaurant Level

- Storage at ambient temperature 10 to 32°C (If the bun is Frozen, Thaw the product following the specifications)
- Avoid direct sunlight and high humidity places
- Store away from air flows
- Toast the bun before serving
- Ensure the pillow pack is properly closed once is opened.

Holding and Service

- Fresh: Shelf life: 5 days - ambient temperature 10 to 32°C
- Frozen:
 - Shelf life at frozen conditions: 90 Days (-18°C)
 - Thawing time: 12h
 - Shelf life after thawing: 60 hours





Introduction

Critical Parameters for Functionality of the Commodity

- Ensure the temperature (during the whole supply chain and storage is between 10-32°C) of the room is between 10-32°C
- For frozen buns ensure the temperature of the freezer is -18°C
- Shelf life must be followed as defined in the specification
- Minimum cookout temperature is 60°C.
- Ensure the Toaster is ready to use and with the correct settings and is an RBI approved model:
 - Round UP -2D
 - Prince Castle -3C



Physicals Samples preparation



Pillow pack

Preparation of samples for Physical evaluation

- 6 buns picked randomly from the pillow pack
- Make sure all the required equipment is calibrated



Physicals Tools & Equipment



Required Measuring Tools and Equipment for the physical evaluation

- **Weight:** Calibrated Digital scale
- **Diameter, total height and heel height:** Digital caliper
- **Baking Color Measurement:** Minolta BC-10 Color Meter



Physical evaluation methodology

	4" and 5" bun
Parameters tested	<ol style="list-style-type: none">1. Weight2. Overall height3. Heel height4. Shape (diameter)5. Crown color6. Heel color
Sample size	6 buns
Maximum score	60
Calculation of final score (out of 100 points)	$X = (\text{Result in the table} * 100) / 60$
Minimum score to PASS	45/100 for 4" and 5" Buns

- Each parameter can have a maximum score of 10 points
- Points will be deducted on each parameter based on out of specifications (OOS)
- Final score is reported based on a total of 100 points



Scoring method-4” and 5”

BURGER KING 5" BUN SCORING REPORT						REF	
Scoring date:		#REF!					
Attribute	Specification Ideal	Possible Defects	Possible Penalty	Ideal Score	Your Score	Deduct	
1	Weight	87 - 92 for each bun	Average	49,92	In range: No deduction 3 out of range -5 points more out of the range -10 points	10	10
			Over	0			
			Under	6			
2	Overall Height	44,5 - 52 mm	Average	50,57	In range: No deduction 3 or more, all points	10	0
			Over	2			
			Under	0			
3	Heel Height	16,5 - 20,3 mm	Average	20,00	In range: No deduction 3 or more, all points	10	0
			Over	0			
			Under	0			
4	Shape	Diameter 116,8 mm - 129,5 mm outside edge to outside edge. Even, symmetrical and round.	Average	94,50	In range: No deduction 3 out of range -5 points more out of the range -10 points	10	10
			Over	1			
			Under	5			
5	Crown Colour	Range 3,2 - 3,7	BCU in range	3,52	No deduction All points	10	0
			Out of Range				
6	Heel Colour	Range 3,2 - 3,6	BCU in range	3,5	No deduction All points	10	0
			Out of Range				
Total Score				60			

$$X = (\text{Result in the table} * 100) / 60$$





Physical measurements

2.3.1

Weight

2.3.2

Diameter

2.3.3

Height

2.3.4

Heel Height

2.3.5

Baking Color
Measurement

Important Note!

In the following section we will explain the methodology for the Physical measurements for the 4" and 5" Seeded buns.

However, the dimension limits are different for each commodity, so please check in SPEQ the specification before starting the evaluation





Physicals – Unit Net Weight

- BUN 4" SEEDED

Min: 52 g

Target: 54 g

Max: 58 g

- BUN 5" SEEDED

Min: 87 g

Target: 89 g

Max: 91 g



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

Weight 6 units and calculate the average

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information



Physicals – Diameter

• BUN 4" SEEDED:

Min:95mm **Target:102mm** **Max:105mm**

• BUN 5" SEEDED:

Min:116,5mm **Target:127mm** **Max:130mm**



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

- Use a digital caliper and take the bun on the widest part

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information



Physicals –Height

- BUN 4" SEEDED

Min:44mm

Target:48mm

Max:52mm

- BUN 5" SEEDED

Min:44mm

Target:47mm

Max:52mm



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

- Using the depth measuring blade of the digital caliper measure the Height of the bun. Introduce the blade in the center of the bun

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information





Physicals – Heel Height

- BUN 4" SEEDED

Min: 16mm

Target: 18mm

Max: 20mm

- BUN 5" SEEDED

Min: 6mm

Target: 8 mm

Max: 10 mm



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

- Using the depth measuring blade of the digital caliper measure the heel Height in the center of the heel

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information





Physicals – Baking Color

	Min	Target	Max
Crown	3,3 BCU	3,5 BCU	3,7 BCU
Heel	3,2 BCU	3,4 BCU	3,6 BCU



Sample Size

- 6 buns picked randomly from the pillow pack.

Method of measurement

- Minolta BC-10 Color Meter (BCU Value- Baking Contrast Units)
- 2 Readings per Bun. Crown and Heel.

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the scoring criteria slide for more information





Samples preparation



Preparation of samples for sensory evaluation:

1. Select One pillow pack picked randomly
2. Put the buns in a plastic tray to start the sensory assessment
3. Use 6 buns to evaluate the organoleptic properties of the sample
4. Toast 6 of the buns randomly selected from the pillow pack to evaluate the appearance after toasting



Tools & Equipment



Required Measuring Tools and Equipment for the sensory evaluation

- Plastic tray
- RBI approved Toaster



Sensory BUNS

3.3

Appearance

3.4

Texture

3.5

Aroma

3.6

Flavor





Appearance



Sample Size

- One pillow pack

Method of measurement

- Visual analysis
- The product must be as the specification with the minimum defects

Criteria for Scoring and Action

- 9 Points Scale for sensory evaluations.

1	2	3	4	5	6	7	8	9
Failed	*****	Needs Improvement	*****	Borderline	*****	Good	*****	Target / Gold Standard



Appearance Defects

2.4.1

Shape Defects

2.4.2

Crown Defects

2.4.3

Heel Defects



Shape defects

MODERATE DEFECT



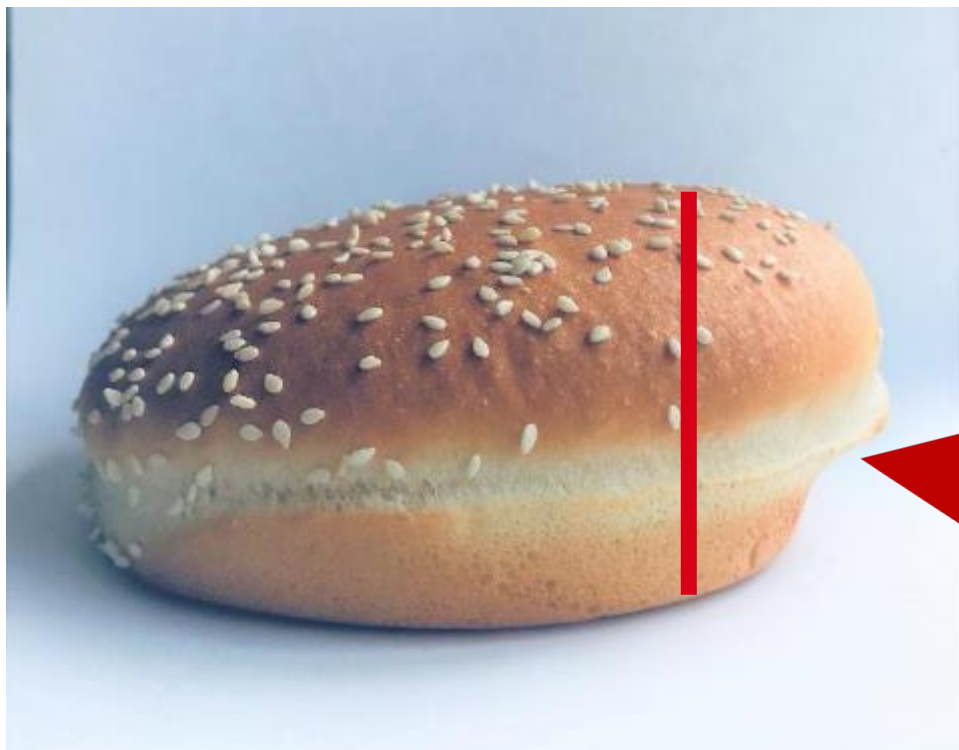
Misshapen

- Misshapen buns are buns with bad symmetry. Buns shall not be out of round by more than 12,7 mm length to width.

Misshapen Bun, is not rounded and symmetrical.

Crown defects

MODERATE DEFECT



Slopped crown

- The peak height of the crown is not in the center of the bun

The peak height of this bun is in the side.



Crown defects

MODERATE DEFECT



Blisters

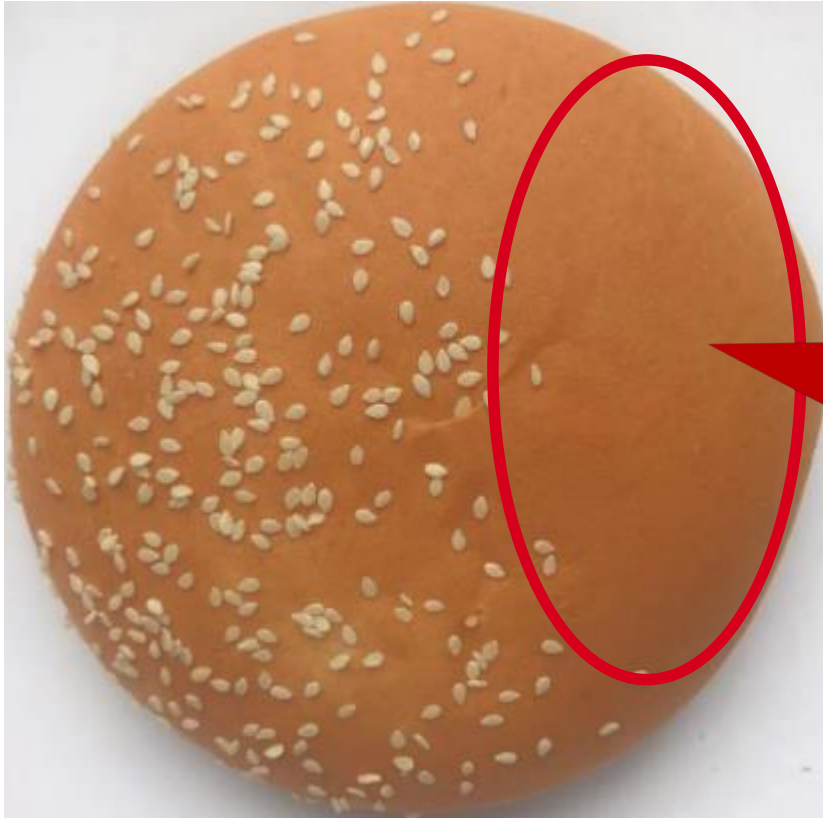
- Darker areas of the bun, similar to bubbles, caused during fermentation (10 mm or more)

Blister bigger than 10 mm



Crown defects

EXTREME DEFECT



Seeding Voids

- Sesame seeds missing in some areas of the bun surface

**This area of the bun
doesn't present any seeds**



Crown defects

MODERATE DEFECT



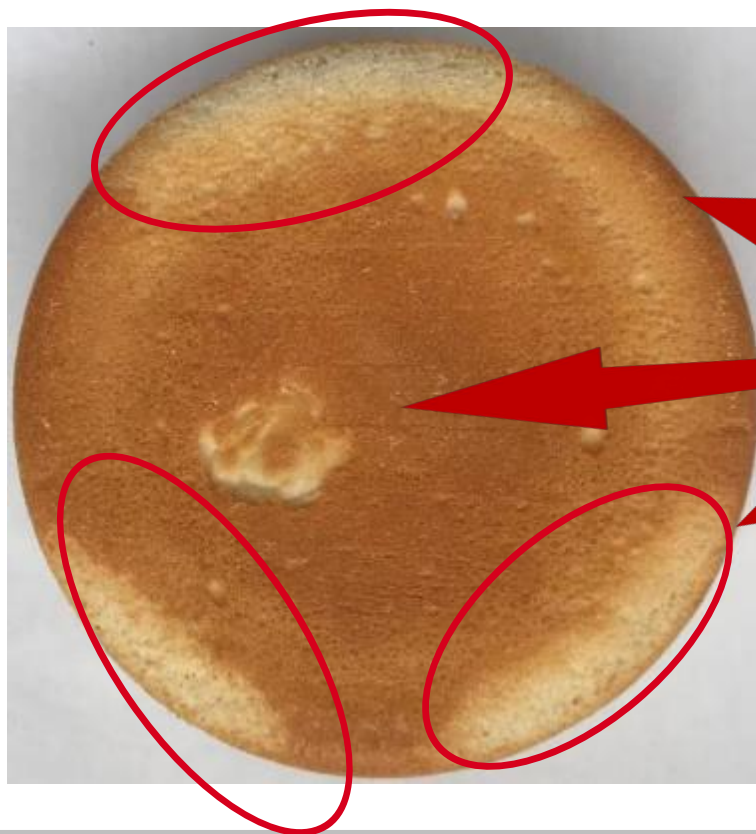
Wrinkles

- Creased areas that can be on the surface of the crown



Heel defects

MODERATE DEFECT



Sanded Heel

- Scraped off areas in the heel sides and bottom,

Scraped areas



Heel defects

MODERATE DEFECT



Flour on Heel

- No flour area greater than 25-30 mm is accepted

Flour area bigger than 30 mm

Color

**NON ACCEPTABLE
LIGHT**



**TARGET
GOLDEN BROWN**



**NON ACCEPTABLE
DARK**



Sample Size

- One pillow pack

Method of measurement

- Visual analysis

Criteria for Scoring and Action

9 Points Scale for sensory evaluations.

1	2	3	4	5	6	7	8	9
Failed	*****	Needs Improvement	*****	Borderline	*****	Good	*****	Target / Gold Standard

Color defects

MODERATE DEFECT



White ring

- Lighter areas on the edges of the heel
- No heel shall exhibit white crescent on more than 1/3 of the total circumference



Color defects

MODERATE DEFECT



White edges

- White area in the buns circumference that can be variable in intensity



Color defects

MODERATE DEFECT



Blotchy Appearance

- White spots and irregular color in the surface of the crown.



Toasted Appearance

**NON ACCEPTABLE
LIGHT**



**TARGET
GOLDEN BROWN**



**NON ACCEPTABLE
DARK**



Sample Size

- 6 buns- Randomly picked

Method of measurement

- Visual analysis

Criteria for Scoring and Action

9 Points Scale for sensory evaluations.

1	2	3	4	5	6	7	8	9
Failed	*****	Needs Improvement	*****	Borderline	*****	Good	*****	Target / Gold Standard





Visual Texture

DESIRABLE ATRIBUTES

- Tight grain
- Tender Crust
- Moist.

POTENTIAL DEFECTS

- Ragged
- Open Grain/Dry
- Holes





Visual Texture- potential defects



Holes



Open grain/Dry



Ragged



Texture in mouth

DESIRABLE ATRIBUTES

- Resilient,
- Moist and tender with good body.
- Slightly chewy and slightly tough with a firm bite.

POTENTIAL DEFECTS

- Too Soft (tooth pack)
- Brittle
- **Dry/Drumbling**
- Too tough, too chewy, or doughy or gummy





Odor

DESIRABLE ATRIBUTES

- Clean
- Fresh bread
- Baked flour
- Nutty notes

POTENTIAL DEFECTS

- Stale
- Chemical
- Burnt
- Off odors
- Fermentation notes





Flavor

DESIRABLE ATTRIBUTES

- Crumb- Slightly sweet, fresh white bread flavor
- Sesame Seeds- Mildly toasted, nutty flavor.

POTENTIAL DEFECTS

- Stale
- Chemical
- Burnt
- Sour
- rancidity
- off-flavors



Training Module 7” Specialty Bun



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Samples preparation





Introduction

The Golden Bun that will be explained in the following session is the following one:

- **BUN-SPECIALTY, BK Frozen and fresh**

The Specialty Bun consist in an oblong bun with a single split centered down the length of the bun.





Long Chicken

Usage at Restaurant Level

- Storage at ambient temperature 10 to 32°C (If the bun is Frozen, Thaw the product following the specifications)
- Avoid direct sunlight and high humidity places
- Store away from air flows
- Toast the bun before serving
- Ensure the pillow pack is properly closed once is opened.

Holding and Service

- Fresh: Shelf life: 5 days - ambient temperature 10 to 32°C
- Frozen:
 - Shelf life at frozen conditions: 90 Days (-18°C)
 - Thaw duration time: 12h
 - Shelf life after thawing: 60 hours





Introduction

Critical Parameters for Functionality of the Commodity

- Ensure the temperature (during the whole supply chain and storage is between 10-32°C) of the room is between 10-32°C
- For frozen buns ensure the temperature of the freezer is -18°C
- Shelf life must be followed as defined in the specification
- Minimum cookout temperature is 60°C.
- Ensure the Toaster is ready to use and with the correct settings and is an RBI approved model:
 - Round UP 2D
 - Prince Castle 3C





Physicals Samples preparation



Pillow pack

Preparation of samples for Physical evaluation

- 6 buns picked randomly from the pillow pack
- Make sure all the required equipment is calibrated

Physicals Tools & Equipment



Required Measuring Tools and Equipment for the physical evaluation

- **Weight:** Calibrated Digital scale
- **Diameter, total height and heel height and Split (width + depth):** Digital caliper
- **Baking Color Measurement:** Minolta BC-10 Color Meter



Physical evaluation methodology

	7" Specialty Bun
Parameters tested	<ol style="list-style-type: none"> 1. Weight 2. Overall height 3. Heel height 4. Length 5. Width 6. Crown color 7. Heel color 8. Split (width + depth)
Sample size	6 buns
Maximum score	82
Calculation of final score (out of 100 points)	$X = (\text{Result in the table} \times 100) / 82$
Minimum score to PASS	60/100 for 7" Buns

- Each parameter can have a maximum score of 10 points except the split, which maximum score is a 12.
- Points will be deducted on each parameter based on out of specifications (OOS)
- Final score is reported based on a total of 100 points





Scoring method-Specialty bun

BURGER KING 7" SPECIALTY BUN SCORING REPORT							REF		
Scoring date:		24/06/2021		Date baked:		7371			
Attribute	Specification Ideal	Possible Defects	Possible Penalty	Ideal Score	Your Score	Deduc			
1	Weight	76,9 - 79 g for each bun	Average	75,12	In range: No deduction	10	10		
			Over	0	3 out of range - 5 points more out of the range - 10 points				
			Under	5					
2	Overall Height	44,5 - 57,2 mm	Average	49,99	In range: No deduction	10	0		
			Over	0	3 or more, all points				
			Under	0					
3	Heel Height	16,5 - 20 mm	Average	16,89	In range: No deduction	10	0		
			Over	0	3 or more, all points				
			Under	0					
4	Shape	Length 158,8 - 171,5 mm Width 57,2 - 69,9 mm Symmetrical with minimal to no sloping or tapering at ends	Average length	158,53	In range: No deduction	10	10		
			Over	0	3 out of range - 5 points more out of the range - 10 points				
			Under	3					
5			Average width	57,91	Average width	57,91	In range: No deduction	10	0
					Over	0	3 out of range - 5 points more out of the range - 10 points		
					Under	1			
6	Crown Colour	Range 3,2- 3,7	BCU in range	3,79	No deduction	10	10		
			Out of Range		All points				
7	Heel Colour	Range 3,2 - 3,6	BCU in range	2,5	No deduction	10	10		
			Out of Range		All points				
8	Split	Width 19,1-31,8 mm Split depth 1-7 mm Centered 6,3mm of crown center	Average width	25,47	In range: No deduction	12	0		
			Over	0	3 points deduction/≥ 3buns 2 points deduction/2buns 1 point deduction/1bun				
			Under	0				3 points deduction/≥ 3buns 2 points deduction/2buns 1 point deduction/1bun	
			Average depth	6,34	In range: No deduction				
			Over	1	3 points deduction/≥ 3buns 2 points deduction/2buns 1 point deduction/1bun				
			Under	0				3 points deduction/≥ 3buns 2 points deduction/2buns 1 point deduction/1bun	
				Total Score	82		1		

$$X = (\text{Result in the table} * 100) / 82$$





Physical measurements





Physicals – Unit Net Weight

Min: 76,9 g

Target: 78,4 g

Max: 79 g



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

Weight 6 units and calculate the average

Criteria for Scoring and Action

- **PASSED:** ≥ 60 points taking account all the physical parameters, Refer to the scoring criteria slide for more information
- **FAILED:** ≤ 60 points taking account all the physical parameters, Refer to the scoring criteria slide for more information





Physicals – Length

Min:158,8 mm Target:165,8 mm Max:171,5 mm



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

- Use a digital caliper and take the bun on the widest part

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria



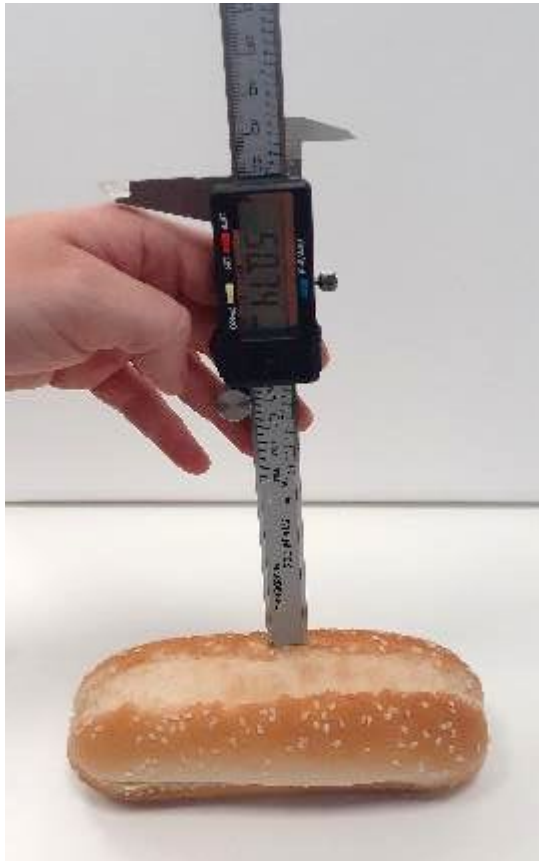


Physicals –Height

Min: 44mm

Target: 48mm

Max: 52mm



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

- Using the depth measuring blade of the digital caliper measure the Height of the bun. Introduce the blade in the center of the bun

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria



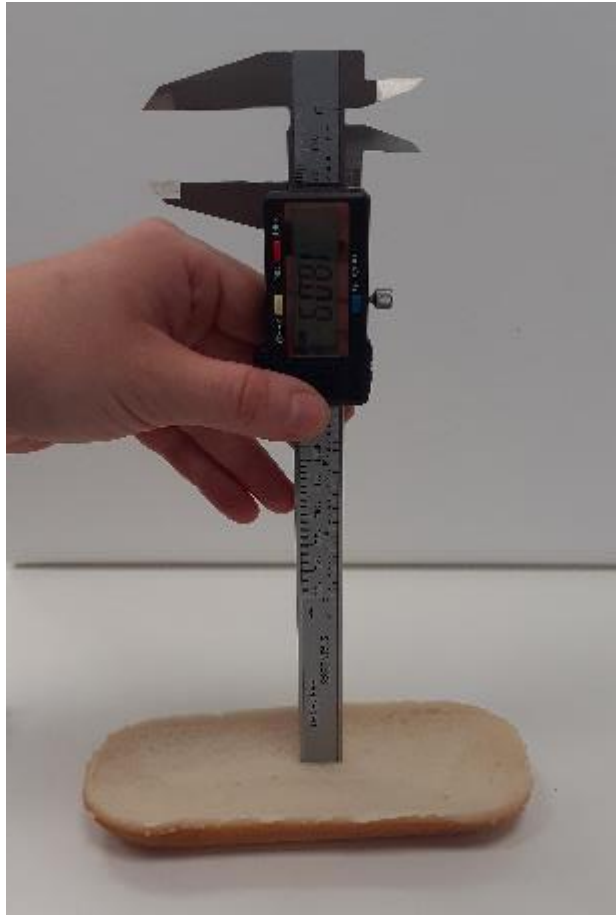


Physicals – Heel Height

Min: 16mm

Target: 18mm

Max: 20mm



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

- Using the depth measuring blade of the digital caliper measure the heel Height in the center of the heel

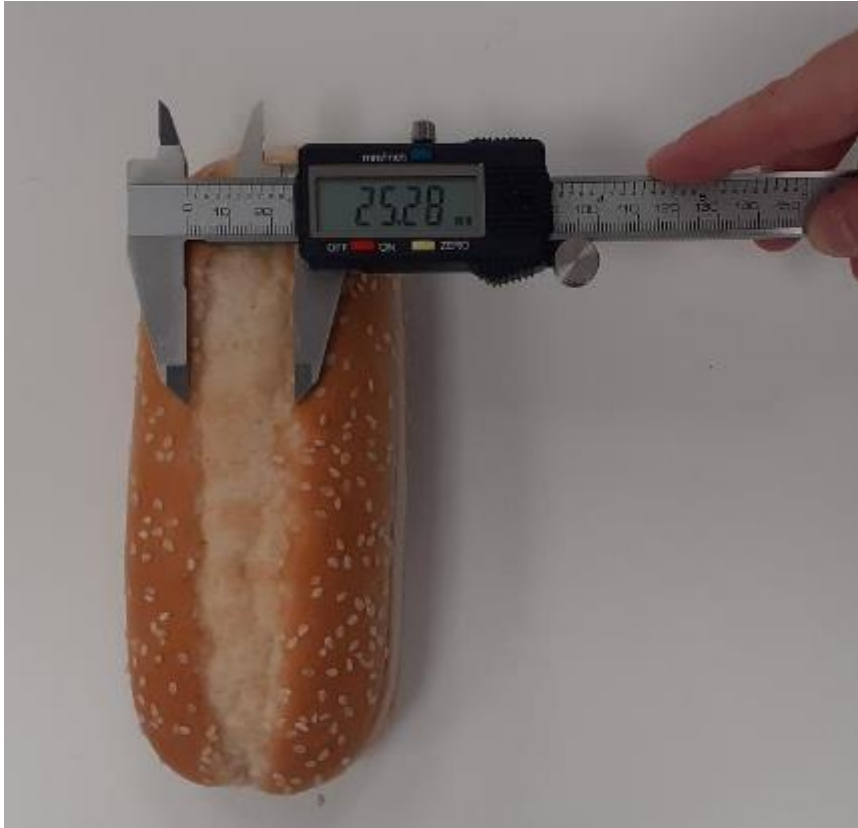
Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria



Physicals – Split Width at Widest Point

Min: 19 mm Target: 25,4 mm Max: 31,7mm



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

- Use a digital caliper and take the bun on the widest part of the split

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria



Physicals – Width

Min: 55,7 mm Target: 63,5 mm Max: 69,8mm



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

- Use a digital caliper and take the bun on the widest part of the bun

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria



Physicals – Split depth

Min: 1 mm

Target: 1,1-6,9mm

Max: 7 mm



Sample Size

- 6 buns picked randomly from the pillow pack

Method of measurement

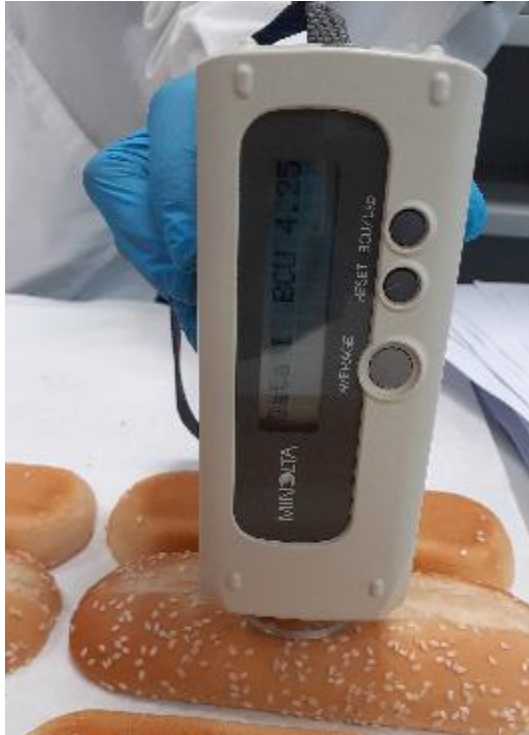
- Using the depth measuring blade of the digital caliper measure the difference between the Height of the crown and the height of the split.

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria

Physicals – Minolta

	MIN	Target	MAX
Crown	3,3 BCU	3,5 BCU	3,7 BCU
Heel	3,2 BCU	3,4 BCU	3,6 BCU



Sample Size

- 6 buns picked randomly from the pillow pack.

Method of measurement

- Minolta BC-10 Color Meter (BCU Value- Baking Contrast Units)
- 2 Readings per Bun. Crown and Heel.

Criteria for Scoring and Action

- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria



Samples preparation



Preparation of samples for sensory evaluation:

1. Select One pillow pack picked randomly
2. Toast 6 of the buns randomly selected from the pillow pack.
3. Put the buns in a plastic tray to start the sensory assessment



Tools & Equipment

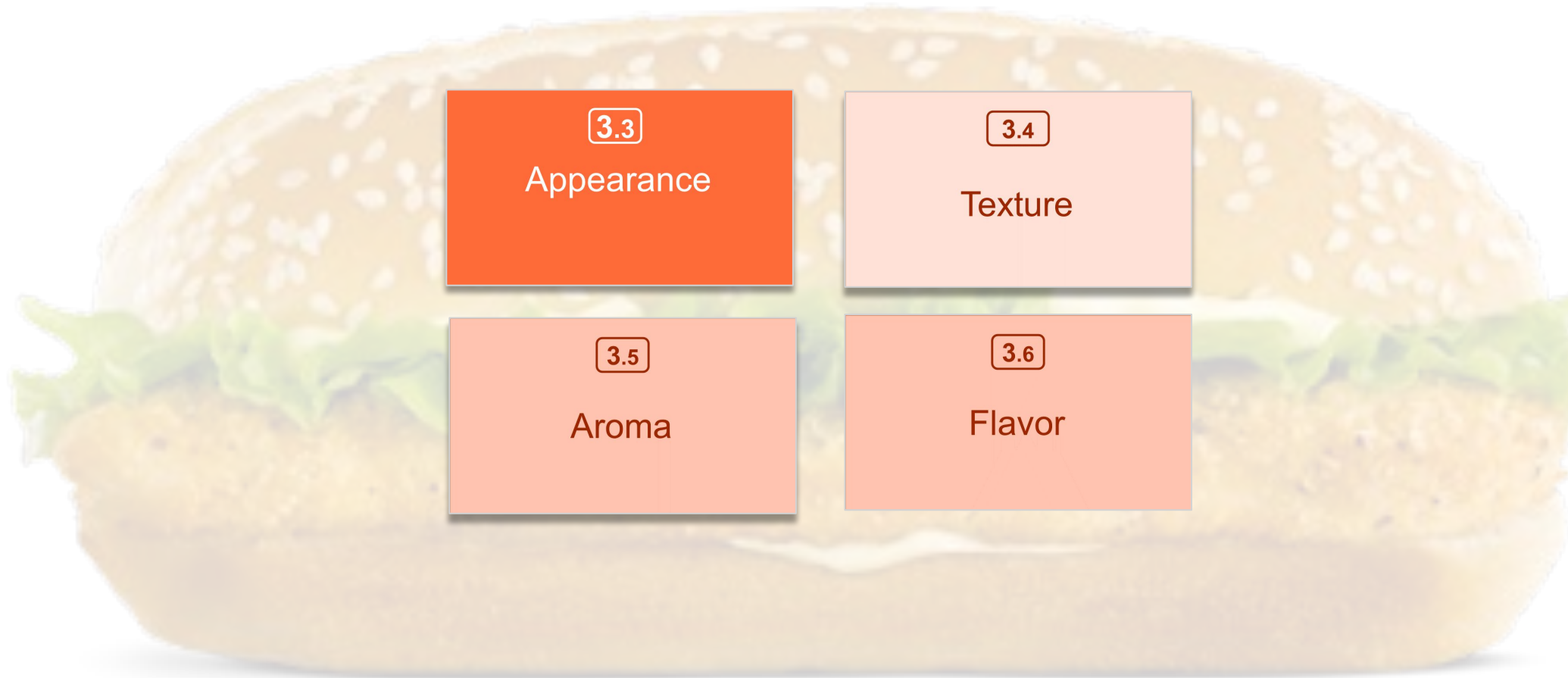


Required Measuring Tools and Equipment for the sensory evaluation

- Plastic tray
- RBI approved Toaster



Sensory BUNS



3.3

Appearance

3.4

Texture

3.5

Aroma

3.6

Flavor





Appearance



Sample Size

- One pillow pack

Method of measurement

- Visual analysis
- The product must be as the specification with the minimum defects

Criteria for Scoring and Action

- 9 Points Scale for sensory evaluations.

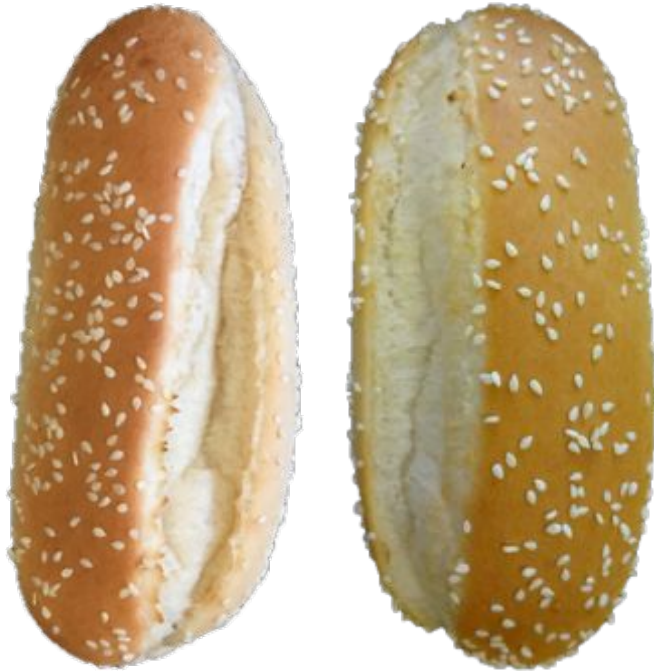
1	2	3	4	5	6	7	8	9
Failed	*****	Needs Improvement	*****	Borderline	*****	Good	*****	Target / Gold Standard

Split Defects

Moderate defect



Extreme Defect



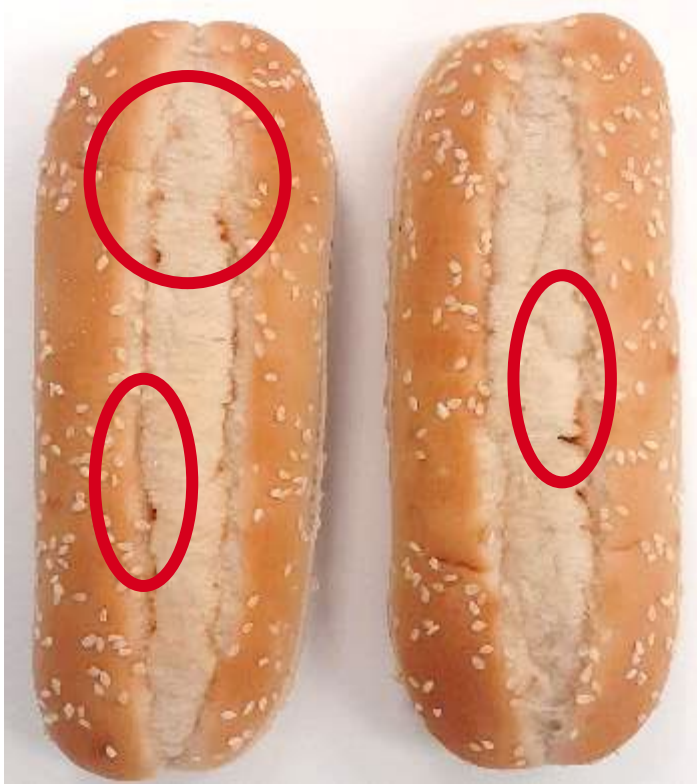
Off Centered Split

- Split shall be centered and run the complete length of the crown



Split Defect

Slight Defect



Burnt areas

- Burnt areas that commonly appear in the split edges.

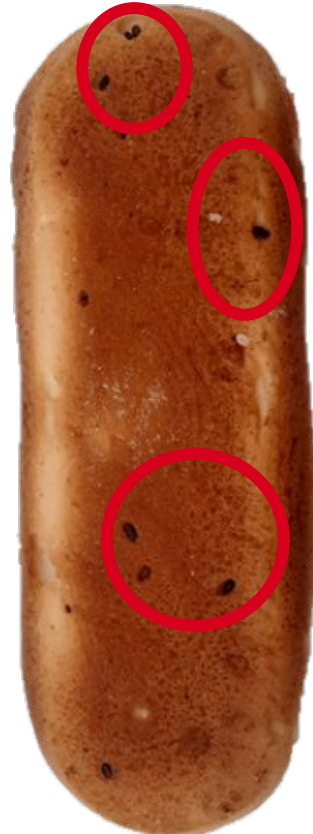


Seeding defects

Moderate defect



Slight defect



Seeding defects

- **Seeding voids:** Areas of 19 mm or more without sesame seeds- Moderate
- **Seeds on Heel:** The sesame seeds should be only in the crown surface of the bun - Slight



Heel Defects

Moderate defect



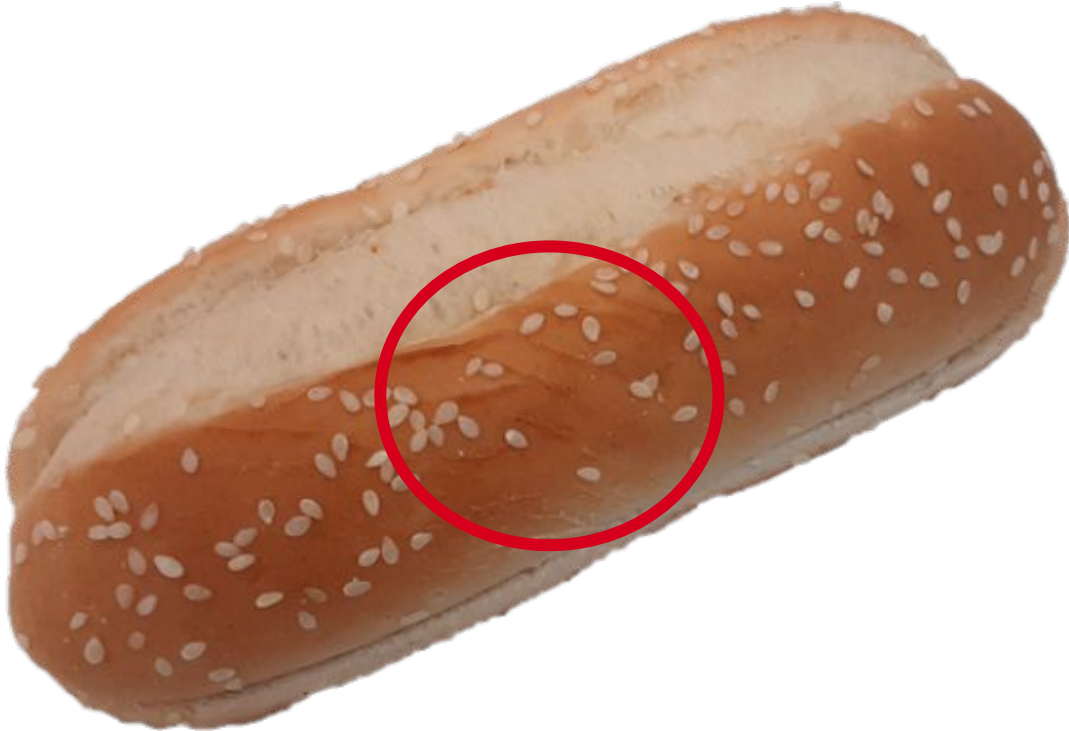
Sanded Heel

- Scraped off areas in the heel sides and bottom,



Crown defects

SLIGHT DEFECT



Wrinkles

- Creased areas that can be on the surface of the crown. The wrinkles of the Specialty bun has a characteristic appearance, which looks like a scratch.



Crown defects

Moderate defect



Blisters

- Darker and big areas of the bun, caused during fermentation (10 mm or more)



Critical defects



- Critical defects are not accepted:
 - Mold
 - Foreign material
 - Insects

Color



Sample Size

- One pillow pack

Method of measurement

- Visual analysis

Criteria for Scoring and Action

9 Points Scale for sensory evaluations.

1	2	3	4	5	6	7	8	9
Failed	*****	Needs Improvement	*****	Borderline	*****	Good	*****	Target / Gold Standard





Toasted Appearance

Slight Defect

Target

Moderate defect



Untoasted Areas



Dark toasting

Sample Size

- 6 buns- Randomly picked

Method of measurement

- Visual analysis

Criteria for Scoring and Action

9 Points Scale for sensory evaluations.

1	2	3	4	5	6	7	8	9
Failed	*****	Needs Improvement	*****	Borderline	*****	Good	*****	Target / Gold Standard





Visual Texture

DESIRABLE ATTRIBUTES

- Tight grain
- Tender Crust
- Moist.
- Resilient when moderate finger pressure is applied

POTENTIAL DEFECTS

- Ragged texture
- Open grain
- Holes





Visual Texture- potential defects



Holes



Open grain/Dry



Ragged



Texture in mouth

DESIRABLE ATTRIBUTES

- Resilient,
- Moist and tender with good body.
- Slightly chewy and slightly tough with a firm bite.

POTENTIAL DEFECTS

- Too Soft (tooth pack)
- Brittle
- **Dry/Drumbling**
- Too tough, too chewy, or doughy or gummy





Odor

DESIRABLE ATTRIBUTES

- Clean
- Fresh bread
- Baked flour
- Nutty notes

POTENTIAL DEFECTS

- Stale
- Chemical
- Burnt
- Off odors





Flavor

DESIRABLE ATTRIBUTES

- Crumb- Slightly sweet, fresh white bread flavor
- Sesame Seeds- Mildly toasted, nutty flavor.

POTENTIAL DEFECTS

- Stale
- Chemical
- Burnt
- Sour
- rancidity
- off-flavors



Quiz Training Module “EMEA”

Training



Sensory Training Quiz: Burger King Buns

In case the Quiz didnt work in the previous slide, please open it using the below QR code or the below URL



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