

RBI QA Training

Introduction to RBI Sensory Program



Disclaimer

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Training Module “Introduction”



SPEQ use

1

SPEQ

RBI QA Sensory Program

Program

2



Scoring

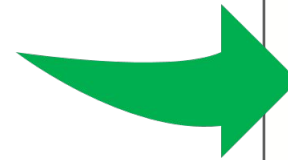
3






SPEQ use

SPEQ



rbi restaurant brands international



Sign In

Username
RBIDR013@bkglobal.corp.whopper.com

Password
.....

☐ Recordarme

Iniciar sesión

[Privacy Policy & Help](#)

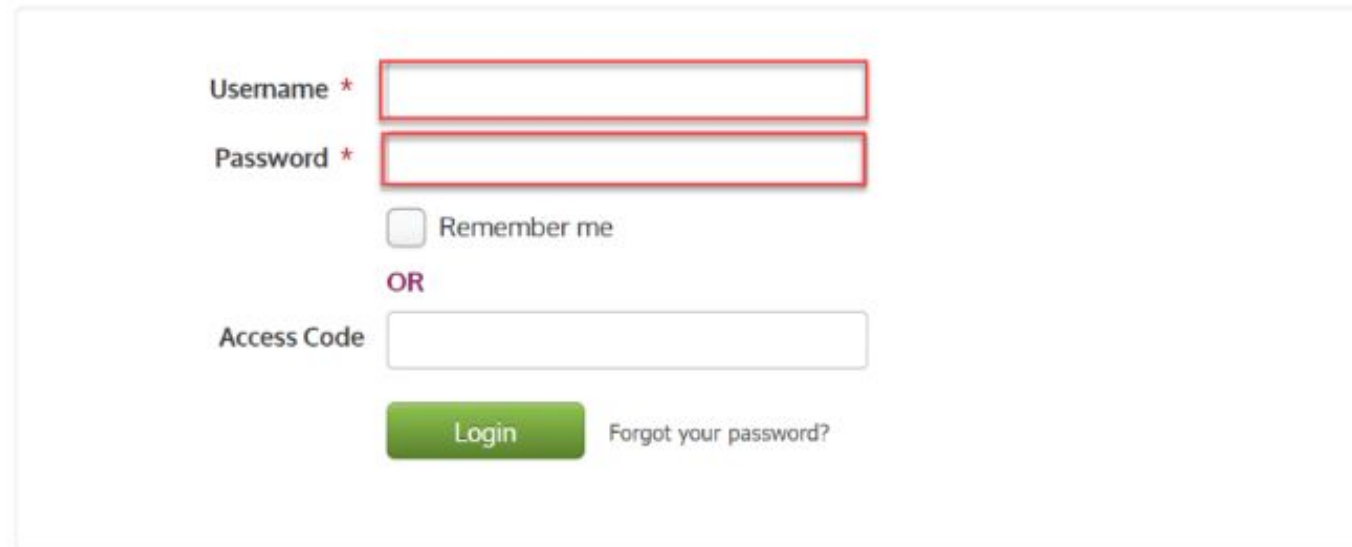




How to access SPEQ?

RBI SPEQ must be accessed via the following URL:

<https://speq.compliancemetrix.com>



The screenshot shows a login interface with the following elements:

- Username ***: A text input field.
- Password ***: A text input field.
- ☐ **Remember me**: A checkbox with the label "Remember me".
- OR**: A purple separator text.
- Access Code**: A text input field.
- Login**: A green button.
- Forgot your password?**: A text link.

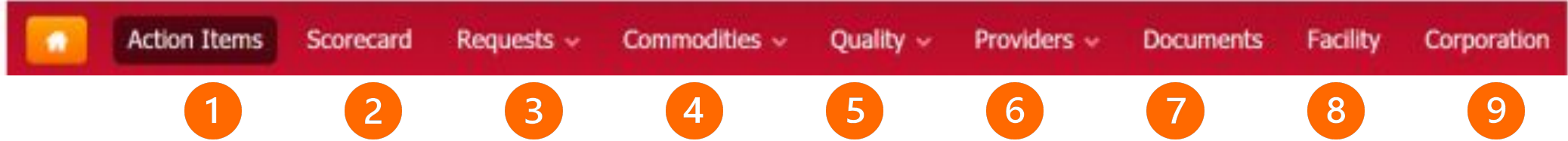


Regional contact: QA.LAC@rbi.com / QA.EMEA@rbi.com / QA.APAC@rbi.com / QA.NA@rbi.com





SPEQ main menu



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.

☐ Select All 3
☒ Approval Request
☐ Approved Product List
☐ Certification
☐ Corrective Action Plan
☒ Document
☐ Entity Management
☐ Facility Audits
☐ Incident Management
☐ Raw Material Supplier
☐ Specification

Action Item	Due Date
OPEN 4 <small>All pending tasks will display here. Select the "Open" button to open the record to complete the task.</small> VEGETABLE PROTEIN, FULLY COOKED (156398.R01.V000)	-
OPEN An FIQ Nutrition Information section for has been requested from the Facility. [Ref: Foster Farms Foster Farms - Compton TACO-BEEF & TEXTURED VEGETABLE PROTEIN, FULLY COOKED (156398.R01.V000)]	-

Show 5 10 20 50

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

Action Items **Approved Commodities** **SPEQ Admin** **Requests** **Commodities** **Quality** **Providers** **Documents** **Reporting**

Specification **Summary** **Specification** **Aligned Facilities** **Admin Tools**

Specification Number: 155516.R00.V01

Type/Category: Food/Beef

RBI Brand: Burger King

Commodity Name:

BEEF-PATTY, WHOPPER® (4.0 OZ)

Author: Audrey Kreske

Created On: 25/02/2015 03:30 p. m.

Issue Date: 22/08/2017 01:09 p. m.

✓ Finalized

Download ZIP

Last Generated: 29/04/2021 08:40 a. m.

Create new

(elegir)

 from this Specification

— Product Specification

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

Action Items Approved Commodities SPEQ Admin Requests Commodities Quality Providers Documents Reporting

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

Filtro

PROPIEDADES

Name

+ Añada Propiedades

TIPO

tiene

VALOR(ES)

L1P5021_RBI Tomato Manu

Aplicar un filtro

Quita los valores

GUARDA FILTRO APLICADO

☒ Guardarcomo Name tiene L1P5021_RBI Tomato Manual v5.0.pdf_Filter1

☐ Hacer esto el filtro predeterminado

Guardar

X Cerrar

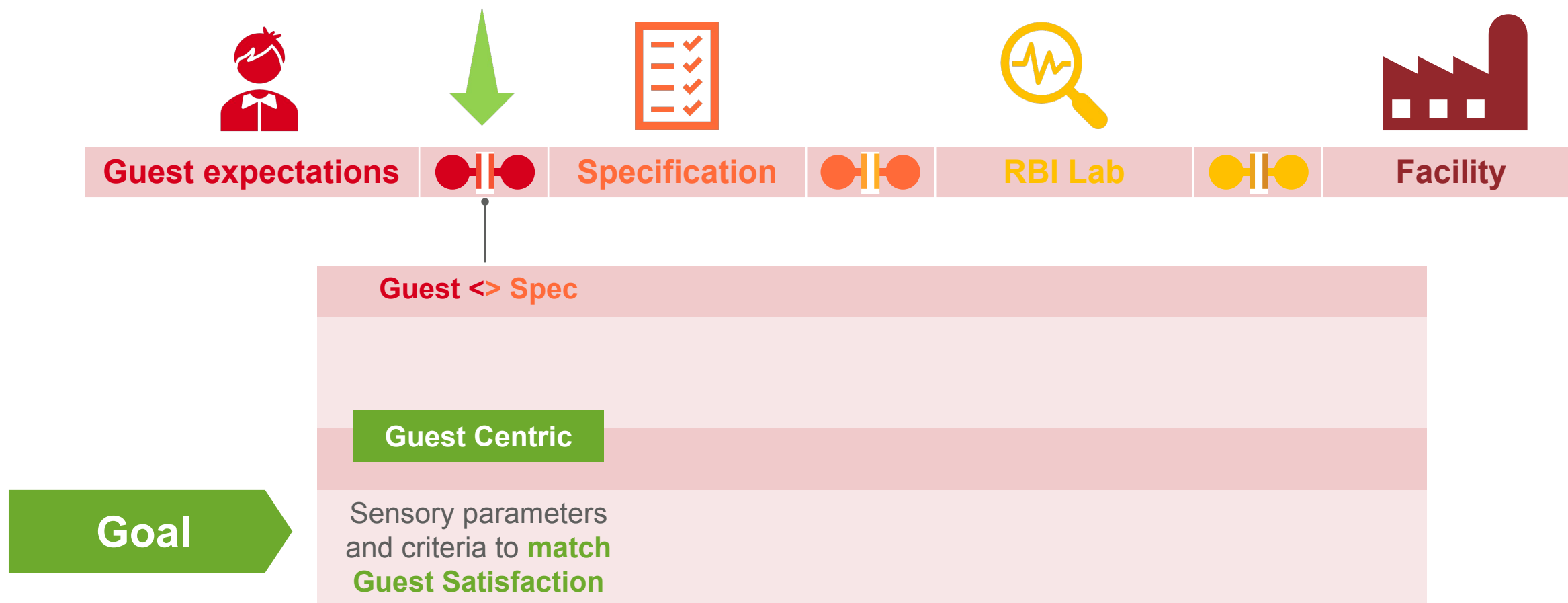
Filtro(s) aplicado(s): "Name" tiene "L1P5021_RBI Tomato Manual v5.0.pdf".

Name	Description	File	Type	Brand	Region
L1P5021_RBI Tomato Manual v5.0.pdf	L1P5021_RBI Tomato Manual	L1P5021_RBI Tomato Manual v5.0.pdf	General Documents Facility	Burger King	Latin America and the Caribbean



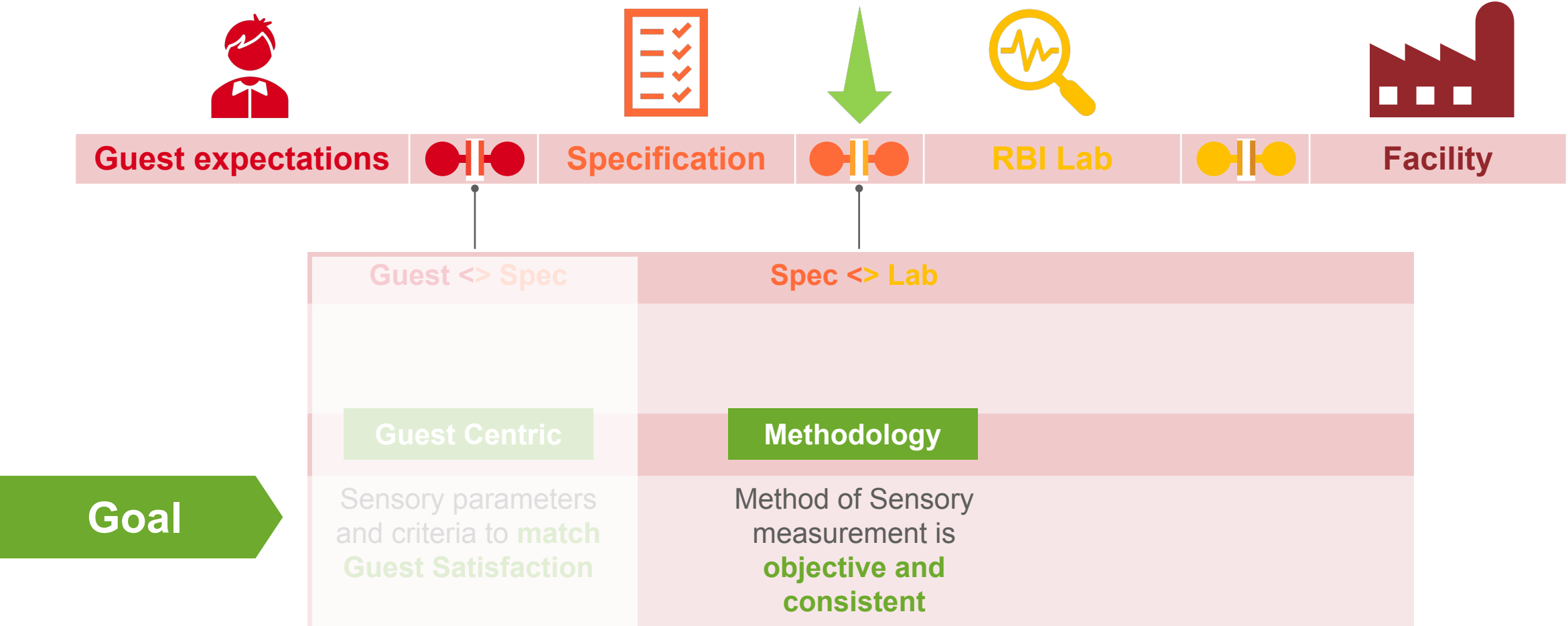


Goals of RBI Sensory Program



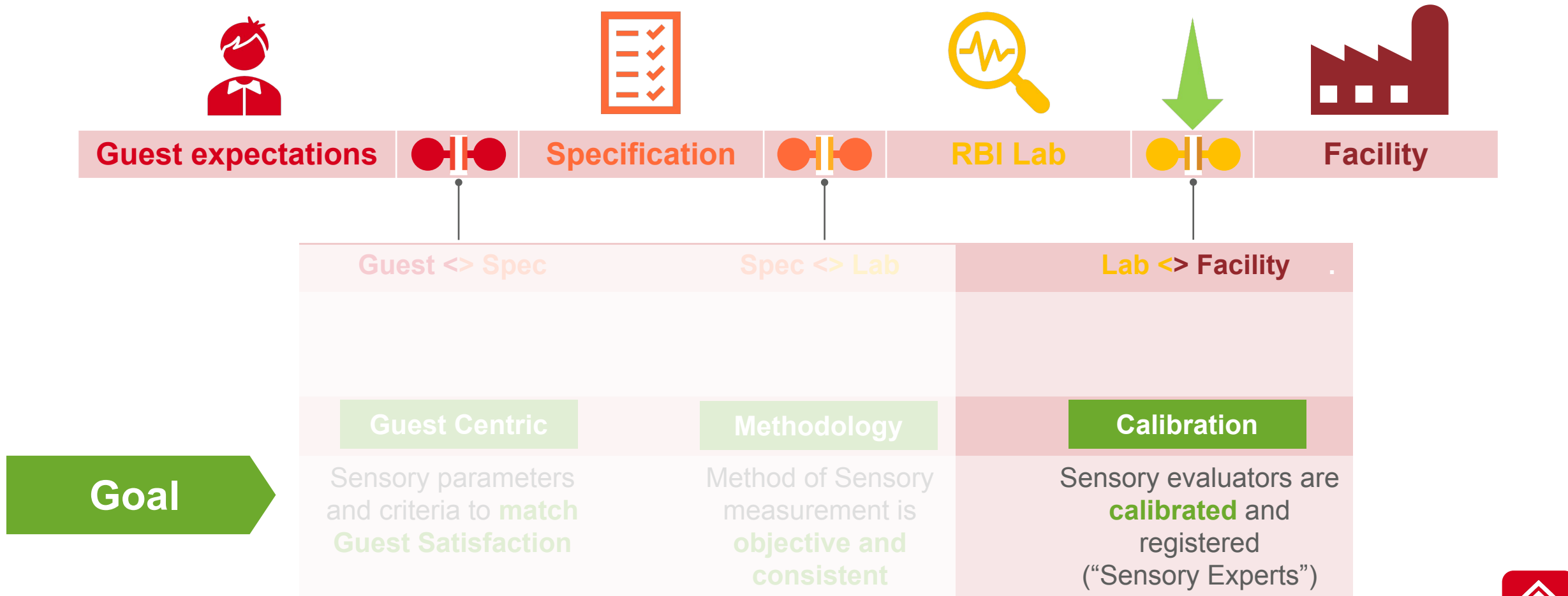


Goals of RBI Sensory Program



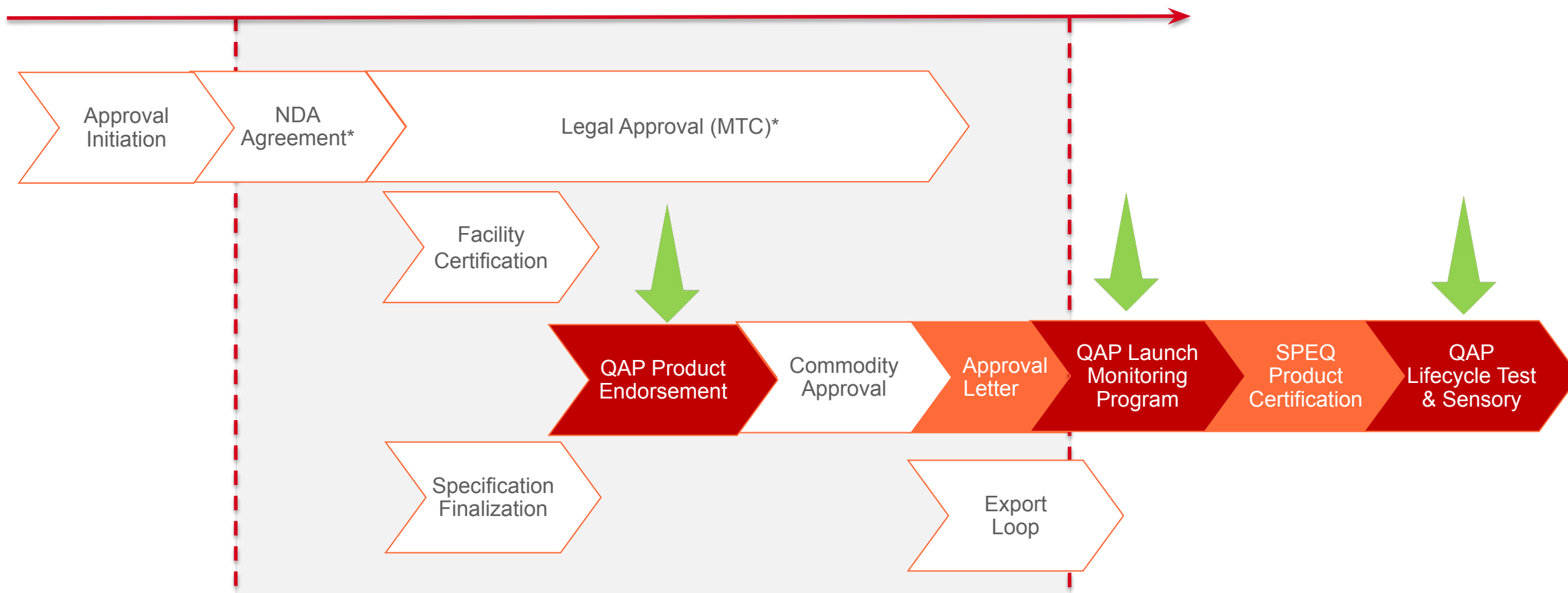


Goals of RBI Sensory Program





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

Cascade
down

- **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

- **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

Contact RBI

- In case of doubt regards Sensory evaluation materials please **contact** your RBI QA representative





“Sensory Expert” registered in SPEQ

rbi restaurant brands international

RBI LAC QA Team

Action Items Facilities Requests Commodities Quality Providers Documents Corporation

Commodity Hub: In Progress > : Sensory Calibration

Commodity Hub Summary Summary by Country QAP Label & Graphics **Sensory Calibration**

Vendor Code: 38870
Approval Request# 44526

Specification: TEA POWDER, THAI MILK, NESTLE (#174203.R00.V00)
Facility: Purchaser Option (#000000)
Region: APAC
Brand: Burger King

Approval Date: n/a
Target Approval Letter Date: 10/13/2021
Target Approval Days: 35

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

Sensory Expert

Full Name Email Sensory Expert Validation Vendor Code Commodity Calibration Status Sensory Expert To Commodity

Jennifer.smith@bestbeef.com	Validated	View 25408	Calibrated	Update Calibrated
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Show 5 10 20 50





What do I need to perform Sensory evaluation?

SPEQ Specifications

+ Attributes & Defects + Visual Product Guides + Evaluation Records + Corrective Action Report

Item	Category	Description
1	Donut	Donut
2	Donut	Donut
3	Donut	Donut
4	Donut	Donut
5	Donut	Donut
6	Donut	Donut
7	Donut	Donut
8	Donut	Donut
9	Donut	Donut
10	Donut	Donut

Item	Category	Description
1	Donut	Donut
2	Donut	Donut
3	Donut	Donut
4	Donut	Donut
5	Donut	Donut
6	Donut	Donut
7	Donut	Donut
8	Donut	Donut
9	Donut	Donut
10	Donut	Donut



Item	Category	Description
1	Donut	Donut
2	Donut	Donut
3	Donut	Donut
4	Donut	Donut
5	Donut	Donut
6	Donut	Donut
7	Donut	Donut
8	Donut	Donut
9	Donut	Donut
10	Donut	Donut

Item	Category	Description
1	Donut	Donut
2	Donut	Donut
3	Donut	Donut
4	Donut	Donut
5	Donut	Donut
6	Donut	Donut
7	Donut	Donut
8	Donut	Donut
9	Donut	Donut
10	Donut	Donut





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)



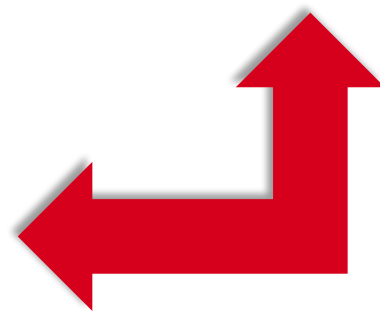
Slight



Moderate



Extreme



Slight



Moderate





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

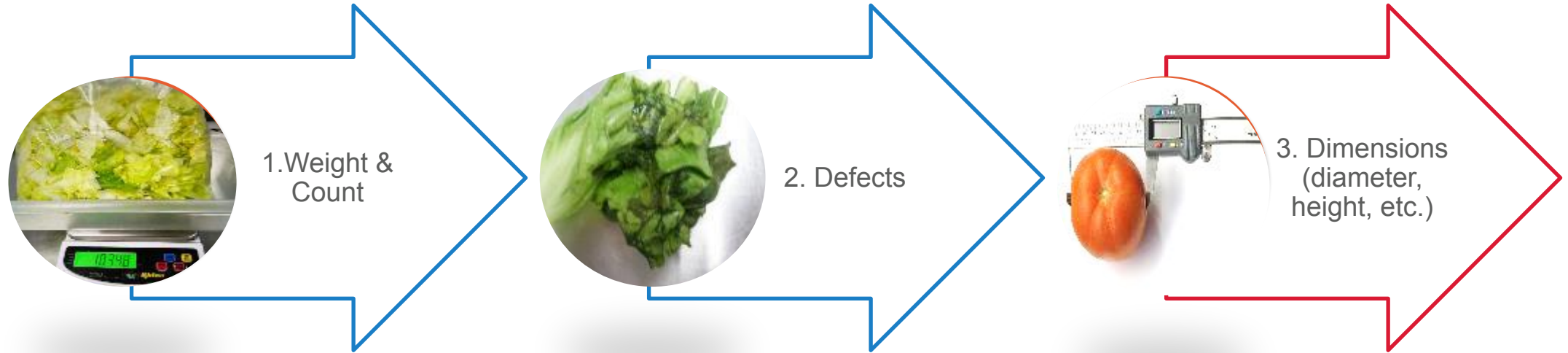
7	8	9
Good	*****	Target / Gold Standard

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

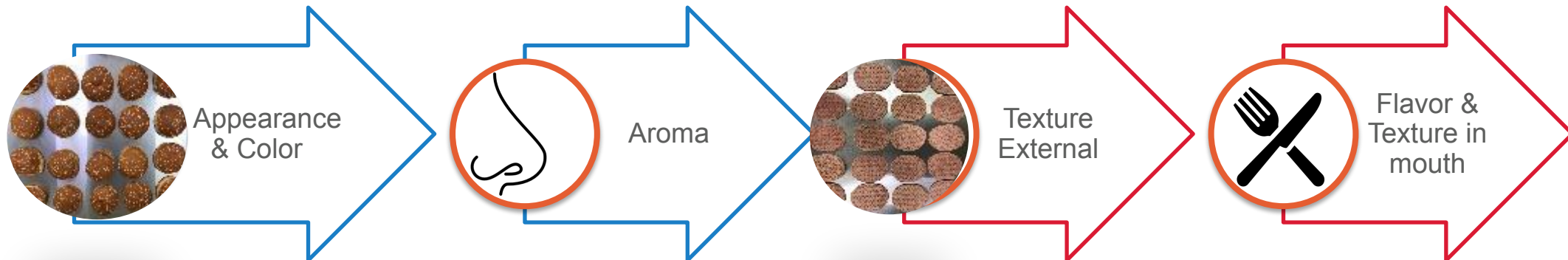


How to perform sensory and physical evaluations?

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



Bun 4" SEEDED



BURGER

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)	$X = (\text{Result in the table} \times 100) / 60$
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	10		10
			Over	0	3 out of range -5 points more out of the range -10 points			
			Under	6				
2	Overall Height	44,5 - 52 mm	Average	50,57	In range: No deduction	10		0
			Over	2	3 or more, all points			
			Under	0				
3	Heel Height	16,5 - 20,3 mm	Average	20,00	In range: No deduction	10		0
			Over	0	3 or more, all points			
			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	10		10
			Over	1	3 out of range -5 points more out of the range -10 points			
			Under	5				
5	Crown Colour	Range 3,2 - 3,7	BCU in range	3,52	No deduction	10		0
			Out of Range		All points			
6	Heel Colour	Range 3,2 - 3,6	BCU in range	3,5	No deduction	10		0
			Out of Range		All points			
Total Score						60		

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





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

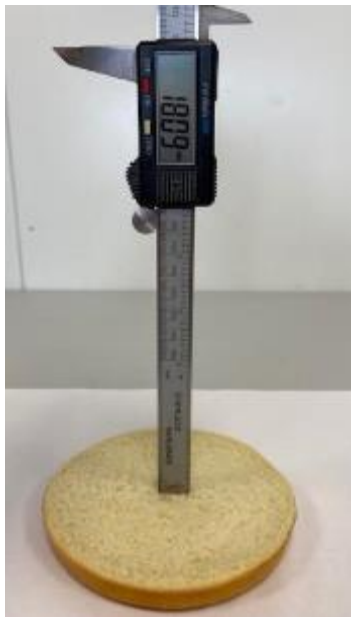
Max: 20mm

- 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.

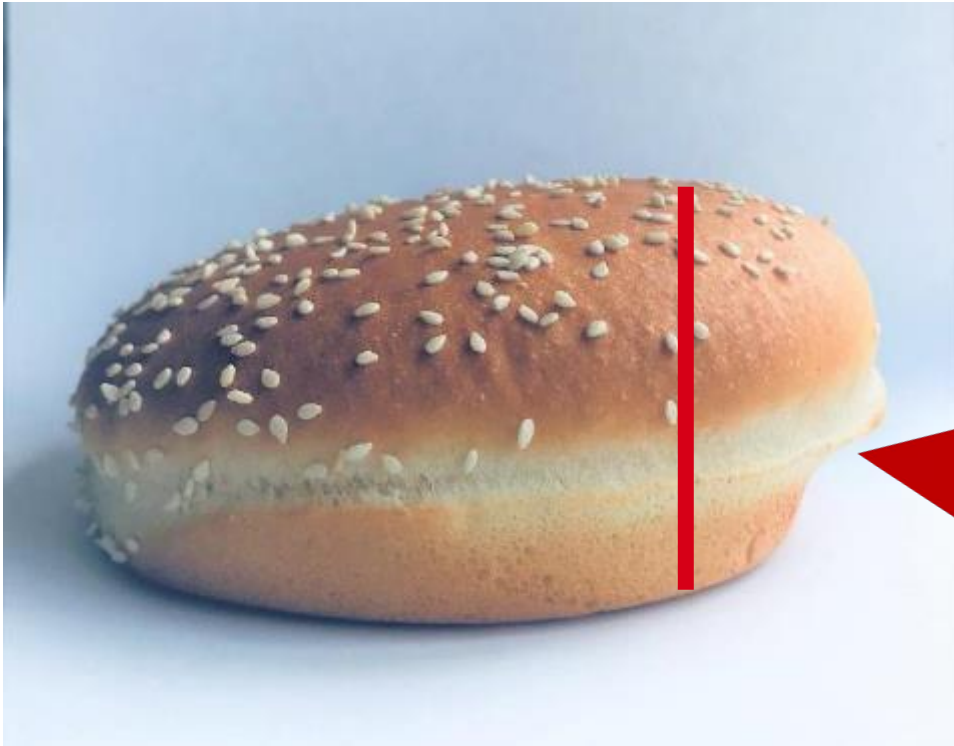
Misshapen Bun, is not rounded and symmetrical.





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

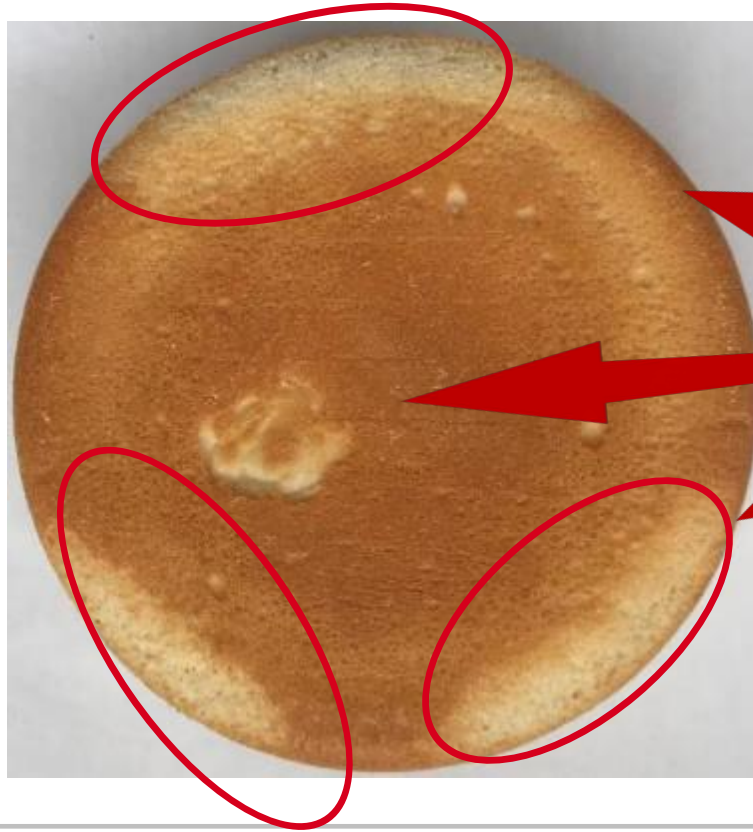
- Creased areas that can be on the surface of the crown





Heel defects

MODERATE DEFECT



Sanded Heel

- Scraped off areas in the heel sides and bottom,

Scraped areas



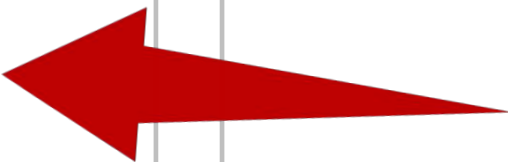
Heel defects

MODERATE DEFECT



Flour on Heel

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



Flour area bigger than 30 mm





Color



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

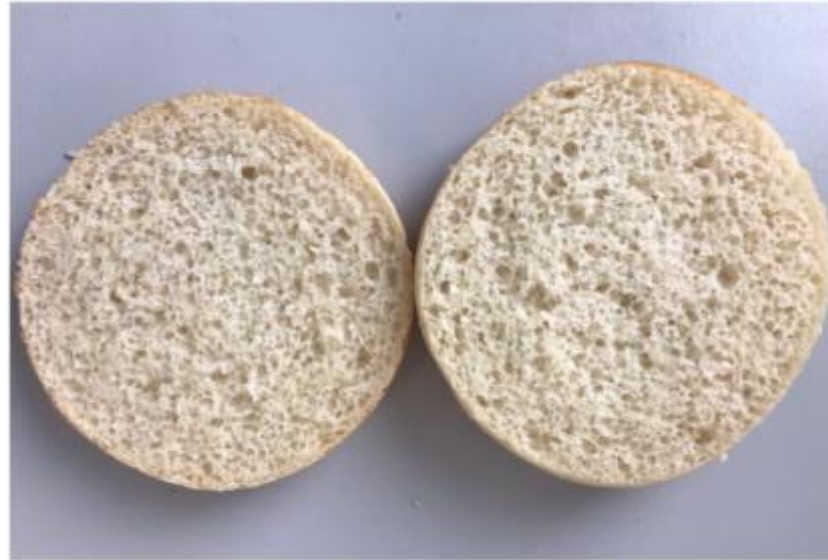




Visual Texture- potential defects



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/Drumblng**
- 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 ATRIBUTES

- 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



1

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Physicals sections

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Tools &
Equipment

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Physical
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Sensory sections

3.1

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Tools &
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Appearance

3.4

Texture

3.1

Samples preparation

3.1

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. Weight2. Overall height3. Heel height4. Length5. Width6. Crown color7. Heel color8. 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	Deduct	
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				
			Under	5	more out of the range - 10 points				
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				
			Under	3	more out of the range - 10 points				
5			Average width	57,91	In range: No deduction	10		0	
				Over	0				3 out of range - 5 points
				Under	1				more out of the range - 10 points
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			0	
			Average depth	6,34	In range: No deduction			0	
			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				
								1	
Total Score					82				

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





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



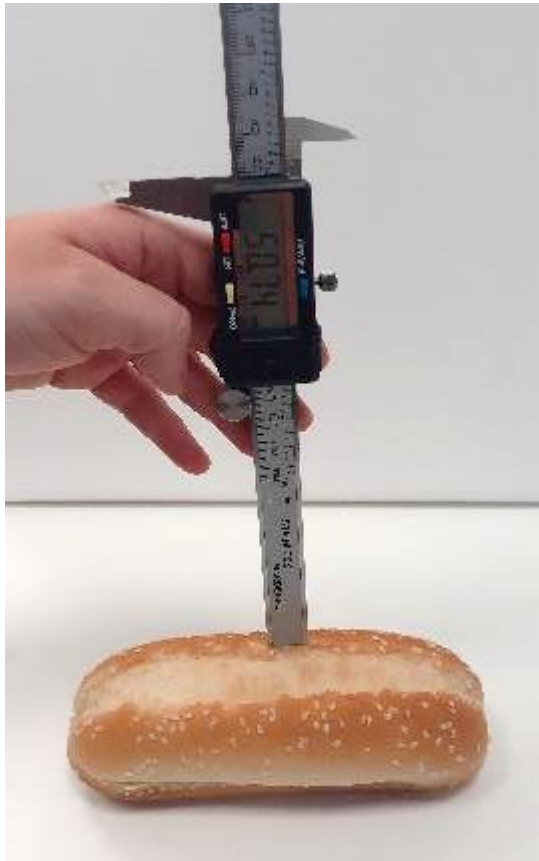


Physicals –Height

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



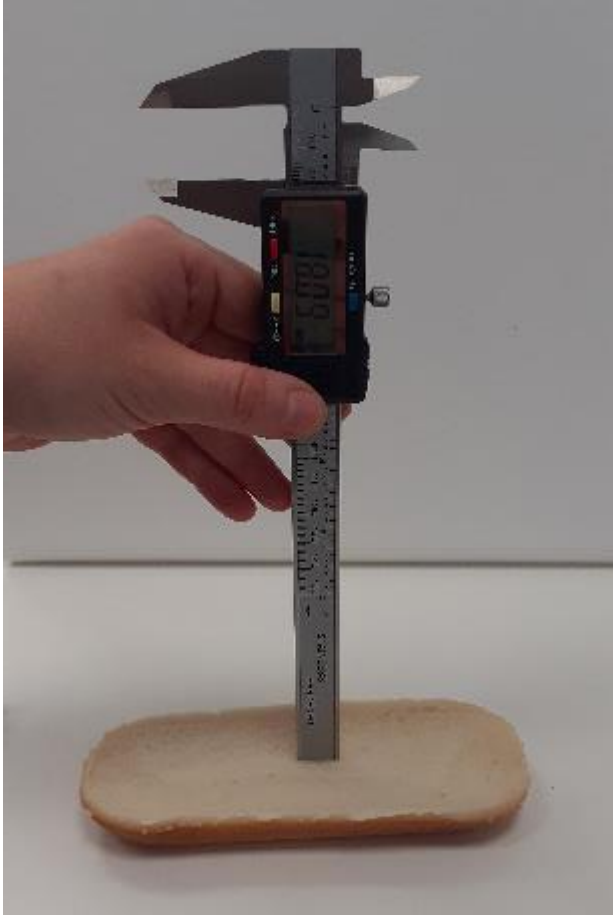


Physicals – Heel Height

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

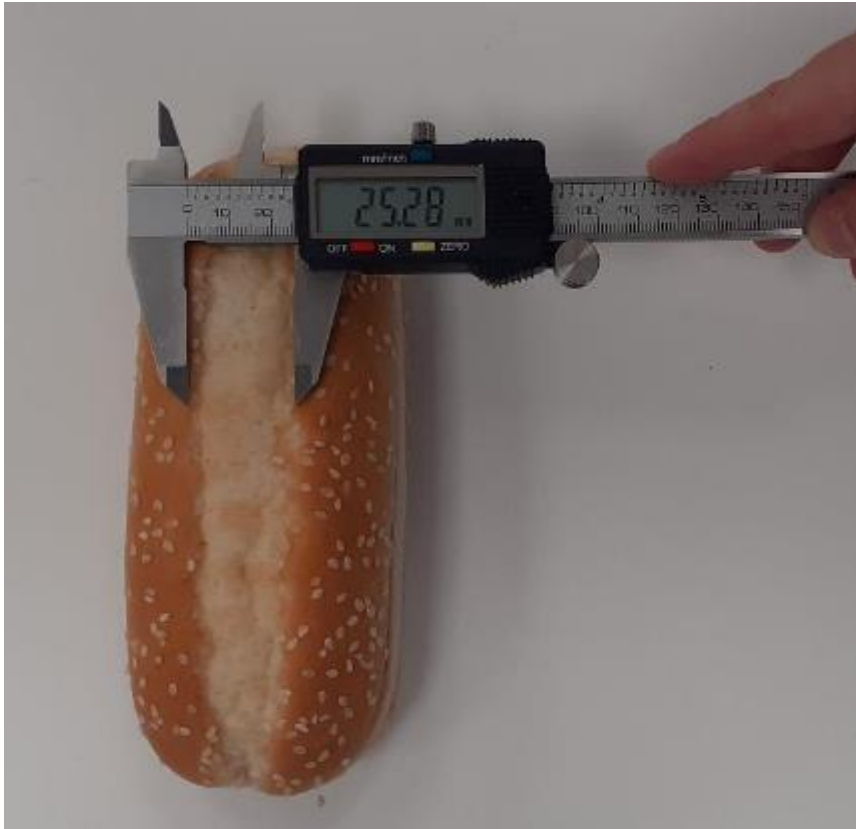
- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria





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

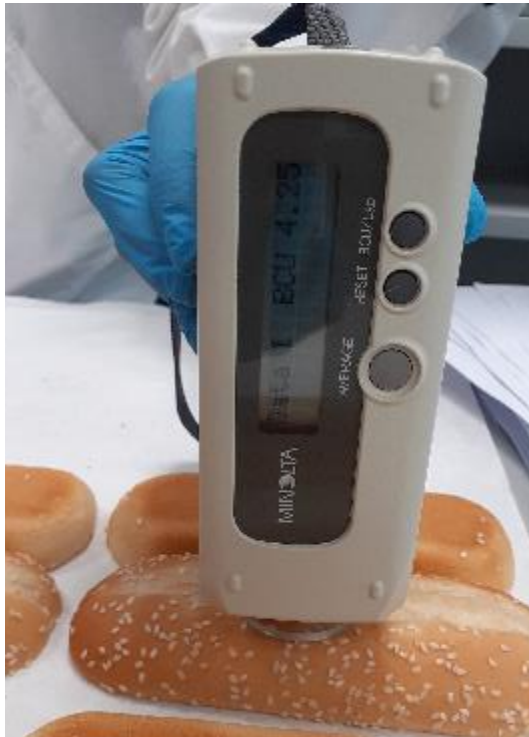
- **PASSED:** ≥ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria
- **FAILED:** ≤ 45 points taking account all the physical parameters, Refer to the slide 16 for more information about the scoring criteria





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

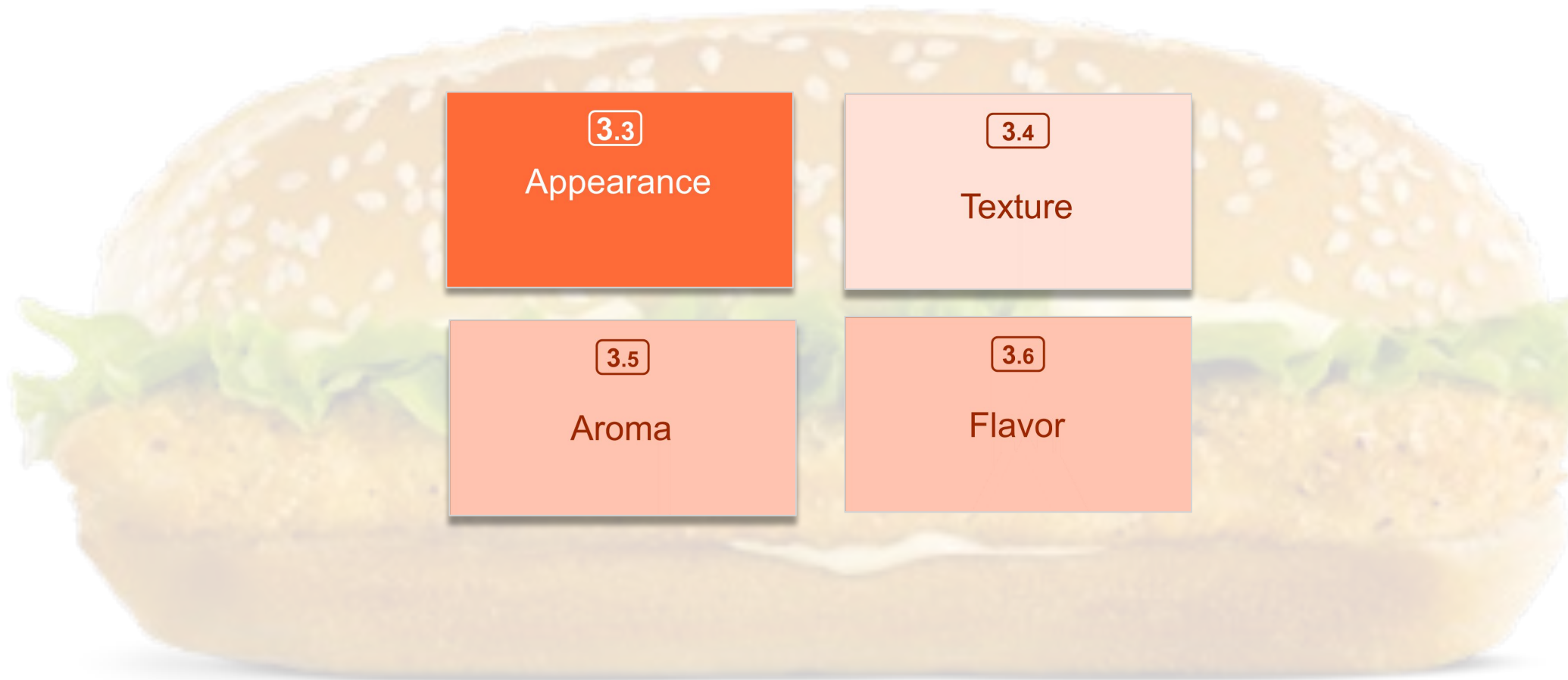


Required Measuring Tools and Equipment for the sensory evaluation

- Plastic tray
- RBI approved Toaster



Sensory BUNS





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



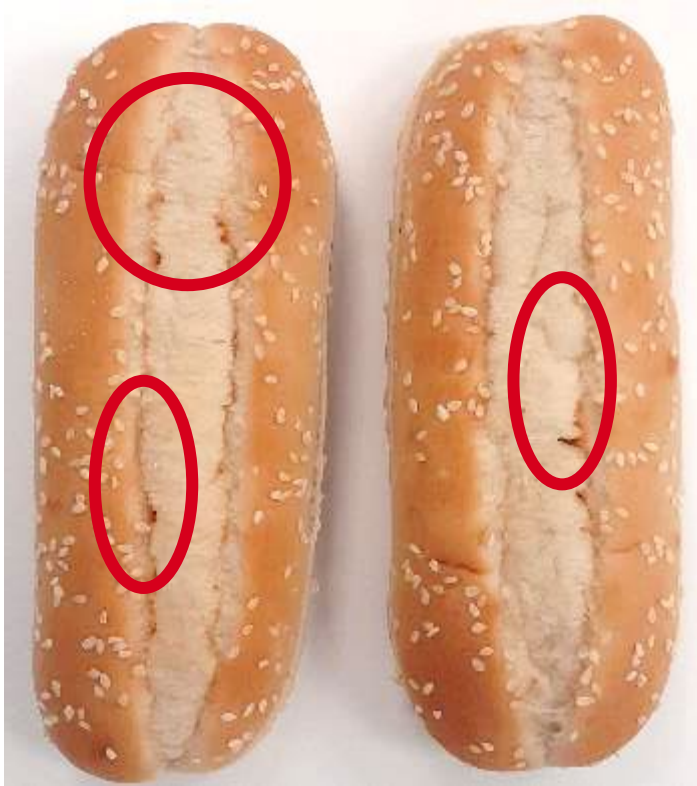
Off Centered Split

- 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.

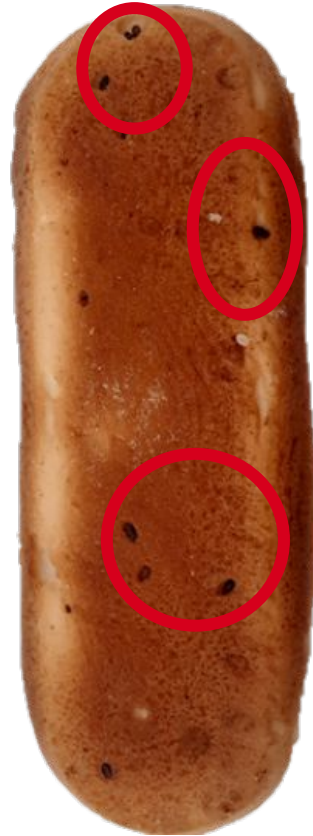


Seeding defects

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



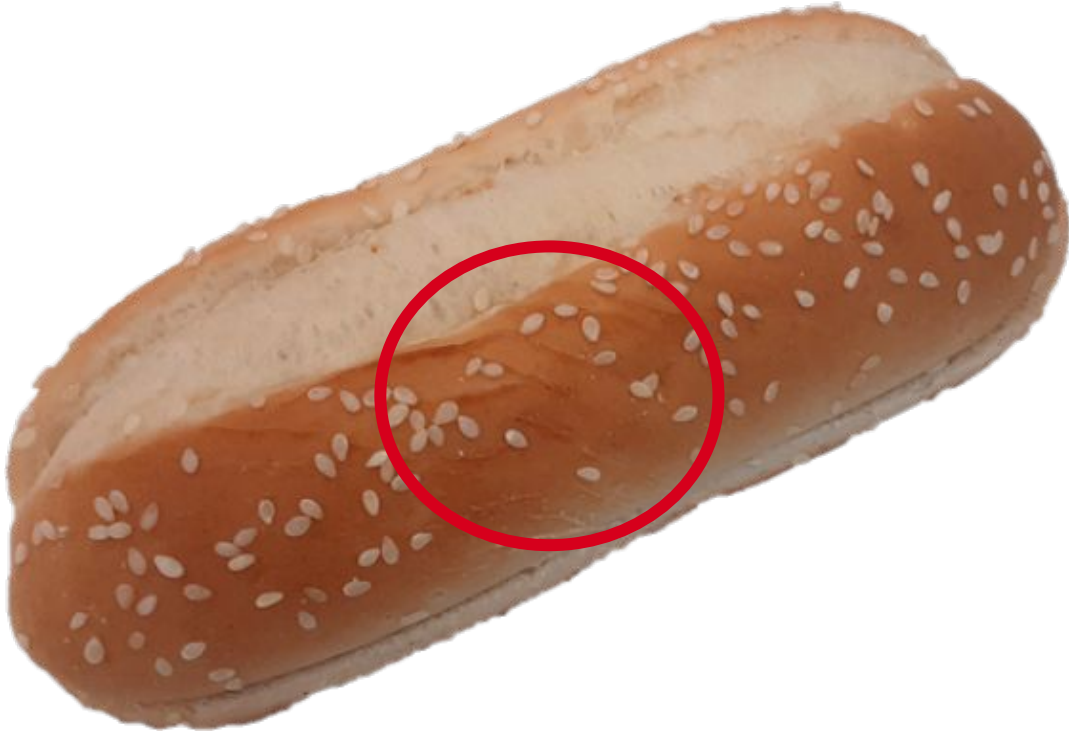
Sanded Heel

- 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”



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



[Click Here to complete the Buns Quiz!](#)



Info Links



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Training
Thanks for
Attending!

