Disciaimer

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RBI QA Sensory Program

SPEQ use

Program

Scoring

How to access SPEQ?

RBI SPEQ must be accessed via the following URL:
https://speq.compliancemetrix.com

Username *
Password *
☐ Remember me
OR
Access Code
Login   Forgot your password?

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
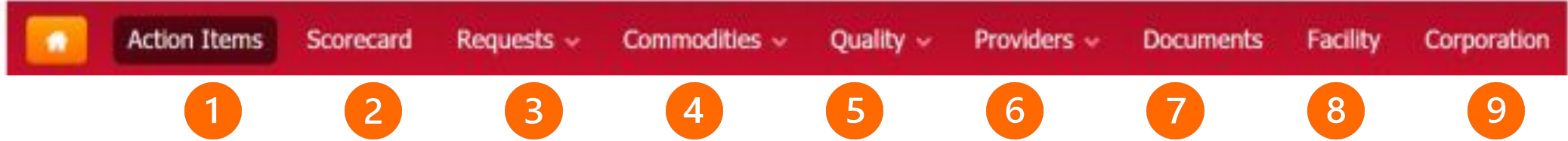
STEP	INSTRUCTIONS
1 – Action Items	The user will be directed to this page when first logging in to the system. This will display pending tasks.
2 – Scorecard	This displays the scorecard for your facility. If you are aligned to multiple facilities, you will see the scorecard in the Facility record.
3 – 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.

SPEQ specifications

SPEQ Documents

Goals of RBI Sensory Program

Guest expectations | **Specification** | **RBI Lab** | **Facility**

Guest <> Spec

Guest Centric

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

Goals of RBI Sensory Program

Guest expectations		Specification		RBI Lab		Facility

Guest <> Spec   **Spec <> Lab**

Goal

Guest Centric	Methodology
Sensory parameters and criteria to **match Guest Satisfaction**	Method of Sensory measurement is **objective and consistent**

Goals of RBI Sensory Program

Guest expectations	Specification	RBI Lab	Facility

Guest <> Spec	Spec <> Lab	Lab <> Facility

Goal

Guest Centric	Methodology	Calibration
Sensory parameters and criteria to **match** Guest Satisfaction	Method of Sensory measurement is **objective and consistent**	Sensory evaluators are **calibrated** and registered ("Sensory Experts")

Where Sensory Evaluation fits in RBI QA Program

Approval Initiation → NDA Agreement* → Legal Approval (MTC)*

Facility Certification

QAP Product Endorsement → Commodity Approval → Approval Letter → QAP Launch Monitoring Program → SPEQ Product Certification → QAP Lifecycle Test & Sensory

Specification Finalization

Export Loop

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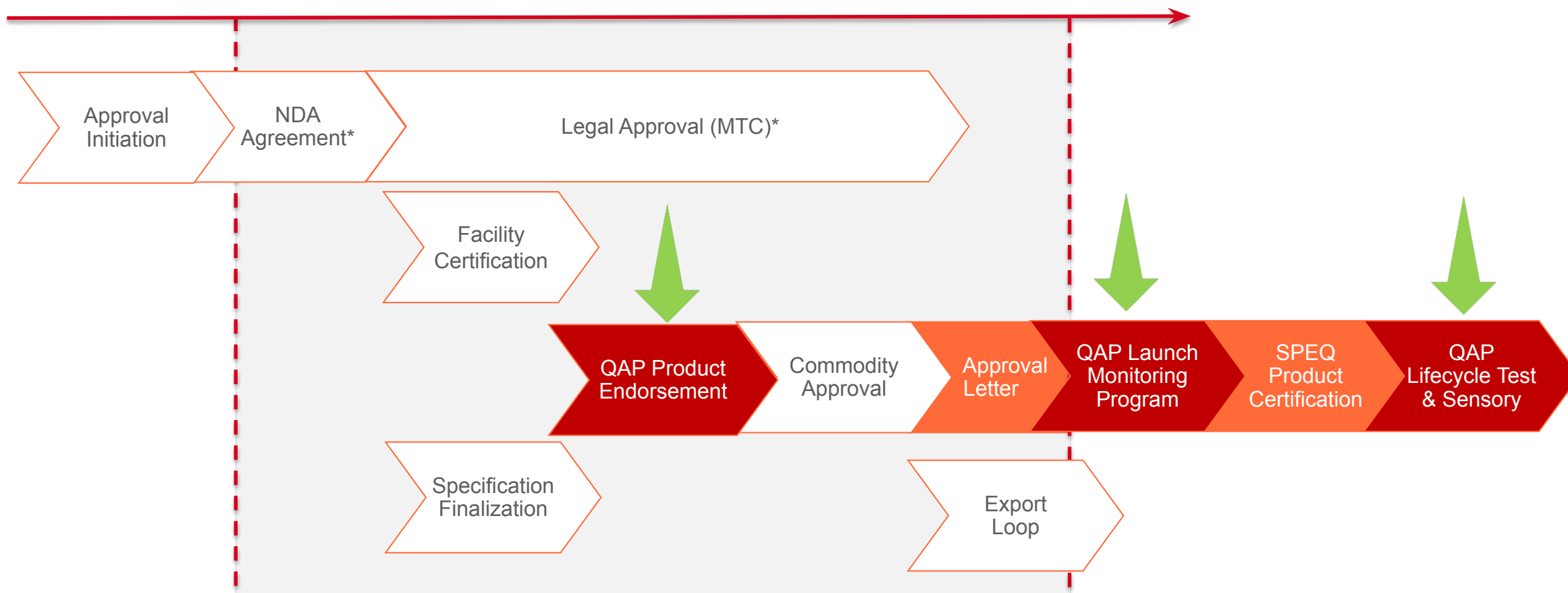
- Each Commodity in SPEQ will have at least a Supplier's "Sensory Expert" registered as calibrated who will be responsible to follow the below 3 main actions

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

"Sensoy Expert" registered in SPEQ

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)

| Slight | Moderate | Extreme |

| Slight | Moderate |
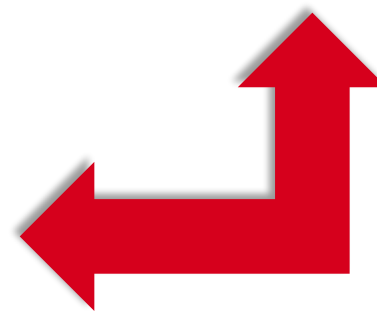
SPEQ Specifications Required Attributes & Defects	Sensory Score for each Sensory section and Overall Score

BEEF PATTIES	Required Attributes		Observed Defects			Score
Appearance (Frozen)	• Clean Edges • Consistent Thickness • Even and Consistent Perforations of Adequate Depth • Flat • Round		• Lipping • Meat Droppings • Notching • Ragged Edges • Shallow Perforations	• Smearing • Too Homogeneous • Uneven Fat Dispersion • Wedging		
Appearance (Cooked)	• Consistent Thickness • Minimal Fill Slot Ridges • Round or Slightly Oval		• Cupping • Excess Ovaling (> 0.75") • Fill Slot Hump	• Lipping • Notching • Ragged Edges	• Smearing • Too Homogeneous • Wedging	
Color	**Internal** • Brown with Slight Gray	**External** • Brown with Slight Reddish / Gray Hue (Which Will Dissipate) • Dark Brown to Black Char Markings (Approximately 0.5" Apart)	**Internal** • No Pinking	**External** • Discontinuous Grill Marks • Excess Charring of Outer Edge		
Aroma	• Charbroiled Beef • Cooked Beef • Tallow		• Excess Charbroiled • Gas (Propane) • Low Beef • Low Charbroiled	• Low Tallow • Off Aromas • Old Beef	• Rancid • Sour • Warmed Over Meat Odor	
Flavor (Place char side on tongue)	• Beef Tallow • Distinct Charbroiled Beef Flavor • Ground Beef		• Bitter • Bloody • Excess Charbroiled • Gas (Propane)	• Low Beef • Low Charbroiled • Low Tallow • Old Beef	• Rancid • Raw • Sour • Warmed Over Meat Flavor	
Texture	• Firm • Granular Piece Identity • Moist		• Bone • Cartilage • Chewy	• Dry • Grainy • Gristle	• Rubbery • Soft / Mushy • Tough	
Overall						

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

1. Weight & Count → 2. Defects → 3. Dimensions (diameter, height, etc.)

II. Sensory

Appearance & Color → Aroma → Texture External → Flavor & Texture in mouth
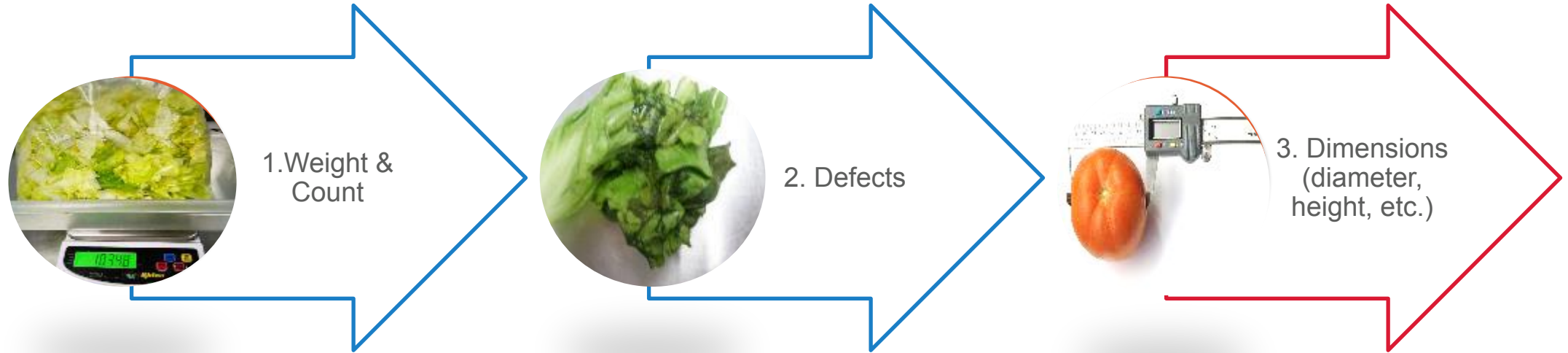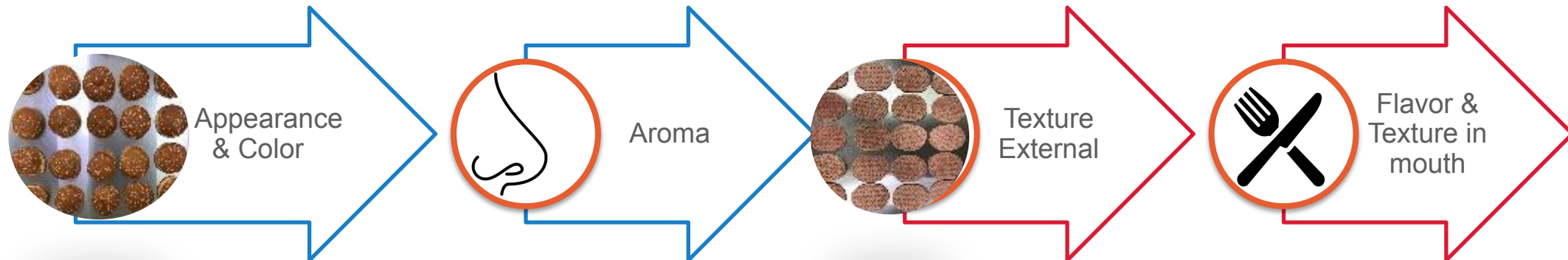
RBI QA Training

RBI QA Training

BK BUNS

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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.**

Bun 5" SEEDED

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 (-18ºC)
  - Thawing time: 12h
  - Shelf life after thawing: 60 hours

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 -18ºC

- Shelf life must be followed as defined in the specification

- Minimum cookout temperature is 60ºC.

- 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

Parameters tested	4"and 5" bun
Parameters tested	1. Weight 2. Overall height 3. Heel height 4. Shape (diameter) 5. Crown color 6. Heel color
Sample size	6 buns
Maximum score	60
Calculation of final score (out of 100 points)	X= (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**

			BURGER KING 5" BUN SCORING REPORT					REF
	Scoring date:		**#REF!**					
Attribute		**Specification Ideal**	**Possible Defects**		**Possible Penalty**	**Ideal Score**	**Your Score**	**Deduc**
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, symetrical and round.	Average	94,50	In range: No deduction	10		10
			Over	1				
			Under	5	3 out of range -5 points more out of the range -10 points			
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= (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

- **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

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

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

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.
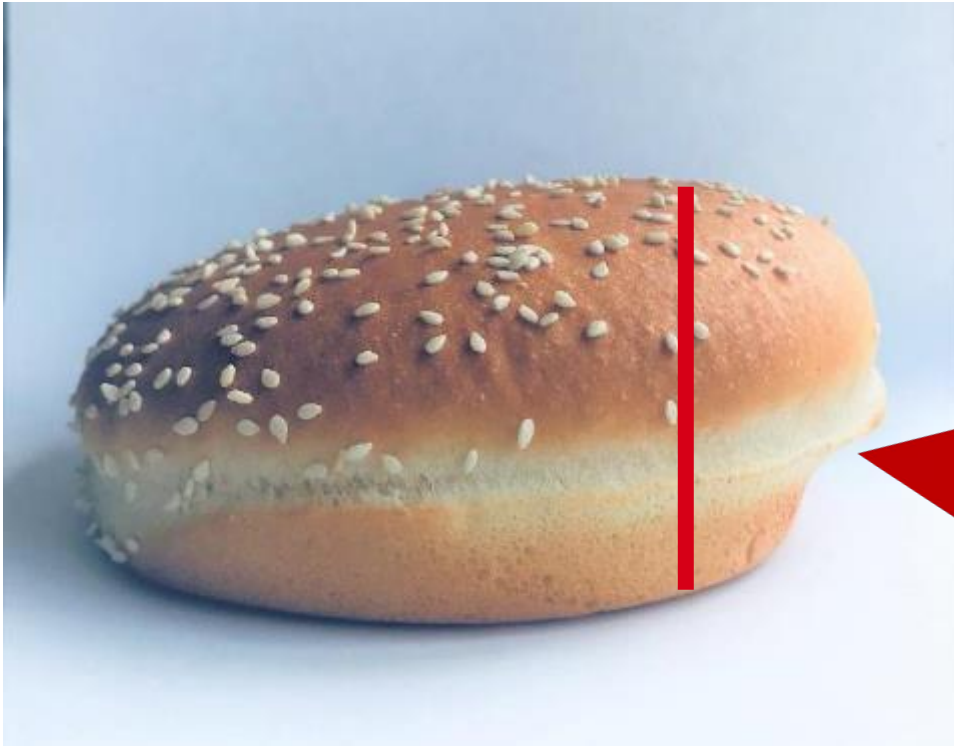
MODERATE DEFECT

Sloped 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.

MODERATE DEFECT

Blisters

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

Blister bigger than 10 mm

EXTREME DEFECT

Seeding Voids

- Sesame seeds missing in some areas of the bun surface

This area of the bun doesnt presents any seeds

MODERATE DEFECT

Wrinkles

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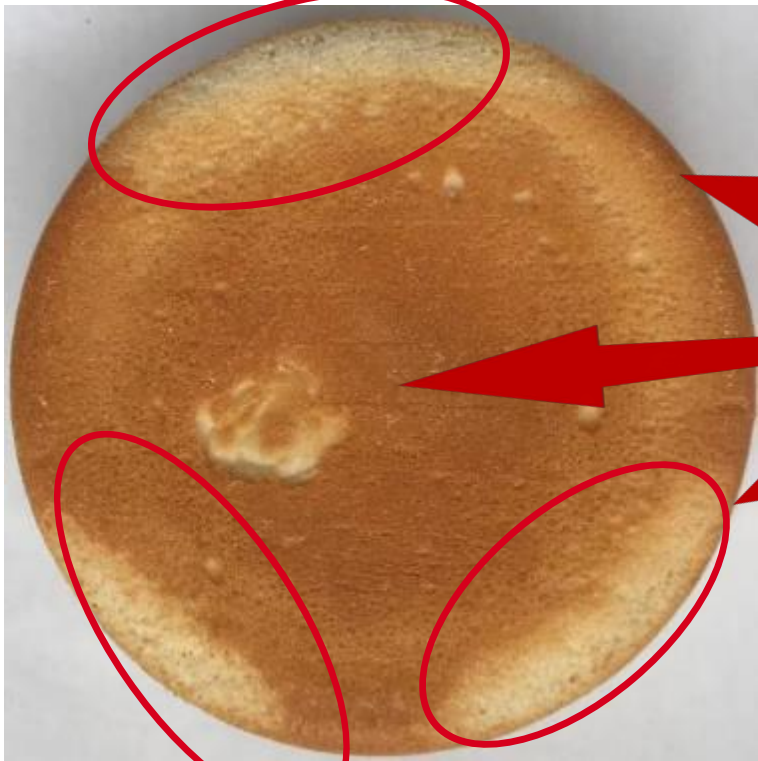
MODERATE DEFECT

Sanded Heel

- Scraped off areas in the heel sides and bottom,

Scraped areas

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

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

MODERATE DEFECT

White edges

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

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
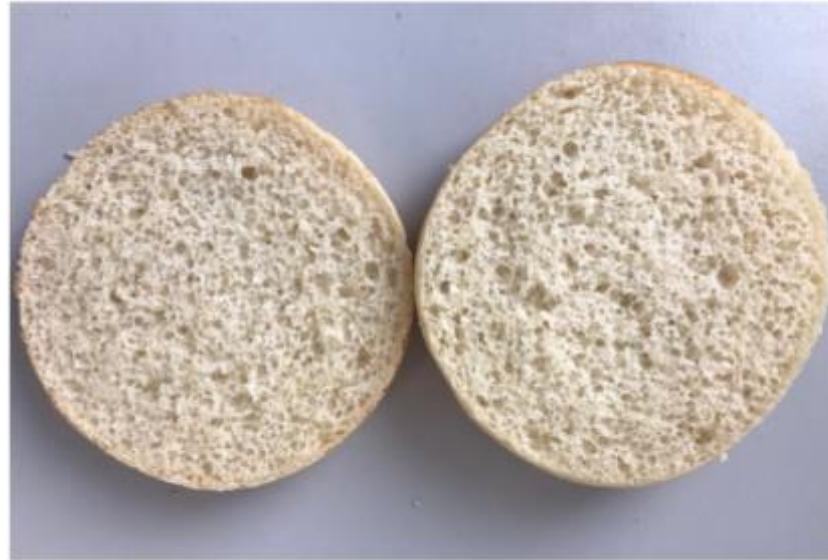
Holes

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 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

Introduction

Sensory sections

3.1

Samples preparation

3.2

Tools & Equipment

3.3

Appearance

3.4

Texture

Physicals sections

2.1

Samples preparation

2.2

Tools & Equipment

2.3

Physical Measurements

3.1

Samples preparation

3.1

Samples preparation

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 (-18ºC)
    - Thaw duration time: 12h
    - Shelf life after thawing: 60 hours

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 -18ºC

- Shelf life must be followed as defined in the specification

- Minimum cookout temperature is 60ºC.

- 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	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= (Result in the table*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

	Attribute	Specification Ideal	Possible Defects		Possible Penalty	Ideal Score	Your Score	Deducc
			BURGER KING 7" SPECIALTY BUN SCORING REPORT				REF	
								7371
	Scoring date:		24/06/2021		Date baked:			
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	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			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= (Result in the table*100)/82

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

2.3.6 Width

2.3.7 Split Width

2.3.8 Split Depth

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

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
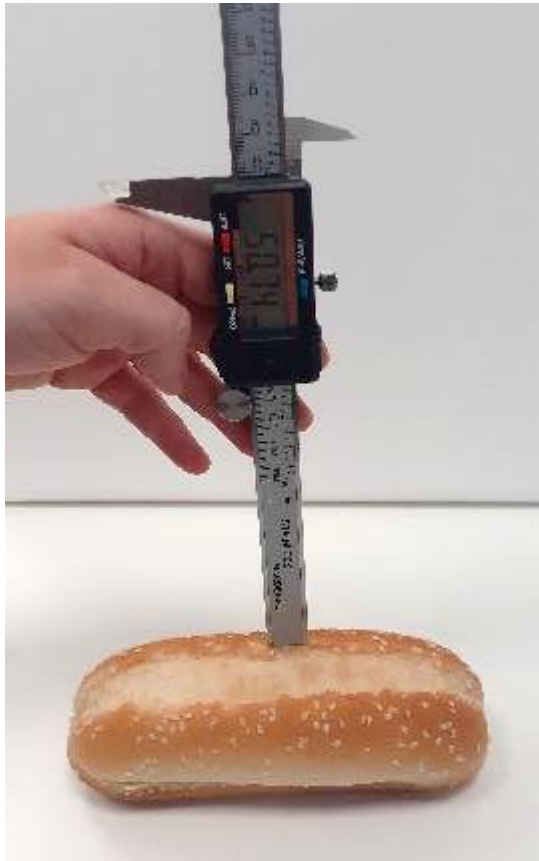
Min: 16mm **Target: 18mm** **Max: 20mm**

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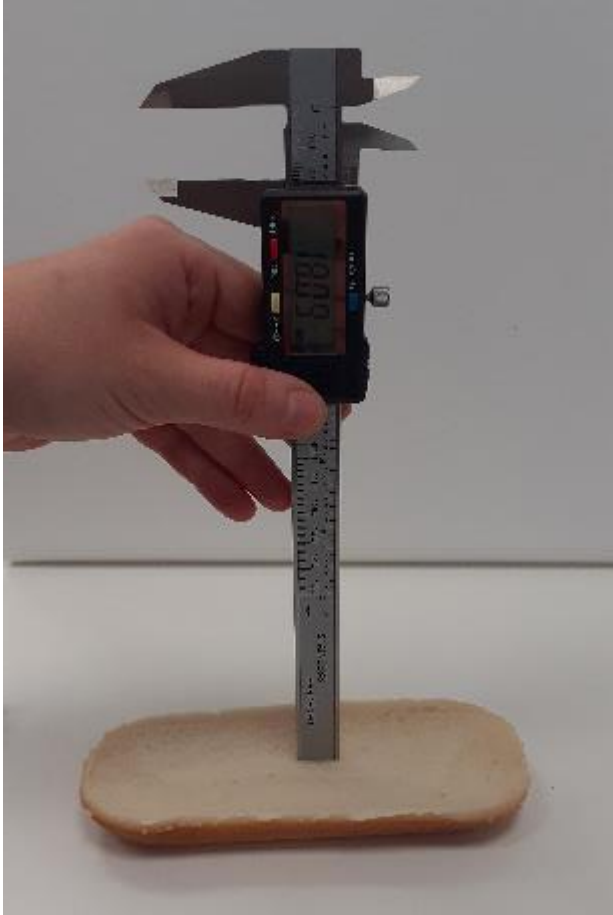
Min: 19 mm **Target: 25,4 mm** **Max: 31,7mm**

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
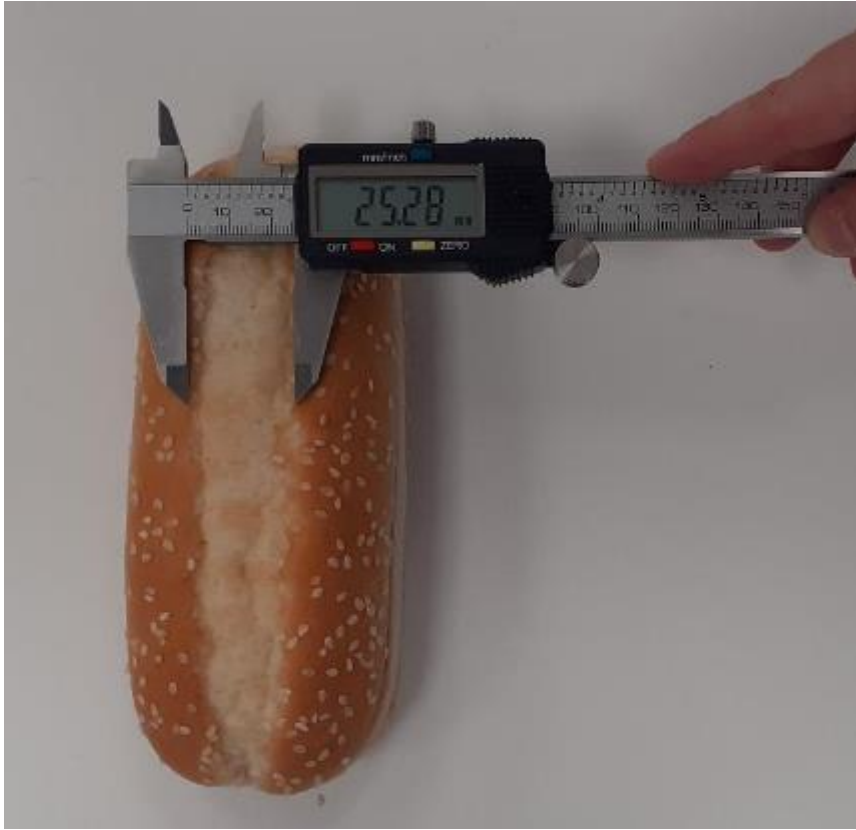
Criteria for Scoring and Action

- **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

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.
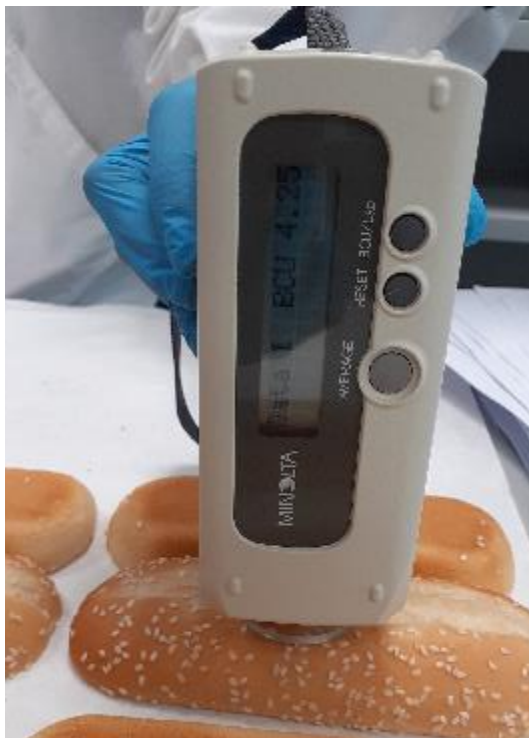
Criteria for Scoring and Action

- **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

	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

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.

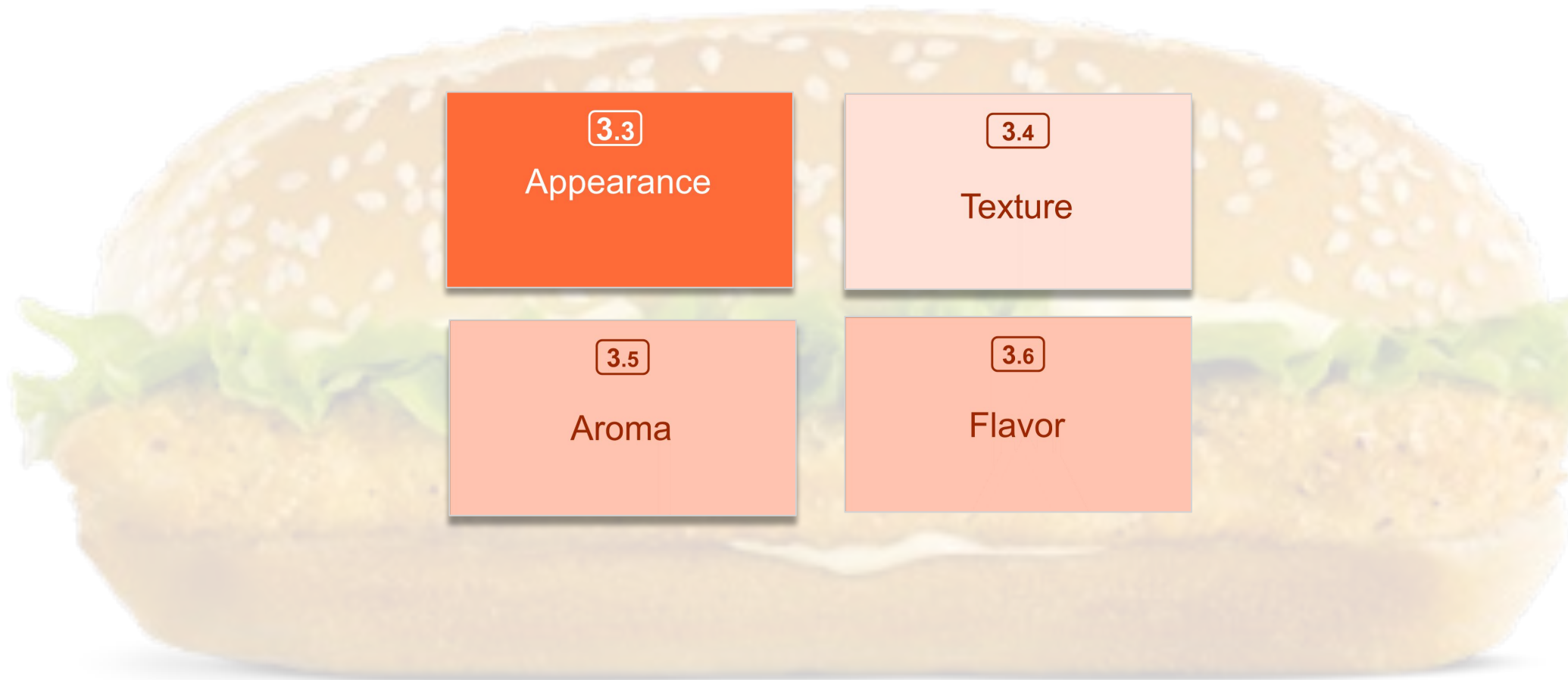3. Put the buns in a plastic tray to start the sensory assessment

Tools & Equipment

Required Measuring Tools and Equipment for the sensory evaluation

- Plastic tray

- RBI approved Toaster

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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.

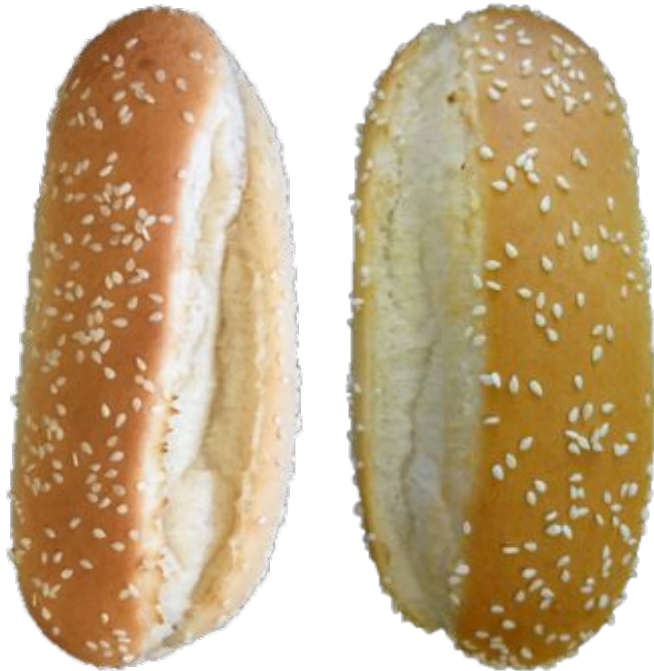| 1	2	3	4	5	6	7	8	9
Failed	••••••	Needs Improvement	••••••	Borderline	••••••	Good	••••••	Target / Gold Standard

Split Defects

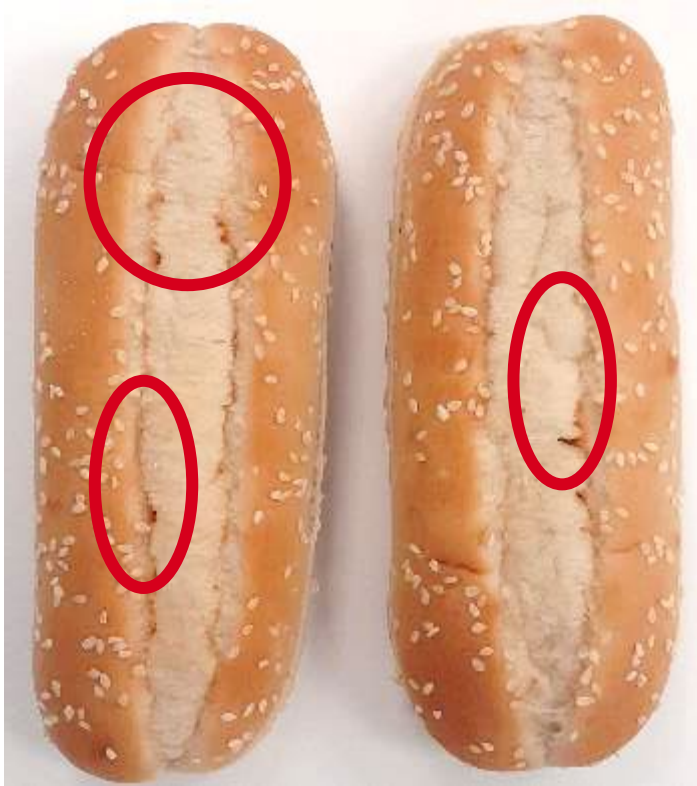

Moderate defect   **Extreme Defect**

Off Centered Split

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

RBI QA Training

Split Defect

Slight Defect

Burnt areas

- Burnt areas that commonly appear in the split edges.
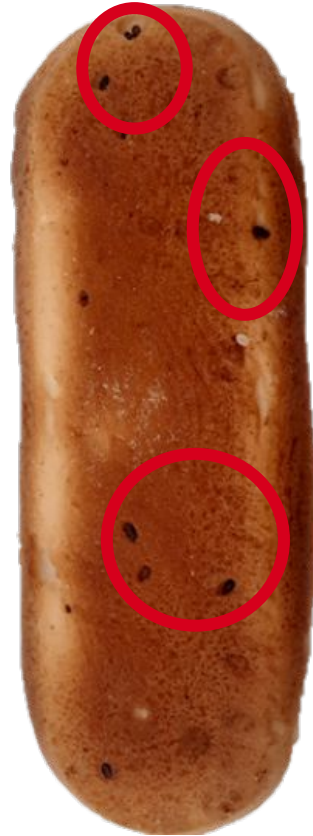
Moderate defect   **Slight defect**

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

Moderate defect
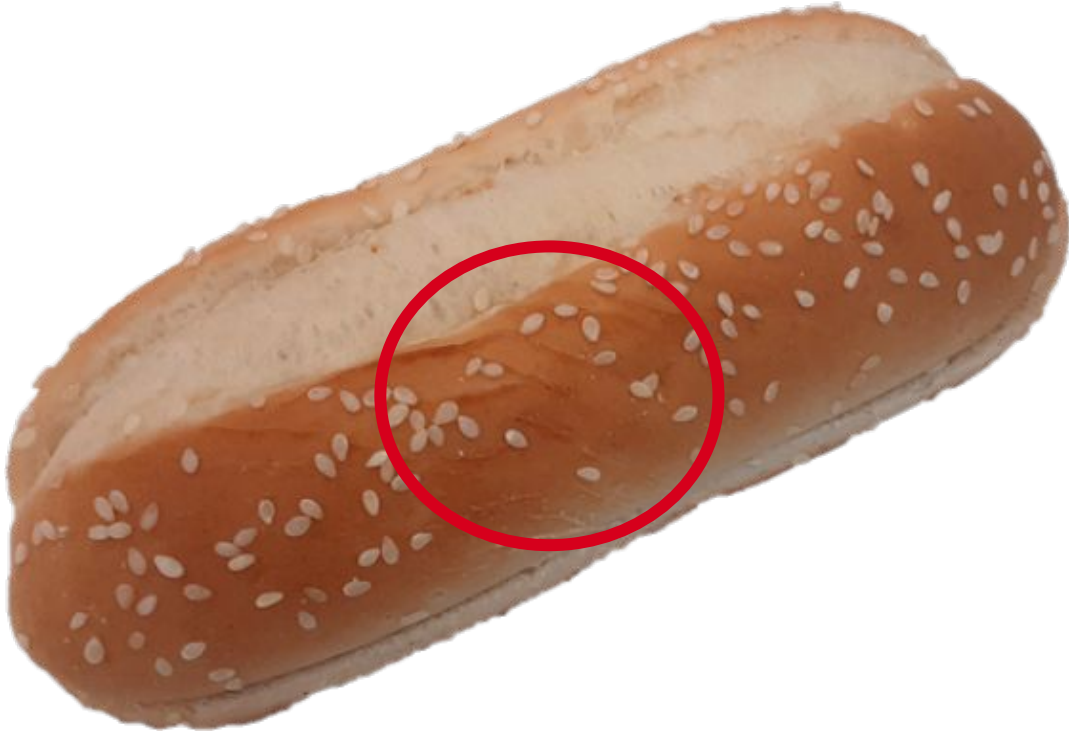
Sanded Heel

- Scraped off areas in the heel sides and bottom,

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.

Moderate defect

Blisters

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

- 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 ATRIBUTES

- 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 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

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

RBI QA 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

Click Here to complete the Buns Quiz!

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Thanks for Attending!

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