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Product:	Level 4 Pureed Traditional Cl	hicken and St	tuffing			
	(with Gravy, Creamy Mash, Car		-			
Issue No. & By: 11/ RP	Reason for Issue: Updated microbial stand		e: 18.01.23			
Code: SP001	Pack Size: 380g / Indi	Case: 12				
Simply Puree Ltd	Portion Size: 380g	Or in Mix				
Description:	Chicken and Stuffing served with carrots an					
	creamed potato and gravy.	a process, pareca a	nd resnaped, and served with			
Ingredients:	Potato (26%) (water, potato flakes, palm oi	I, MILK protein, EGG	salt, natural butter flavour			
•	glucose syrup, turmeric extract), chicken (1	6%), carrots (13%), t	proccoli (13%), water, stuffing (2%)			
	(water, bread rusk [WHEAT flour, water, ye	east, salt], onion, salt	fanti caking agent: E5351.			
	rapeseed oil, sage, parsley, sage extract [sa	lt, herb extracts, ant	i caking agent: E5511). cream			
	(MILK), onion, gravy (modified maize starch	, salt, onion, palm o	il, colour: E150c, whey (MILK).			
	hydrolysed vegetable protein [SOYA, maize), black pepper), rap	eseed oil, modified maize starch.			
	butter oil (MILK) (vegetable oil [rape, palm]	, salt, emulsifier: E32	22, butter oil, colour: E160a),			
	methyl cellulose, salt, black pepper, gravy b	prowning (water, cold	our: E150c, salt).			
	Allergy Advice					
	For allergens, including cereals containing g	luten, see ingredien	ts in CAPITALS.			
	May also contain nuts, sesame, celery and r					
Quality Standards:	Organoleptic: (when handled in accordance	e with recommended	instructions)			
	Appearance / Colour: Light brown	pureed meal with p	ureed green and orange			
	vegetables and creamed potato sh					
	Flavour: Traditional English Style, o	chicken with hint of s	age			
	Texture: Level 4 Pureed					
	Microbial Standards: ACC target <1 x 10 ⁴ , C	oliforms target ≤20,	Staphylococcus Aureus target			
	≤50, Enterobacteriaceae target ≤100, Salmo	onella target ND and	Listeria target ND			
	Metal Detection: Fe 1.8mm, Non Fe 3mm,					
Nutritional Data:	NUTRITION INFORMATION per	100g	380g SERVING			
	ENERGY (kJ)	551	2093			
	ENERGY (kcal)	132	502			
	FAT (g)	8.0	30			
	SATURATES (g)	2.9	11			
	CARBOHYDRATE (g)	8.4	32			
	SUGARS (g)	1.5	5.7			
	PROTEIN (g)	5.9	22			
	SALT (g)	0.48	1.8			
Packaging:	Round one compartment Cpet tray sealed w	vith clear Mylar film a	and labelled			
	Outer Case: Brown Kraft carton, tape sealed and labelled					
Storage:	Store at18 ° C or colder in a clean environment					
	Shelf Life, 15 months from manufacture					
	Do not stack more than 6 cases high on a full pallet. Loose individual products do not stack more					
	than two high and always store inside a container / box. Handle with care as C-pet meal					
	containers become fragile at low temperatu	re and will shatter if	dropped / mishandled.			
Delivery:	Deliver at temperature of15 ° C or colder					
Preparation:	Prepare according to the heating guidelines / instructions on the product label. Remember these					
	are guidelines only.					
	HEAT FROM FROZEN					
	Microwave: Heat at 800w for 5-7 minutes					
			Conventional Oven: Place in a pre-heated oven, 150 °C for 40-45 minutes.			
	Conventional Oven: Place in a pre-heated ov	en, 150 °C for 40-45	minutes.			
	Conventional Oven: Place in a pre-heated ov HEAT MEAL TO CORE TEMPERATURE OF MI	ren, 150 °C for 40-45 NIMUM +75 °C	minutes.			
Name: Rajbir Pannu	Conventional Oven: Place in a pre-heated ov	ren, 150 °C for 40-45 NIMUM +75 °C	minutes.			

LF

17.07.19

page 1

Issue 4

Finished product specification

FINISHED PRODUCT SPECIFICATION

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FINISHED PRODUCT SPECIFICATION

Product:	Level 4 Pureed Salmo	n in Dill Sau	ICE		
(with Mash Potato, Carrots and Peas)					
Issue No. & By: 9/ LF	Reason for Issue: Updated microbial stand	ards Issue	Date: 19.01.23		
Code: SP017	Pack Size: 380g / Indi	Case	12 per case		
Simply Puree Ltd	Portion Size: 380g		Mix Case		
Description:	Pureed Poached Salmon in a dill and cream sauce, served with carrots and peas pureed and reshaped, and served with mashed potato.				
Ingredients:	Potato (26%) (water, potato flakes, palm oil syrup, turmeric extract), salmon (FISH) (15% water, sugar, salt, colours: copper chlorophi starch, bechamel powder (skimmed MILK, h modified potato starch, stabiliser: sodium al beta carotene E160a), butter oil (MILK) (veg butter oil, colour: E160a), methyl cellulose, Allergy Advice For allergens, see ingredients in CAPITALS. May also contain nuts, sesame, soya, celery	i), carrot (13%), p yllin, carotenes), w ydrogenated vege ginate E401, salt, s etable oil (rape, pa dill, salt, white pep	ea (13%), (rehydrated processed pea ater, cream (MILK), modified maize table fat [palm], MILK protein, spices: white pepper, nutmeg, colour Ilm], salt, emulsifier: E322, flavouring		
Quality Standards:	Organoleptic: (when handled in accordance	with recommonds	ad instructions)		
Quanty Standards.	Appearance / Colour: Pink pureed	meal with pureed of	read arange vagetables and		
	Appearance / Colour: Pink pureed meal with pureed green and orange vegetables and cream potato shapes				
	Flavour: Traditional salmon fish flavour with creamy mash and dill flavoured sauce Texture: Level 4 Pureed				
	Microbial Standards: ACC target <1 x 10 ⁴ , Co	liforms target <20	Stanbylococcus Aurous torget <50		
	Enterobacteriaceae target ≤100, Salmonella	target ND and List	staphylococcus Aureus target 550,		
	Metal Detection: Fe 1.8mm, Non Fe 3 mm,	SS 4mm			
Nutritional Data:	NUTRITION INFORMATION per	100g	380g SERVING		
	ENERGY (kJ)	646	2455		
	ENERGY (kcal)	155	590		
	FAT (g)	11	41		
	SATURATES (g)	3.8	15		
	CARBOHYDRATE (g)	8.5	32		
	SUGARS (g)	1.4	5.5		
	PROTEIN (g)	5.7	22		
	SALT (g)	0.44	1.7		
Packaging:	Round one compartment Cpet tray sealed with clear Mylar film and labelled				
	Outer Case: Brown Kraft carton, tape sealed and labelled				
Storage:	Store at -18 ° C or colder in a clean environment				
	Shelf Life, 15 months from manufacture				
	Do not stack more than 6 cases high on a full pallet. Loose individual products do not stack more than two high				
	and always store inside a container / box. Handle with care as C-pet meal containers become fragile at low temperature and will shatter if dropped / mishandled.				
Delivery:	Deliver at temperature of -15 ° C or colder	uleu			
	Prepare according to the heating guidelines / instructions on the product label. Remember these are guidelines only.				
Preparation:					
Preparation:	HEAT FROM FROZEN				
Preparation:	HEAT FROM FROZEN Microwave: Heat at 800w for 5-7 minutes				
Preparation:	Microwave: Heat at 800w for 5-7 minutes	50 °C for 40-45 minut	294		
Preparation:	Microwave: Heat at 800w for 5-7 minutes Conventional Oven: Place in a pre-heated oven, 1!	50 °C for 40-45 minu IM +75 °C	tes.		
Preparation:	Microwave: Heat at 800w for 5-7 minutes	50 °C for 40-45 minu IM +75 °C	tes.		

Finished product specificationIssue 4*LF*17.07.19page 1

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(In Gravy, Mash Potato, Peas and Swede/ Parsnip) Issue No. & By: 11/ RP Reason for Issue: Updated microbial standards Issue Date: 19:01.23 Code: SP007 Pack Size: 380g Ori Mix Case Description: Minted lamb in a gravy served with peas and swede & parsnip pureed and reshaped, and serve with creamy potato mash. Ingredients: Potato Mash (26%) (Water, Cream (MILK), Potato (Potato, Palm Oli, Glucose Syrup, MILK Potato Mash (26%) (Water, Cream (MILK), Maltodextrin, Salt, Thickener: Guar Gum, Annatto, Turmeric), Sulter Oil (Wilk), Solt (MILK), Maltodextrin, Salt, Thickener: Guar Gum, Annatto, Turmeric), Sulter Oil (Wilk), Maltodextrin, Salt, Emulsifier: E322, Flavouring: Butter Oil (MILK), Colour: Ecopper Chlorophyllin, Carotenes) Swede (6%), Parsnip (6%), Mint Sauce (Mint, Spitt Vinegar, Water, Salt, Acetic Acid, Colour: Copper Chlorophyll, Nodified Starch, Onion, Rapeseed Ol, Gravy (Modified Maize Starch), Salt, Cinolonphyll, Modified Starch, Onion, Rapeseed Ol, Gravy (Modified Maize Starch), Salt, Cinolonphyll, Modified Starch, Maize Potein, Black Pepper), Blutter Oil (Weelable Oli Irope, Palm), Salt, Emulsine; Butter Oil (MILK), Hydrolysed Vegetable Protein (SVA Protein, Maize Potein, Black Pepper), Blutter Oil (Weelable Oli Irope, Palm), Salt, Emulsine; Butter Oil (MILK), Colour: E160a), Methyl Cellulose, Salt, Gravy Browning (Water, Colour: E150c, Salt), Herb And Spice. Quality Standards: Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Brown pureed meal with flecks, pureed green and yellow vegetables and cream potato shape Flavour: Mi	Product:	Level 4 Pureed Traditional Roa	ast Lamh wi	ith Mint (Gluten Free)
State No. & By: 11/ RP Reason for Issue: Updated microbial standards Issue Date: 19.01.23 Code: SP007 Pock Stre: 380g Case: 12 per case Simply Puree Ltd Portion Size: 380g Case: 12 per case Orin Mix Case Minted lamb in a gravy served with peas and swede & parsnip pureed and reshaped, and serve with recamy potator mash. Ingredients: Potato Mash (25%) (Water, Cream (MILK), Potato (Potato, Palm Oil, Glucos Syrup, MILK Protion F, Palm Oil, Whey (MILK), Add Casein (MILK), Soldum Carbonate, Disodium Phosphate, EGG, Sait, Thavour: Whey (MILK), Mater Lamb (18%), Peas (13%), Glucor: EGU, Man, Annato, Turmeric), Butter Oil (Vagetable Oil (Rape, Palm), Sait, Emulsifier: E322, Revouring: Butter Oil (MILK), Colour: E160a, Uvert, Lamb (18%), Peas (13%), Olion, Palm Oil, Colour: E150a, Water, Sugar, Sait, Colour:: Copper Chiorophyllin, Carotenes) Swede (6%), Paranig (5%), Mint Sauce (MIN, Spirit Winger, Water, Sait, Actici Aadi, Colour:: E150a, Uverter Oil (Wegetable Oil (rape, Palm), Sait, Emulsifier: E322, Revouring: Butter Oil (MILK), Molved Vagetable Protein (SM Asize Protein, Maize Protein, Black Peper), Butter Oil (Wegetable Oil (rape, Palm), Sait, Emulsifier: E322, Revouring: Butter Oil (MILK), May also contain nuts, sesame, celery and mustard. Quality Standards: Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Brown pureed meal with flexis, pureed green and yellow wegetables and cream potato shape Flavouri, Minted lamb and Creamy potato Texture: Level 4 Pureed				
Code: Stort Pack Size: Stort Case: Case: <thcase:< th=""> Case: Case:</thcase:<>	Issue No. & By: 11/ RP			
Simply Purce Ltd Portion Size: 380g Or in Mik Case Description: Mintred lamb in a gravy served with peas and swede & parsnip purced and reshaped, and serve with creamy potato mash. Ingredients: Potato Mash (26%) (Water, Cream (MILK), Potato [Potato, Palm Oil, Glucose Syrup, MILK Protato, Palm Oil, Whey (MILK), Acid Casein (MILK), Sodium Cahonate, Disodium Phosphate, EGG, Sait, Flavour: Whey (MILK), Butter (MILK), Mattodextrin, Sait, Thickner: Guar Gum, Annato, Turrerici, Butter Oil (Weltz), Butter Oil (WELZ), Havouring: Butter Oil (MILK), Colour: E160a]), Water, Lamb (18%), Peas (13%) (Rehydrated Processed Pea, Water, Sugar, Sait, Colours: Copper Chiorophyllin, Carotenes) Swede (5%), Modified Starch, Onion, Rapeseed Oil, Gravy (Modified Maize Starch, Sait, Onion, Pansnip (5%), Mint Sauce (Mint, Spirt Vinegar, Water, Sait, Aceit Acid, Colour: Copper Chiorophylli, Modified Starch, Onion, Rapeseed Oil, Gravy MovAr Potein, Main Oil, Colour: E150a, Wethyl (Cellulose, Sait, Gravy Browning (Water, Colour: E150a, Sait), Herb And Spice. Allergy Advice For allergens, see ingredients in CAPITALS. May also contain nuts, sesame, celery and mustard. Organoleptic: (When handled in accordance with recommended instructions) Appearance / Colour: Brown pureed meal with flecks, pureed green and yellow vegetables and cream potato shape Flavour: Minted lamb and Creamy potato Texture: Level 4 Pureed Microbial Standards: ACC target <1 x 10°, Coloirorm starget s20, Staphylococcus Aureus target s20, Enterobacteriaceae target S100, Salmonella target ND and Listeria target ND	Code: SP007	Pack Size: 380g / Indi		
Description: Minted lamb in a gravy served with peas and swede & parsnip pureed and reshaped, and serve with creamy potato mash. Ingredients: Poteo Mash (268) (Water, Cream (MLK), Potato [Potato, Palm Oil, Glucose Syrup, MLK Protein, Palm Oil, Whey (MLK), Acid Casein (MLK), Sodium Carbonate, Disodium Phosphate, C6G, Salt, Flavour: Whey (MLK), Butter (MLK), Maldoextrin, Salt, Thickener: Guar Guar, Annato, Turmeric), Butter Oil (Vegetable Oil (Rape, Palm), Salt, Emulsifier: E322, Flavouring: Butter Oil (MLK), Colour: E150al), Water, Lamb (128%), Peas (138%) (Rehydrated Processed Pea, Water, Sugar, Salt, Colour: Copper Chiorophyllin, Modified Starch, Onion, Rahesedo Oil, Grape, Palm), Salt, Choino, Flavouring: Butter Oil (Mulk), Hydrokyad Vegetable Portein (SOVA Protein, Maite Protein), Black Pepper), Butter Oil (Welk), Hydrokyad Vegetable Portein (SOVA Protein, Maite Protein), Black Pepper), Butter Oil (Welk), Hydrokyad Vegetable Portein (SOVA Protein, Maite Protein), Black Pepper), Butter Oil (Welk), Hydrokyad Vegetable Portein (SOVA Protein, Maite Protein), Black Pepper), Butter Oil (MLK), Colour: E150al, Methyl Cellulose, Salt, Gravp Browning (Water, Colour: E1SOC, Salt), Herb And Spice. Quality Standards: Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Brown pureed meal with flecks, pureed green and yellow vegetables and creamy potato Texture: Level 4 Pureet 1 Mitrobial Standards: ACC target 1 x 10 ¹ , Collforms target s20, Staphylococcus Aureus target s50, Enterobacteriacee target s100, Salmonella target ND and Listeria target ND Metal Detection: Fe 13mm, Mon Fe 3 mm, S34 n Autrititional Data: NUTRTITION TNFORMATION per 100g	Simply Puree Ltd			•
with creamy potato mash. Ingredients: Protein, Paino Dil, Whey (MULK), Acid Casein (MULK), Sodium Carbonate, Disodium Phosphate, EGG, Salt, Flavour: Whey (MULK), Acid Casein (MULK), Sodium Carbonate, Disodium Phosphate, EGG, Salt, Flavour: Whey (MULK), Acid Casein (MULK), Sodium Carbonate, Disodium Phosphate, EGG, Salt, Flavour: Whey (MULK), Maltodextrin, Salt, Thickener: Guar Gum, Annato, Turmeric), Butter Oil (Vegetable Oil (Rope, Pain), Salt, Emulsifier: E322, Flavouring: Butter Oil (MULK), Colour: E1600, Water, Cathor, Salt, Onion, Palm Oil, Colour: E1500, Salt, Colours: Copper Chiorophyllin, Karotenes Swede (5%), Parsel (5%), Mint Sauce (Mint, Spirit Vinegar, Water, Salt, Acetic Acid, Colour: Copper Chiorophyllin, Maize Starch, Salt, Onion, Palm Oil, Colour: E1500, Wrhey (MULK), Hydrolysed Vegetable Portein (SO'A Protein, Maize Protein), Black Peper), Butter Oil (WLK), Colour: E1600, Heyh' Celluloise, Salt, Graw Browning (Water, Colour: E150c, Salt), Herb And Spice. Quality Standards: Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Brown pureed meal with flecks, pureed green and yellow vegetables and cream potato shape Flavour: Minted lamb and Creamy potato Texture: Level 4 Pureed Microbial Standards: ACC target <1 x 10 ⁴ , Colliforms target <20, Staphylococcus Aureus target <20, Enterobacteriaceae target <200, Salmonella target ND and Listeria target ND Metal Detection: Fe 1.8mm, Non Fe 3 mm, SS mm Iutritional Data: NUTRITION INFORMATION per 100 360 g SERVING ENERGY (Kca1) 133 505 547 133 Gen at Lamb Acc Carange Sadid Mithabele	Description:	Minted lamb in a gravy served with peas and swede & parsnip pureed and reshaped, and		
Protein, Palm Oil, Whey (MLK), Acid Casein (MLK), Sodium Carbonate, Disodium Phosphate, EGG, Salt, Flavour: Whey (MLK), Matto (MLK), Mattodextin, Salt, Thickener: Guar Gum, Annatto, Turmeric), Butter Oil (Vegetable Oil (Rape, Palm), Salt, Emulsifier: E322, Flavouring: Butter Oil (MIK), Colour: £160a), Water, Lamb (13%), Peas (13%) (Rehydrated Processed Pea, Water, Sugar, Salt, Colours: Copper Chlorophyll), Carotenes) Swede (6%), Parsing (6%), Mint Sauce (Mint, Spirit Vinegar, Water, Salt, Acetic Acid, Colour: Copper Chlorophyll), Modified Starch, Onion, Rapeseed Oil, Carowy (Modified Maize Starch, Salt, Onion, Palm Oil, Colour: E1500, Whey (MILK), Hydrolysed Vegetable Protein (SOYA Protein, Maize Protein), Black Pepper), Butter Oil (Vegetable Oil (rape, Palm), Salt, Emulsifier: E322, Flavouring: Butter Oil (MIK), Colour: E1500, Methyl Cellulose, Salt, Gravy Browning (Water, Colour: E150c, Salt), Herb And Spice. Juality Standards: Organoleptic: (When handle in accordance with recommended instructions) Appearance / Colour: Brown pureed meal with flecks, pureed green and yellow vegetables and cream potato shape Flavour: Minted lamb and Creamy potato Texture: Level 4 Pureed Microbal Standards. ACC target <1 x 10 ⁴ , Coliforms target \$20, Staphylococcus Aureus target \$50, Enterobacteriaceae target <100, Salmonella target ND and Listeria target ND Metal Detection: Fe 1.8mm, Non Fe 3 mm, SS 4mm Autritional Data: NUTRTITION INFORMATION Per 100g 38.0g SERVING ENERCY (Kca1) Virget + 19 (c) 5.2 20 SALT (q) 8.7 33 Of which SATURATES (g) 3.4 13 Core at -18 * Co coller in a clause molynamic 2.1 Rou		with creamy potato mash.		
Quality Standards: Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Brown pureed meal with flecks, pureed green and yellow vegetables and cream potato shape Flavour: Minted lamb and Creamy potato Texture: Level 4 Pureed Microbial Standards: ACC target <1 x 10 ⁴ , Coliforms target ≤20, Staphylococcus Aureus target S50, Enterobacteriaceae target <100, Salmonella target ND and Listeria target ND Metal Detection: Fe 1.8mm, Non Fe 3 mm, SS 4mm Hutritional Data: NUTRITION INFORMATION per ENERGY (kcal) 100g 380g SERVING ENERGY (kcal) of which SATURATES (g) 3.4 13 of which SUGARS (g) 1.3 4.9 PROTEIN (g) 0.54 2.1 ackaging: Round one compartment Cpet tray sealed with clear Mylar film and labelled Unter Case: Brown Kraft carton, tape sealed and labelled 2.1 torage: Store at -18 °C or colder in a clean environment Shelf Life, 15 months from manufacture Do not stack more than 6 cases high on a full palet. Loose individual products do not stack more than two high and always store inside a container / box. Handle with care as C-pet meal containers become fragile a low temperature and will shatter if dropped / mishandled. ellivery: Deliver at temperature of -15° C or colder reparation: Prepare according to the heating guidelines / instructions on the product label. Remember these are guidelines only. HEAT FROM FROZEN Microwave: Heat at 800w for 5-7 minutes Conventional Over: Place in a pre-heated oven, 150 °C for 40-45 minutes. HEA	Ingrealents:	 Protein, Palm Oil, Whey (MILK), Acid Casein (N EGG, Salt, Flavour: Whey (MILK), Butter (MILK Annatto, Turmeric], Butter Oil [Vegetable Oil [I Butter Oil (MILK), Colour: E160a]), Water, Lami Water, Sugar, Salt, Colours: Copper Chlorophyl Sauce (Mint, Spirit Vinegar, Water, Salt, Acetic Starch, Onion, Rapeseed Oil, Gravy (Modified N Whey (MILK), Hydrolysed Vegetable Protein [S Butter Oil (Vegetable Oil [rape, Palm], Salt, Em Colour: E160a), Methyl Cellulose, Salt, Gravy Bi Spice. Allergy Advice For allergens, see ingredients in CAPITALS. 	(ILK), Sodium Carbo), Maltodextrin, Sa Rape, Palm], Salt, E b (18%), Peas (13% Ilin, Carotenes) Swo Acid, Colour: Copp Maize Starch, Salt, OYA Protein, Maize Ulsifier: E322, Flave rowning (Water, C	onate, Disodium Phosphate, It, Thickener: Guar Gum, Emulsifier: E322, Flavouring: (Rehydrated Processed Pea, ede (6%), Parsnip (6%), Mint per Chlorophyll), Modified Onion, Palm Oil, Colour: E150c, Protein), Black Pepper), During: Butter Oil (MILK).
Iutritional Data:NUTRITION INFORMATION per100g380g SERVING ENERGY (kJ)ENERGY (kJ)5542106ENERGY (kcal)133505FAT (g)8.231of which SATURATES (g)3.413CARBOHYDRATE (g)8.733of which SUGARS (g)1.34.9PROTEIN (g)5.220SALT (g)0.542.1ackaging:Round one compartment Cpet tray sealed with clear Mylar film and labelledOuter Case: Brown Kraft carton, tape sealed and labelledUter Case: Brown Kraft carton, tape sealed and labelledDo not stack more than 6 cases high on a full pallet. Loose individual products do not stack more than two high and always store inside a container / box. Handle with care as C-pet meal containers become fragile a low temperature of -15 °C or colderreparation:Prepare according to the heating guidelines / instructions on the product label. Remember these are guidelines only. HEAT FROM FROZEN Microwave: Heat at 800w for 5-7 minutes Conventional Oven: Place in a pre-heated oven, 150 °C for 40-45 minutes. HEAT MEAL TO CORE TEMPERATURE OF MINIMUM +75 °C Once heated, do not re heat.ame: Rajbir PannuPosition: Technical AssistantSignature / Date: RP 19.01.23	quanty Standarus:	Appearance / Colour: Brown pureed r	meal with flecks, pe	nstructions) ureed green and yellow
ENERGY (kJ) 554 2106 ENERGY (kcal) 133 505 FAT (g) 8.2 31 of which SATURATES (g) 3.4 13 CARBOHYDRATE (g) 8.7 33 of which SUGARS (g) 1.3 4.9 PROTEIN (g) 5.2 20 SALT (g) 0.54 2.1 ackaging: Round one compartment Cpet tray sealed with clear Mylar film and labelled Outer Case: Brown Kraft carton, tape sealed and labelled 5 torage: Store at -18 * C or colder in a clean environment Shelf Life, 15 months from manufacture Do not stack more than 6 cases high on a full palet. Loose Individual products do not stack more than two high and always store inside a container / box. Handle with care as C-pet meal containers become fragile a low temperature and will shatter if dropped / mishandled. relivery: Deliver at temperature of -15 *C or colder reparation: Prepare according to the heating guidelines / instructions on the product label. Remember these are guidelines only. HEAT FROM FROZEN Microwave: Heat at 800% for 5-7 minutes Conventional Oven: Place in a pre-heated oven, 150 *C for 40-45 minutes. HEAT MEAL TO CORE TEMPERATURE OF MINIMUM +75 *C Once heated, do not re heat.		Texture: Level 4 Pureed Microbial Standards: ACC target <1 x 10 ⁴ , Colife ≤50, Enterobacteriaceae target ≤100, Salmonel	orms target ≤20, Si la target ND and Li	taphylococcus Aureus target isteria target ND
ENERGY (kcal) 133 505 FAT (g) 8.2 31 of which SATURATES (g) 3.4 13 CARBOHYDRATE (g) 8.7 33 of which SUGARS (g) 1.3 4.9 PROTEIN (g) 5.2 20 SALT (g) 0.54 2.1 ackaging: Round one compartment Cpet tray sealed with clear Mylar film and labelled Outer Case: Brown Kraft carton, tape sealed and labelled torage: Store at -18 ° C or colder in a clean environment Shelf Life, 15 months from manufacture Do not stack more than 6 cases high on a full pallet. Loose individual products do not stack more than to cose a container / box. Handle with care as C-pet meal containers become fragile a low temperature and will shatter if dropped / mishandled. relivery: Deliver at temperature of -15 °C or colder reparation: Prepare according to the heating guidelines / instructions on the product label. Remember these are guidelines only. HEAT FROM FROZEN Microwave: Heat at 800w for 5-7 minutes Conventional Oven: Place in a pre-heated oven, 150 °C for 40-45 minutes. HEAT MEAL TO CORE TEMPERATURE OF MINIMUM +75 °C Once heated, do not re heat. Signature / Date: RP 19.01.23 <td></td> <td>Texture: Level 4 Pureed Microbial Standards: ACC target <1 x 10⁴, Colif ≤50, Enterobacteriaceae target ≤100, Salmonel Metal Detection: Fe 1.8mm, Non Fe 3 mm, SS</td> <td>orms target ≤20, Si la target ND and Li</td> <td>taphylococcus Aureus target isteria target ND</td>		Texture: Level 4 Pureed Microbial Standards: ACC target <1 x 10 ⁴ , Colif ≤50, Enterobacteriaceae target ≤100, Salmonel Metal Detection: Fe 1.8mm, Non Fe 3 mm, SS	orms target ≤20, Si la target ND and Li	taphylococcus Aureus target isteria target ND
FAT (g) 8.2 31 of which SATURATES (g) 3.4 13 CARBOHYDRATE (g) 8.7 33 of which SUGARS (g) 1.3 4.9 PROTEIN (g) 5.2 20 SALT (g) 0.54 2.1 ackaging: Round one compartment Cpet tray sealed with clear Mylar film and labelled Outer Case: Brown Kraft carton, tape sealed and labelled 2.1 torage: Store at -18 ° C or colder in a clean environment Shelf Life, 15 months from manufacture Do not stack more than 6 cases high on a full pallet. Loose individual products do not stack more than two high and always store inside a container / box. Handle with care as C-pet meal containers become fragile a low temperature and will shatter if dropped / mishandled. relivery: Deliver at temperature of -15 °C or colder reparation: Prepare according to the heating guidelines / instructions on the product label. Remember these are guidelines only. HEAT FROM FROZEN Microwave: Heat at 800w for 5-7 minutes Conventional Oven: Place in a pre-heated oven, 150 °C for 40-45 minutes. HEAT MEAL TO CORE TEMPERATURE OF MINIMUM +75 °C Once heated, do not re heat. arme: Rajbir Pannu Position: Technical Assistant	Nutritional Data:	Texture: Level 4 Pureed Microbial Standards: ACC target <1 x 10 ⁴ , Colife ≤50, Enterobacteriaceae target ≤100, Salmonel Metal Detection: Fe 1.8mm, Non Fe 3 mm, SS NUTRITION INFORMATION per	orms target ≤20, Si lla target ND and Li <u>4mm</u> 100g	380g SERVING
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FINISHED PRODUCT SPECIFICATION

Product:	Level 4 Pureed Really Chees				
	(in Cheese Sauce with Mash Potat		Broccoli)		
Issue No. & By: 9/ RP	Reason for Issue: Updated microbial stand	ards	ssue Date: 19.01.23		
Code: SP020	Pack Size: 380g / Indi	0	ase: 12 per case		
Simply Puree Ltd	Portion Size: 380g	c	Dr in Mix Case		
Description:	Pureed macaroni cheese in cheese sauce, served with carrot and broccoli pureed and reshaped, and				
Ingradianta	served with mashed potato.				
Ingredients:	Potato (26%) (water, potato flakes, palm oi syrup, turmeric extract), carrot (13%), brock cream (MILK), bechamel powder (skimmed modified potato starch, stabiliser: sodium a beta carotene E160a), modified maize starc E339), butter oil (MILK) (vegetable oil [rape E160a), textured SOYA flour, methyl cellulo	coli (13%), water, MILK, hydrogena Iginate E401, salt h, cheese (MILK) , palm), salt, emu	pasta (durum WHEAT semolina, water), ited vegetable fat [palm], MILK protein, ;, spices: white pepper , nutmeg, colour: (1%) (cheese, emulsifying salts: E330, ilsifier: E322, flavouring: butter oil, colour		
	Allergy Advice		,		
	For allergens, including cereals containing g	luten, see ingred	ients in CAPITALS.		
	May also contain nuts, sesame, celery.				
Quality Standards:	Organoleptic: (when handled in accordance	with recommen	ded instructions)		
	Appearance / Colour Pale yellow p	ureed meal with	pureed green and orange vegetables and		
	cream potato shapes				
	Flavour: Pasta Cheesy flavour with	creamy mash			
	Texture: Level 4 Pureed				
	Microbial Standards: ACC target <1 x 10 ⁴ , Coliforms target ≤20, Staphylococcus Aureus target ≤50,				
	Enterobacteriaceae target ≤100, Salmonella	target ND and Li	steria target ND		
	Metal Detection: Fe 1.8mm, Non Fe 3 mm,	SS 4mm	-		
Nutritional Data:	NUTRITION INFORMATION per	100g	380g SERVING		
	ENERGY (kJ)	630	2393		
	ENERGY (kcal) FAT (g)	156	593		
	of which SATURATES (g)	10	38		
	CARBOHYDRATE (g)	4.4 11	17		
	of which SUGARS (g)	2.6	42		
			9.9		
	PROTEIN (g)	4.0	15		
Packaging:	PROTEIN (g) SALT (g)	4 .0 0.53	15 2.0		
Packaging:	PROTEIN (g) SALT (g) Round one compartment Cpet tray sealed w	4.0 0.53 ith clear Mylar fi	15 2.0		
	PROTEIN (g) SALT (g) Round one compartment Cpet tray sealed w Outer Case: Brown Kraft carton, tape sealed	4.0 0.53 ith clear Mylar fi and labelled	15 2.0		
Packaging: Storage:	PROTEIN (g) SALT (g) Round one compartment Cpet tray sealed w Outer Case: Brown Kraft carton, tape sealed Store at -18 ° C or colder in a clean environr	4.0 0.53 ith clear Mylar fi and labelled	15 2.0		
	PROTEIN (g) SALT (g) Round one compartment Cpet tray sealed w Outer Case: Brown Kraft carton, tape sealed Store at -18 ° C or colder in a clean environm Shelf Life, 15 months from manufacture	4.0 0.53 ith clear Mylar fi and labelled ment	15 2.0 Im and labelled		
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	PROTEIN (g) SALT (g) Round one compartment Cpet tray sealed w Outer Case: Brown Kraft carton, tape sealed Store at -18 ° C or colder in a clean environr Shelf Life, 15 months from manufacture Do not stack more than 6 cases high on a ful two high and always store inside a container fragile at low temperature and will shatter if Deliver at temperature of -15 ° C or colder Prepare according to the heating guidelines guidelines only. HEAT FROM FROZEN <i>Microwave:</i> Heat at 800w for 5-7 minutes <i>Conventional Oven</i> : Place in a pre-heated ov HEAT MEAL TO CORE TEMPERATURE OF MI	4.0 0.53 ith clear Mylar fi and labelled ment I pallet. Loose ind / box. Handle w dropped / misha / instructions or	15 2.0 Im and labelled dividual products do not stack more than ith care as C-pet meal containers become andled.		
Storage: Delivery:	PROTEIN (g) SALT (g) Round one compartment Cpet tray sealed w Outer Case: Brown Kraft carton, tape sealed Store at -18 ° C or colder in a clean environr Shelf Life, 15 months from manufacture Do not stack more than 6 cases high on a ful two high and always store inside a container fragile at low temperature and will shatter if Deliver at temperature of -15 ° C or colder Prepare according to the heating guidelines guidelines only. HEAT FROM FROZEN <i>Microwave:</i> Heat at 800w for 5-7 minutes <i>Conventional Oven</i> : Place in a pre-heated ov	4.0 0.53 ith clear Mylar fi and labelled ment I pallet. Loose ind / box. Handle w dropped / misha / instructions or	15 2.0 Im and labelled dividual products do not stack more than ith care as C-pet meal containers become andled.		

Finished product specificationIssue 4 \mathcal{LF} 17.07.19page 1

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FINISHED PRODUCT SPECIFICATION

Product:	Level 4 Pureed Beef Stew ar	ia Dumpiin	igo		
	(in Rich Gravy, with Creamy Mash, Carro	ts and Green B	Jeans)		
Issue No. & By: 10/ RP	Reason for Issue: Updated microbial standards	Issue Date	e: 19.01.23		
Code: SP009	Pack Size: 380g / Indi	Case: 12	per case		
Simply Puree Ltd	Portion Size: 380g	Or in Mix			
Description:	Pureed Beef Stew and Dumplings in a rich gravy	served with carro	ots and green beans pureed		
	and reshaped, and served with creamy potato n		0		
Ingredients:	 Potato (26%) (water, cream (MILK), potato [pot oil, whey (MILK), acid casein (MILK), sodium car whey (MILK), butter (MILK), maltodextrin, salt, t oil [vegetable oil [rape, palm], salt, emulsifier: E E160a]), water, beef (16%), carrots (13%), green water, vegetable suet, baking powder [E450, E5 gravy (modified maize starch, salt, onion, palm of vegetable protein [SOYA, maize], black pepper), E471, acidity regulator: citric acid, preservative: (vegetable oil [palm, rape], emulsifier: E322, flav modified maize starch, methyl cellulose, herbs a E150c, salt). Allergy Advice For allergens, including cereals containing gluter 	ato, palm oil, gluc bonate, disodium hickener: guar gu 322, flavouring: b beans (13%), dur 00], salt, parsley, ioil, colour: E150c, tomato, potato p sodium METABIS vouring: butter oil and spices, salt, gr	phosphate, EGG, salt, flavour m, annatto, turmeric], butter utter oil (MILK), colour: mpling (2.6%) (WHEAT flour, sage), onion, cream [MILK], whey [MILK], hydrolysed oowder (potato, emulsifier: ULPHITE), butter oil (MILK) I, colour: E160a), rapeseed oil avy browning (water, colour:		
	May also contain nuts, sesame, celery, and mustard				
Quality Standards:	Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Brown pureed meal with pureed green and orange vegetables and cream potato shapes Flavour: Traditional Beef with hint of dumpling				
	and cream potato shapes				
	and cream potato shapes Flavour: Traditional Beef with hint of d Texture: Level 4 Pureed Microbial Standards: ACC target <1 x 10 ⁴ , Colifo ≤50, Enterobacteriaceae target ≤100, Salmonell Metal Detection: Fe 1.8mm, Non Fe 3 mm, SS 4	umpling rms target ≤20, St a target ND and Li 4mm	taphylococcus Aureus target isteria target ND		
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Packaging: Storage: Delivery:	and cream potato shapes Flavour: Traditional Beef with hint of d Texture: Level 4 Pureed Microbial Standards: ACC target <1 x 10 ⁴ , Colifo ≤50, Enterobacteriaceae target ≤100, Salmonell Metal Detection: Fe 1.8mm, Non Fe 3 mm, SS 4 NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g) SATURATES (g) CARBOHYDRATE (g) SUGARS (g) PROTEIN (g) SALT (g) Round one compartment Cpet tray sealed with clear Outer Case: Brown Kraft carton, tape sealed and labe Store at -18 °C or colder in a clean environment Shelf Life, 15 months from manufacture Do not stack more than 6 cases high on a full pallet. L high and always store inside a container / box. Handle at low temperature and will shatter if dropped / mish Deliver at temperature of -15 °C or colder Prepare according to the heating guidelines / instruguidelines only. HEAT FROM FROZEN Microwave: Heat at 800w for 5-7 minutes Conventional Oven: Place in a pre-heated oven, 150 °	umpling rms target ≤20, St a target ND and Li 100g 558 133 7.9 2.9 9.2 1.6 5.4 0.47 Mylar film and label lled coose individual proce with care as C-pet handled. ructions on the procession of the procesion of the procession of th	taphylococcus Aureus target isteria target ND 380g SERVING 2119 507 30 11 35 6.3 20 1.8 Iled ducts do not stack more than two meal containers become fragile		

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Controlled document on blue paper only Simply Food Solutions

FINISHED PRODUCT SPECIFICATION

Product:					
	(in cheese Sauce with Creamed Potato,	Carrots and Gr	een Beans)		
Issue No. & By: 10/ RP	Reason for Issue: Updated microbial standar	ds Issue Dat	te: 19.01.23		
Code: SP022	Pack Size: 380g	Case: 12	per case		
Simply Puree	Portion Size: 380g		·		
Description:	Pureed Courgettes, aubergines, lentils, becha	mel sauce and pa:	sta in cheese sauce, served with		
	carrots and green beans pureed and reshaped	l, and served with	creamy mashed potato.		
Ingredients:	Potato (26%) (water, potato flakes, palm oil, N	AILK protein, EGG	, salt, natural butter flavour,		
	glucose syrup, turmeric extract), Carrots (13%), Green Beans (1	3%), Lentils, Cream, Onion,		
	Tomato, Butter Oil (MILK) (vegetable oil [rape	, palm], salt, emu	lsifier: E322, flavouring: butter oil		
	colour: E160a), Courgette, Aubergine, Rapese	ed Oil, SOYA, Mo	dified Maize Starch, Milk,		
	Bechamel Powder (skimmed MILK, hydrogena	ted vegetable fat	[paim], MILK protein, modified		
	potato starch, stabiliser: sodium alginate E401 carotene E160a), Cheese Powder (MILK) (chee	, sait, spices: whi	te pepper, nutmeg, colour: beta		
	semolina, water), Methyl Cellulose, Salt, Herb	And Spice MUST	, sail), Pasta (durum WHEA)		
	Allergy Advice	And Spice, MOST.	AND.		
	For allergens, including cereals containing glut	en, see ingredien	ts in CAPITALS		
	May also contain nuts, sesame and celery.	ien, see ingreuten	IS IN CAPITALS.		
Quality Standards:	Organoleptic: (when handled in accordance w	ith recommended	(instructions)		
•	Appearance / Colour Red brown pure	eed meal with our	reed Orange and green vegetables		
	Appearance / Colour Red brown pureed meal with pureed orange and green vegetables and cream potato shapes				
	Flavour: Vegetable and tomato flavour with creamy mash				
	Texture: Level 4 Pureed				
	Microbial Standards: ACC target <1 x 10 ⁴ , Coli	forms target ≤20,	Staphylococcus Aureus target		
	≤50, Enterobacteriaceae target ≤100, Salmone	lla target ND and	Listeria target ND		
	Metal Detection: Fe 1.8mm, Non Fe 3mm, SS	4mm	-		
Nutritional Data	NUTRITION INFORMATION per	100g	380g SERVING		
	ENERGY (kJ)	562	2137		
	ENERGY (kcal)	140	531		
	FAT (g)	8.9	34		
	of which SATURATES (g) CARBOHYDRATE (g)	3.4	13		
	of which SUGARS (g)	9.8 2.4	37 9.0		
	PROTEIN (g)	3.9	15		
	SALT (g)	0.37	1.4		
Packaging:	Round one compartment (not tray cooled with	eleen Mulau film			
rackaging.	Round one compartment Cpet tray sealed with clear Mylar film and labelled Outer Case: Brown Kraft carton, tape sealed and labelled				
PA					
Storage:	Store at -18 ° C or colder in a clean environme				
	Shelf Life, 15 months from manufacture				
	Do not stack more than 6 cases high on a full pallet. Loose individual products do not stack more				
	than two high and always store inside a container / box. Handle with care as C-pet meal containers become fragile at low temperature and will shatter if dropped / mishandled.				
Delivery:	Deliver at temperature of -15 ° C or colder	and will shatter if	dropped / mishandled.		
Preparation:	Prepare according to the heating guidelines / instructions on the product label. Remember these are guidelines only				
	are guidelines only.				
	HEAT FROM FROZEN				
	Microwave: Heat at 800w for 5-7 minutes Conventional Oven: Place in a pre-heated oven, 150 °C for 40-45 minutes.				
	HEAT MEAL TO CORE TEMPERATURE OF MINI		minutes.		
	Once heated, do not re heat.	vi∪ivi +75 °C			
Name: Rajbir Pannu	Position: Technical Assistant	61A			
	, oartion, rechnical Assistant	Signature	/ Date: RP 19.01.23		

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