Product:	Level 5 Minced and (with Mash Potato ar		oury Beef
Issue No. & By: 6/AH	Reason for Issue: Updated		Issue Date: 28.06.19
Code: EASY22	Pack Size: 380g / Indi		Case: 12 per case
Simply Puree Ltd	Portion Size: 380g		
Description:	Savoury minced beef served with mashed	potato and car	rots
Ingredients:	Potato (26%) (Water, Cream (#MILK#), Pot Palm Oil, Whey (#MILK#), Acid Casein (#M Salt, Flavour (Whey (#MILK#)), Butter (#M Annatto, Turmeric), Butter Oil (Vegetable Butter Oil (#MILK#), Colour: E160a), #MIL Swede, Onion, Modified Starch, Rapeseed E150c, Salt), Gravy (Modified Maize Starch Hydrolysed Vegetable Protein [#SOYA# Pro And Spice. Allergy Advice For allergens, see ingredients in CAPITALS. May also contain nuts, sesame and celery.	ILK#), Sodium (LK#), Maltodex Oil [rape, Palm] (#, Modified St Oil, Tomato, Sa n, Salt, Onion, Potein, Maize Pro	Carbonate, Disodium Phosphate, #EGG#, ktrin, Salt, Thickener (Guar Gum),], Salt, Emulsifier: E322, Flavouring: carch), Carrot (26%), Water, Beef (18%), alt, Gravy Browning (Water, Colour: Palm Oil, Colour: E150c, Whey (#MILK#),
Quality Standards:	Organoleptic: (when handled in accordance	e with recomm	nended instructions)
Quality Standards.	Appearance / Colour: Brown mea		
	Flavour: Savoury beef flavour	with tream in	iasii alid Olalige vegetable
	Texture: Level 5 Minced and Moi	t Dysphagia Di	ot .
	Microbial Standard: TVC, target below 10		
	Microbial standards available for Coliform		
	Metal Detection: Fe 2.0 mm, Non Fe 2.5		
Nutritional Data:	NUTRITION INFORMATION per	100g	380g SERVING
radicional Data.	ENERGY (kJ)	437	1659
	ENERGY (kcal)	104	397
	FAT (g)	6.0	23
	of which SATURATES (g)	2.5	9.5
	CARBOHYDRATE (g)	7.0	27
	of which SUGARS (g)	2.0	7.7
	PROTEIN (g)	4.9	19
	SALT (g)	0.29	1.1
Packaging:	Cpet tray sealed with clear Mylar film and	abelled	
	Outer Case: Brown Kraft carton, tape seale	d and labelled	
Storage:	Store at -18 ° C or colder in a clean enviror	ment	
-	Shelf Life, 15 months from manufacture		
	Do not stack more than 6 cases high on a f	ull pallet. Loose	individual products do not stack more
	than two high and always store inside a co		
	containers become fragile at low temperat	ure and will sha	atter if dropped / mishandled.
Delivery:	Deliver at temperature of −18 ° C or colder		
Preparation:	Prepare according to the heating guideline are guidelines only. HEAT FROM FROZEN Microwave: Heat at 700w for 8-9 minutes Conventional Oven: Place in a pre-heated of the present of the	ven, 150°C for	35-40 minutes.
Name:	Position:		Signature / Date:
wame:	POSITION:	} ;	Signature / Date:

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Product:	Level 5 Minced and M (with Minted Potato Mash		
Issue No. & By: 8/AH	Reason for Issue: Updated	anu carrot	Issue Date: 28.06.19
Code: EASY23	Pack Size: 380g / Indi		
Simply Puree Ltd	Portion Size: 380g		Case: 12 per case
		on in ground on	productiff maintagl pates and the second
Description:	Casserole of minced lamb, carrots and oni carrot/swede	on in gravy, se	erved with minted potato mash and
Ingredients:	Potato (31%) (Water, Cream (#MILK#), Potal Palm Oil, Whey (#MILK#), Acid Casein (#M Salt, Flavour (Whey (#MILK#)), Butter (#M Annatto, Turmeric], Butter Oil (Vegetable Butter Oil (#MILK#), Colour: E160a), #MIL Swede (15%) (Carrot, Swede, Potato, Whe Carrot (2%), Tomato, Mint Sauce (0.3%) (n copper chlorophyll), Salt, Gravy (0.06%) (N E150c, Whey (#MILK#), Hydrolysed Vegeta Pepper), Gravy Browning (Water, Colour: Allergen Advice For allergens, see ingredients in CAPITALS.	ILK#), Sodium ILK#), Maltode Oil (rape, Palm K#, Modified S y (#MILK#), Su nint, spirit vine Modified Maize Ible Protein #S E150c, Salt), H	Carbonate, Disodium Phosphate, #EGG#, extrin, Salt, Thickener (Guar Gum), al, Salt, Emulsifier: E322, Flavouring: Etarch), Lamb (22%), Water, Carrot And Inflower Oil, Salt), Modified Starch, Onion, egar, water, salt, acetic acid, colour: e Starch, Salt, Onion, Palm Oil, Colour: GOYA# Protein, Maize Protein], Black
Quality Standards:	May also contain nuts, sesame, celery and Organoleptic: (when handled in accordance)		
	Flavour: Savoury lamb and mint f Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms	lavour potato st Dysphagia D , maximum a s, Salmonella,	cceptable 10 ⁵ Staphylococcus Aureus and Listeria
Alexandria and Descri	Metal Detection: Fe 2.0 mm, Non Fe 2.5		
Nutritional Data:	NUTRITION INFORMATION per ENERGY (kJ)	100g	3
	ENERGY (kcal)	529 127	2012
	FAT (g)	7.5	482
	of which SATURATES (g)	3.4	28
	CARBOHYDRATE (g)	8.6	13
	of which SUGARS (g)	1.7	33
	PROTEIN (g)	5.6	6.5 21
	SALT (g)	0.37	
			1.4
Packaging:	Cpet tray sealed with clear Mylar film and Outer Case: Brown Kraft carton, tape seale		I
Storage:	Store at -18 ° C or colder in a clean enviror Shelf Life, 15 months from manufacture Do not stack more than 6 cases high on a f than two high and always store inside a co containers become fragile at low temperat	nment ull pallet. Loos ntainer / box.	e individual products do not stack more Handle with care as C-pet meal
Delivery:	Deliver at temperature of -18 ° C or colder		
Preparation:	Prepare according to the heating guideline are guidelines only. HEAT FROM FROZEN Microwave: Heat at 700w for 8-9 minutes Conventional Oven: Place in a pre-heated of HEAT MEAL TO CORE TEMPERATURE OF NO Once heated, do not re heat.	es / instruction	or 35-40 minutes.
Name:	Position:	<u> </u>	Signature / Date:

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Product:	Level 5 Minced and Mois			
<u> </u>	(with Mash Potato an	d Carrot/sw	/ede)	
Issue No. & By: 7/AH	Reason for Issue: Updated		Issue Date: 28.06.19	
Code: EASY25	Pack Size: 380g / Indi		Case: 12 per case	
Simply Puree Ltd	Portion Size: 380g			
Description:	Minced chicken and gravy casserole serve	d with mashe	d potato and carrot/swede	
Ingredients:	Potato (31%) (Water, Cream (#MILK#),	Potato [pot	ato, Palm Oil, Glucose Syrup, #MILK#	
	Protein, Palm Oil, Whey (#MILK#), Acid			
	Phosphate, #EGG#, Salt, Flavour (Whe			
	Thickener (Guar Gum), Annatto, Turme			
	Emulsifier: E322, Flavouring: Butter Oi			
	Starch), Water, Chicken (21%), Carrot			
	(#MILK#), Sunflower Oil, Salt), Onion, I	And Swede (17%) (Carrot, Swede, Potato, Whey	
	E1EOc Calt \ Calt Cross (Mandistant Man	viodilied Sta	irch, Gravy Browning (water, Colour:	
	E150c, Salt), Salt, Gravy (Modified Ma	ize Starch, Sa	alt, Onion, Palm Oil, Colour: E150c,	
	Whey (#MILK#), Hydrolysed Vegetable	Protein [#S0	OYA# Protein, Maize Protein], Black	
	Pepper), Herb And Spice			
	Allergy Advice			
	For allergens, see ingredients in CAPITALS.			
	May also contain nuts, sesame, celery and			
_	Organoleptic: (when handled in accordant			
Quality Standards:	Appearance / Colour: Light brown	n meal with cr	ream mash and orange carrots/swede	
	Flavour: Traditional chicken casse			
	Texture: Level 5 Minced and Mois			
	Microbial Standard: TVC, target below 10 ³			
	Microbial standards available for Coliforms	s, Salmonella,	Staphylococcus Aureus and Listeria	
	Metal Detection: Fe 2.0 mm, Non Fe 2.5			
Nutritional Data:	NUTRITION INFORMATION per	100g		
	ENERGY (kg)	504	1916	
	ENERGY (kcal) FAT (g)	121 7.3	460	
	of which SATURATES (g)	3.1	28 12	
	CARBOHYDRATE (g)	8.0	31	
	of which SUGARS (g)	1.6	6.3	
	PROTEIN (g)	5.2	20	
	SALT (g)	0.36		
	Cpet tray sealed with clear Mylar film and	abelled		_
Packaging:	Outer Case: Brown Kraft carton, tape seale		d	
	Store at ~18 ° C or colder in a clean enviror			
Storage:	Shelf Life, 15 months from manufacture	michic		
J. G.	Do not stack more than 6 cases high on a fi	ull nallet Toos	se individual products do not stack more	
	than two high and always store inside a co			
	become fragile at low temperature and wil			-13
Delivery:	Deliver at temperature of -18 ° C or colder		opped / mishandied.	
	Prepare according to the heating guidelin		one on the product label Barrens 1	
Preparation:	are guidelines only.	es / mstructio	ons on the product label, kemember th	nese
r reparation:	HEAT FROM FROZEN			
	Microwave: Heat at 700w for 8-9 minutes			
	Conventional Oven: Place in a pre-heated of	wan 150°C fo	or 25-40 minutes	
	- vonvenuonar oven. Flace ili a bie-lieatea c	ven, 130 CIC	UI 33-40 IIIIIIULES.	
		MAHAALINA . 35	°C	
	HEAT MEAL TO CORE TEMPERATURE OF N	IINIMUM +75	5 °C	
Name:		11NIMUM +75	Signature / Date:	

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Product:	Level 5 Minced and Mo		
	(with Mash Potato, Lentils	and Carrot	
Issue No. & By: 7/AH	Reason for Issue: Updated		Issue Date: 28.06.19
Code: EASY26	Pack Size: 380g / Indi		Case: 12 per case
Simply Puree Ltd	Portion Size : 380g		
Description:	Macaroni cooked in cheese sauce, served v Potato (31%) (Water, Cream (#MILK#), Pota		<u></u>
Ingredients:	Palm Oil, Whey (#MILK#), Acid Casein (#MI Salt, Flavour (Whey (#MILK#)), Butter (#MI Annatto, Turmeric), Butter Oil (Vegetable O Butter Oil (#MILK#), Colour: E160a), #MILK (Carrot, Swede, Potato, Whey (#MILK#), Su #MILK#, Pasta (4%) (Durum #WHEAT# sem #MILK#, Vegetable Oils (Palm, Fully Hydrog (Disodium Phosphate, Tetrasodium Diphos Alginate), Sugar, Spices (Pepper, Nutmeg), Powder (#MILK#)(Cheese, Whey Powder, E [rape, Palm], Salt, Emulsifier: E322, Flavour Starch, Rapeseed Oil, #MUSTARD#, Herb Allergy Advice	LK#), Sodium (LK#), Maltode Dil (rape, Palm (#, Modified S' nflower Oil, Si olina, water), genated Cocon phate, Calciur Colour: Beta (mulsifying Sal ring: Butter Oil nd Spice	Carbonate, Disodium Phosphate, #EGG#, extrin, Salt, Thickener (Guar Gum),], Salt, Emulsifier: E322, Flavouring: tarch), Water, Carrot And Swede (15%) ealt) Cheddar Cheese (5%) (#MILK#), Bechamel (Whey (#MILK#), Skimmed eat), Modified Starch, Salt, Firming Agent in Sulphate), Gelling Agent (Sodium Carotene), Cream (#MILK#), Cheese t: E339, Salt), Butter Oil (Vegetable Oil (#MILK#), Colour: E160a), Modified
	For allergens, including cereals containing a May also contain nuts, sesame, soya and contain nuts.	_	redients in CAPITALS.
Quality Standards:	Organoleptic: (when handled in accordance		nended instructions)
	Appearance / Colour: Cream mea Flavour: Cheesy and creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5	t Dysphagia D , maximum a , Salmonella, S	iet cceptable 10 ⁵ Staphylococcus Aureus and Listeria
Nutritional Data:	NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g) of which SATURATES (g) CARBOHYDRATE (g) of which SUGARS (g) PROTEIN (g) SALT (g)	100g 718 173 12 5.8 12 2.9 3.9 0.56	380g SERVING 2730 656 45 22 46 11 15
Packaging:	Cpet tray sealed with clear Mylar film and labell Outer Case: Brown Kraft carton, tape sealed and	ed	
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 pathigh and always store inside a container / box. I low temperature and will shatter if dropped / m	llet. Loose indiv Handle with care	
Delivery:	Deliver at temperature of -18 ° C or colder		
Preparation:	Prepare according to the heating guidelines guidelines only. HEAT FROM FROZEN Microwave: Heat at 700w for 8-9 minutes Conventional Oven: Place in a pre-heated oven, HEAT MEAL TO CORE TEMPERATURE OF MININ Once heated, do not re heat.	150 °C for 35-4	
Name:	Position:		Signature / Date:

Product:	Level 5 Minced and Mois		ese Sauce
	(with Mash Potato and Mus	shy Peas)	
Issue No. & By: 6/AH	Reason for Issue: Updated	Issue	Date: 28.06.19
Code: EASY28	Pack Size: 380g / Indi	Case:	12 per case
Simply Puree Ltd	Portion Size: 380g		
Description:	Minced fish in cheese sauce, served with n	nashed potato and n	nushy peas
Ingredients:	Potato (34%) (Water, Cream (#MILK#), Pota Palm Oil, Whey (#MILK#), Acid Casein (#MIL Salt, Flavour (Whey (#MILK#)), Butter (#MIL Annatto, Turmeric], Butter Oil (Vegetable O Butter Oil (#MILK#), Colour: E160a), #MILK (13%) (Rehydrated Processed Peas, Water, Bechamel (Whey (#MILK#), Skimmed #MILK Modified Starch, Salt, Firming Agent (Disodi Sulphate), Gelling Agent (Sodium Alginate), Carotene), Modified Starch, Cheese (#MILK Allergy Advice For allergens, see ingredients in CAPITALS.	.K#), Sodium Carbor .K#), Maltodextrin, S il [rape, Palm], Salt, #, Modified Starch), Sugar, Salt, Natural (#, Vegetable Oils (P ium Phosphate, Tetr Sugar, Spices (Pepp	nate, Disodium Phosphate, #EGG#, isalt, Thickener (Guar Gum), Emulsifier: E322, Flavouring: Water, Hoki (#FISH#) (21%), Peas Colours: Carotene, Chlorophyllin), alm, Fully Hydrogenated Coconut), asodium Diphosphate, Calcium er, Nutmeg), Colour: Beta
	May also contain nuts, sesame, soya, celery	and mustard.	
Quality Standards:	Organoleptic: (when handled in accordance Appearance / Colour: Cream meal Flavour: Cheesy Fish and cream m Texture: Level 5 Minced and Moist Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms,	with recommender with cream mash a ash Dysphagia Diet maximum accepta Salmonella, Staphy	nd green veg ble 10 ⁵
	Metal Detection: Fe 2.0 mm, Non Fe 2.5 m		
Nutritional Data:	NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g) of which SATURATES (g) CARBOHYDRATE (g) Of which SUGARS (g) PROTEIN (g) SALT (g)	100g 583 140 7.9 4.0 11 2.2 5.9 0.59	380g SERVING 2217 532 30 15 40 8.5 23
	Cpet tray sealed with clear Mylar film and la		2.2
Packaging:	Outer Case: Brown Kraft carton, tape sealed		
Storage:	Store at -18 ° C or colder in a clean environg Shelf Life, 15 months from manufacture Do not stack more than 6 cases high on a furthan two high and always store inside a concontainers become fragile at low temperature.	ment Il pallet. Loose indiv tainer / box. Handle	with care as C-pet meal
Delivery:	Deliver at temperature of -18 ° C or colder		
Preparation:	Prepare according to the heating guidelines are guidelines only. HEAT FROM FROZEN Microwave: Heat at 700w for 8-9 minutes Conventional Oven: Place in a pre-heated ov HEAT MEAL TO CORE TEMPERATURE OF MI Once heated, do not re heat.	ren, 150°C for 35-40	
	and incured, do not le neat.		

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Product:	Level 5 Minced and N	loist Cottage	Pie	
	(with Cauliflower Cheese,	_		
Issue No. & By: 8/AH	Reason for Issue: Updated	Issue D	Pate: 28.06.19	
Code: EASY30	Pack Size: 380g / Indi	Case:	12 per case	
Simply Puree Ltd	Portion Size: 380g			
Description:	Minced beef with creamy mashed potato t and swede.	opping, served with c	auliflower in cheese sauce, carrot	ts
Ingredients:	Potato (26%) (Water, Cream (#MILK#), Pot			alm
	Oil, Whey (#MILK#), Acid Casein (#MILK#),	Sodium Carbonate, Di	sodium Phosphate, #EGG#, Salt,	
	Flavour (Whey (#MILK#)), Butter (#MILK#),	Maltodextrin, Salt, Th	ickener (Guar Gum), Annatto,	
	Turmeric], Butter Oil (Vegetable Oil [rape,			
	(#MILK#), Colour: E160a), #MILK#, Modifie (Carrot, Swede, Potato, Whey (#MILK#), Su			
	Modified Starch, Tomato, Cheese (#MILK#)			,
	Gravy (Modified Maize Starch, Salt, Onion,			
	Vegetable Protein [#SOYA# Protein, Maize	Protein), Black Peppe	r), Rapeseed Oil, Bechamel Powd	er
	(Whey (#MILK#), Skimmed #MILK#, Vegeta	ble Oils (Palm, Fully H	ydrogenated Coconut), Modified	•
	Starch, Salt, Firming Agent (Disodium Phos	phate, Tetrasodium Di	iphosphate, Calcium Sulphate),	
	Gelling Agent (Sodium Alginate), Sugar, Spi	ces (Pepper, Nutmeg)	, Colour: Beta Carotene), Salt, He	:rb
	And Spice.			
	Allergy Advice			
	For allergens, see ingredients in CAPITALS.			
	May also contain nuts, sesame, celery and Organoleptic: (when handled in accordance		14	
	TO KANDIEDIIC. IVIIEN HANGIEU III ACCOLUANC			
Quality			pring cream Orange and paleus	llow
Quality	Appearance / Colour: Brown mea		pping, cream. Orange and pale ye	llow
Quality Standards:	Appearance / Colour: Brown mea	l with cream mash top	pping, cream. Orange and pale ye	llow
•	Appearance / Colour: Brown mea veg Flavour: Traditional beef, creamy	I with cream mash top and cheesy	pping, cream. Orange and pale ye	llow
•	Appearance / Colour: Brown mea	l with cream mash top and cheesy t Dysphagia Diet		llow
•	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo	le 10 ⁵	llow
Standards:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 m	l with cream mash top and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm	le 10 ⁵ ecoccus Aureus and Listeria	llow
Standards:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 m NUTRITION INFORMATION per	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm	le 10 ⁵ ococcus Aureus and Listeria 380g SERVING	ellow
Standards:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 r NUTRITION INFORMATION per ENERGY (kJ)	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457	le 10 ⁵ ococcus Aureus and Listeria 380g SERVING 1738	ellow
Standards:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 mutrition information per ENERGY (kJ) ENERGY (kcal)	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457 109	le 10 ⁵ ococcus Aureus and Listeria 380g SERVING 1738 415	ellow
Standards:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 r NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g)	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457 109 5.9	le 10 ⁵ accoccus Aureus and Listeria 380g SERVING 1738 415 23	ellow
Standards:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 m NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g) of which SATURATES (g) CARBOHYDRATE (g)	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457 109	le 10 ⁵ ococcus Aureus and Listeria 380g SERVING 1738 415	ellow
•	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 m NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kJ) ENERGY (kcal) FAT (g) of which SATURATES (g) CARBOHYDRATE (g) of which SUGARS (g)	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457 109 5.9 2.7 7.9 2.1	le 10 ⁵ ecoccus Aureus and Listeria 380g SERVING 1738 415 23 10	Hillow
Standards:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 r NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g) of which SATURATES (g) CARBOHYDRATE (g) of which SUGARS (g) PROTEIN (g)	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457 109 5.9 2.7 7.9 2.1 5.5	380g SERVING 1738 415 23 10 30 8.1 21	ellow
Standards: Nutritional Data:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 r NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g) of which SATURATES (g) CARBOHYDRATE (g) of which SUGARS (g) PROTEIN (g) SALT (g)	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457 109 5.9 2.7 7.9 2.1 5.5 0.41	380g SERVING 1738 415 23 10 30 8.1	ellow
Standards:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 r NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g) of which SATURATES (g) CARBOHYDRATE (g) of which SUGARS (g) PROTEIN (g) SALT (g) Cpet tray sealed with clear Mylar film and labeli	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457 109 5.9 2.7 7.9 2.1 5.5 0.41	380g SERVING 1738 415 23 10 30 8.1 21	ellow
Standards: Nutritional Data:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 r NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g) of which SATURATES (g) CARBOHYDRATE (g) of which SUGARS (g) PROTEIN (g) SALT (g)	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457 109 5.9 2.7 7.9 2.1 5.5 0.41	380g SERVING 1738 415 23 10 30 8.1 21	ellow
Standards: Nutritional Data: Packaging:	Appearance / Colour: Brown meaveg Flavour: Traditional beef, creamy Texture: Level 5 Minced and Mois Microbial Standard: TVC, target below 10 ³ Microbial standards available for Coliforms Metal Detection: Fe 2.0 mm, Non Fe 2.5 m NUTRITION INFORMATION per ENERGY (kJ) ENERGY (kcal) FAT (g) of which SATURATES (g) CARBOHYDRATE (g) of which SUGARS (g) PROTEIN (g) SALT (g) Cpet tray sealed with clear Mylar film and labelit Outer Case: Brown Kraft carton, tape sealed and	and cheesy t Dysphagia Diet , maximum acceptab , Salmonella, Staphylo nm, SS 4.5 mm 100g 457 109 5.9 2.7 7.9 2.1 5.5 0.41	380g SERVING 1738 415 23 10 30 8.1 21	ellow
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