Controlled document on blue paper only **Simply Food Solutions**

FINISHED PRODUCT SPECIFICATION

Product:	Renal Chicken Casserole with Dice	d Potatoes	and Peas			
Issue No. & By: 4 /GB	Reason for Issue: Updated microbial standard		te: 02.02.23			
Code: RI038	Book Sino, 200 - / In di					
coue. NIOSO	Pack Size: 300g / Indi Portion Size: 300g	Case: 12	per case			
Description:						
Description:	Chicken Casserole served with Diced Potatoes and Peas.					
Ingredients:	Water, chicken (18%), carrot, pea (13%), potato (13%), rapeseed oil, swede, onion, leek, modified maize starch, potato (potato, sunflower oil, dextrose), gravy (modified maize starch, onion, palm oil,					
	colour: E150c, hydrolysed vegetable protein (So	OYA protein, mai	ze protein], black pepper), herbs an			
	spices					
	Allergy Advice					
	May also contain nuts, sesame, celery, mustard	l and will.				
Quality Standards:	Linghamatana					
Quanty Standards.	Organoleptic: (when handled in accordance wi					
	vegetables	rown mear and g	olden cubes of potatoes with green			
	Flavour: Traditional Flavour					
	Texture: Tender meat in sauce with soft vegetables					
	Total Medi Medi Medi Medi Medi Medi Medi Medi	oc with soft vege	ables			
	Microbial Standards: ACC target <1 x 104. Colife	<1 x 10⁴, Coliforms target ≤20, Staphylococcus Aureus target ≤50,				
	Enterobacteriaceae target ≤100, Salmonella tar	get ND and Lister	ria target ND			
	Metal Detection: Fe 2.0 mm, Non Fe 2.5 mm, S	SS 4.5 mm	.a talget IID			
Nutritional Data:	NUTRITION INFORMATION per	100g	300g SERVING			
			•			
	ENERGY (kJ)	458	1373			
	ENERGY (kcal)	110	329			
	FAT (g)	6.1	18			
	of which SATURATES (g) CARBOHYDRATE (g)	0.8	2.3			
	of which SUGARS (g)	6.8 1.4	20			
	PROTEIN (g)	6.0	4.1 18			
	SALT (g)	0.04	0.11			
Packaging:	Cpet tray sealed with clear Mylar film and labell		0.11			
	Outer Case: Brown Kraft carton, tape sealed an					
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					
Preparation:	Prepare according to the heating guidelines / in	structions on the	product label. Remember these ar			
	guidelines only.					
	HEAT FROM FROZEN					
	Microwave: Heat at 700w for 6-8 minutes					
	Conventional Oven: Place in a pre-heated oven, 150 °C for 30-35 minutes.					
	HEAT MEAL TO CORE TEMPERATURE OF MINIMUM + 75°C					
Name: Grace Briggs	Once heated, do not re heat.					

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FINISHED PRODUCT SPECIFICATION

Issue No. & By: 6/RP Code: RI019 Pack Siz Portion Vegetab recipe. S Ingredients: Cooked courgett herbs an Allergy A May con Texts Microbia Enteroba Metal Do Nutritional Data: NUTRI SERVI ENERG ENERG ENERG FAT (of wh CARBO of wh PROTE SALT Packaging: Cooked courgett herbs an Allergy A May con Texts Microbia Enteroba Metal Do not st two high	tain nuts, sesame, celery, mustard and milk eptic: (when handled in accordance with rearance / Colour: Orangey meal with yellow ur: Traditional Curry Flavour ure: Soft vegetables in sauce with soft and flow standards: ACC target <1 x 10 ⁴ , Coliforms acteriaceae target ≤100, Salmonella target Nateriaceae target ≤100, Salmonella target Nateriaceae target Salmonella target Nateriaceae target Salmonella target Nateriaceae target Salmonella target Nateriaceae (kJ) TION INFORMATION per NG Y (kJ) Y (kcal)	Issue Date: 07.06.23 Case: 12 per case pers, tomatoes, herbs and so pers, tomatoes, herbs and herbs and so pers, tomatoes, herbs and so pers, tomatoes, herbs	cauliflower (5%), OYA, tomato, peppers,				
Portion Description: Ingredients: Cooked courgett herbs and Allergy A May condity Standards: Quality Standards: Microbia Enteroba Metal Do Metal Do Metal Do General Enteroba Enteroba Metal Do General Enteroba Enteroba Metal Do General Enteroba Enteroba Enteroba Metal Do General Enteroba Enteroba Enteroba Metal Do General Enteroba Enteroba Enteroba Enteroba Metal Do General Enteroba	Size: 400g les cooked in a masala sauce of onions, peperved with lentil daal and rice. Rice (25%) (water, rice, rapeseed oil, herbs) e (5%), lentil (5%), pepper, aubergine, carrod spices, modified starch. Advice tain nuts, sesame, celery, mustard and milk eptic: (when handled in accordance with rearance / Colour: Orangey meal with yellow ur: Traditional Curry Flavour are: Soft vegetables in sauce with soft and flat Standards: ACC target <1 x 10⁴, Coliforms acteriaceae target ≤100, Salmonella target Netection: Fe 2.0 mm, Non Fe 2.5 mm, SS 4.5 TION INFORMATION per NG Y (kJ) Y (kcal)	opers, tomatoes, herbs and so opers, tomatoes, herbs and so on, onion, water, potato (7%), ot, rapeseed oil, chickpea, SO commended instructions) rice luffy rice target ≤20, Staphylococcus of ND and Listeria target ND omm 100g 420	cauliflower (5%), DYA, tomato, peppers, Aureus target ≤50,				
Portion Description: Ingredients: Cooked courgett herbs and Allergy A May condity Standards: Quality Standards: Microbia Enteroba Metal Do Metal Do Metal Do General Enteroba Enteroba Metal Do General Enteroba Enteroba Metal Do General Enteroba Enteroba Enteroba Metal Do General Enteroba Enteroba Enteroba Metal Do General Enteroba Enteroba Enteroba Enteroba Metal Do General Enteroba	Size: 400g les cooked in a masala sauce of onions, peperved with lentil daal and rice. Rice (25%) (water, rice, rapeseed oil, herbs) e (5%), lentil (5%), pepper, aubergine, carrod spices, modified starch. Advice tain nuts, sesame, celery, mustard and milk eptic: (when handled in accordance with rearance / Colour: Orangey meal with yellow ur: Traditional Curry Flavour are: Soft vegetables in sauce with soft and flat Standards: ACC target <1 x 10⁴, Coliforms acteriaceae target ≤100, Salmonella target Netection: Fe 2.0 mm, Non Fe 2.5 mm, SS 4.5 TION INFORMATION per NG Y (kJ) Y (kcal)	opers, tomatoes, herbs and so opers, tomatoes, herbs and so on, onion, water, potato (7%), ot, rapeseed oil, chickpea, SO commended instructions) rice luffy rice target ≤20, Staphylococcus of ND and Listeria target ND omm 100g 420	cauliflower (5%), DYA, tomato, peppers, Aureus target ≤50,				
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CARBO of wh PROTE SALT Packaging: Cpet tray Outer Ca Storage: Store at- Shelf Life Do not st two high	ich SATURATES (g)	0.4	19				
of wh PROTE SALT Packaging: Cpet tray Outer Ca Storage: Store at- Shelf Life Do not st two high	HYDRATE (q)	11	1.6 45				
PROTE SALT Packaging: Cpet tray Outer Ca Storage: Store at - Shelf Life Do not st two high	ich SUGARS (g)	0.7	45 2.7				
Packaging: Cpet tray Outer Ca Storage: Store at - Shelf Life Do not st two high		3.7	15				
Packaging: Cpet tray Outer Ca Storage: Store at - Shelf Life Do not st two high	_	0.03	0.10				
Outer Ca Storage: Store at - Shelf Life Do not st two high	sealed with clear Mylar film and labelled						
Storage: Store at - Shelf Life Do not st two high	se: Brown Kraft carton, tape sealed and lab	pelled					
Do not st two high	-18 ° C or colder in a clean environment						
two high	Shelf Life, 15 months from manufacture						
two high	Do not stack more than 6 cases high on a full pallet. Loose individual products do not stack more than						
برخاله مروالا	two high and always store inside a container / box.						
dropped	Handle with care as C-pet meal containers become fragile at low temperature and will shatter if dropped / mishandled.						
	Deliver at temperature of –15 °C or colder						
	Prepare according to the heating guidelines / instructions on the product label. Remember these are						
	repare according to the heating guidelines / instructions on the product label. Remember t guidelines only.						
HEAT FRO	s only,						
	s only. DM FROZEN	Microwave: Heat at 700w for 6-8 minutes					
Convention	s only. DM FROZEN <i>re:</i> Heat at 700w for 6-8 minutes		Conventional Oven: Place in a pre-heated oven, 150 °C for 30-35 minutes.				
	s only. DM FROZEN <i>ve:</i> Heat at 700w for 6-8 minutes onal Oven: Place in a pre-heated oven, 150°	°C for 30-35 minutes.					
	s only. DM FROZEN ve: Heat at 700w for 6-8 minutes onal Oven: Place in a pre-heated oven, 150° AL TO CORE TEMPERATURE OF MINIMUM +	°C for 30-35 minutes. + 75°C					
reame. Rajuit Failinu POSITION:	s only. DM FROZEN <i>ve:</i> Heat at 700w for 6-8 minutes onal Oven: Place in a pre-heated oven, 150°	°C for 30-35 minutes 75°C Signature / Date: RP 07.0					

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