


Simply Food Solutions

FINISHED PRODUCT SPECIFICATION

Product: Chicken Fricassee With Roast Potato, Carrots and Broccoli																																
Issue No. & By: 3/LF	Reason for Issue: Updated microbial standards	Issue Date: 24.03.20																														
Code: AF117	Pack Size: 380g Portion Weight: 380g	Case: 12 per case																														
Description:	Boneless Chicken pieces and mushrooms cooked in a white sauce and served with vegetables.																															
Ingredients:	Roast Potato (26%) (potato, sunflower oil, dextrose), carrot (12%), broccoli (12%), chicken (15%), onion, water, mushroom (mushroom, salt, citric acid), butter [MILK], rapeseed oil, béchamel powder (skimmed MILK, modified potato starch, whey [MILK], refined vegetable oil [rapeseed], glucose syrup, thickener: E401, salt, stabiliser: E451, black pepper, nutmeg, colour: E160a), salt, herbs and spices, modified starch. Allergy Advice For allergens, see ingredients in CAPITALS. May also contain nuts, sesame, egg, soya, celery and mustard.																															
Quality Standards:	Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Orangey meal, with white rice Flavour: Creamy Flavour Texture: Chicken pieces in sauce with soft fluffy rice Microbial Standards: ACC target $<1 \times 10^4$, Coliforms target ≤ 20 , Staphylococcus Aureus target ≤ 50 , Enterobacteriaceae target ≤ 100 , Salmonella target ND and Listeria target ND Metal Detection: Fe 2.0 mm, Non Fe 2.5 mm, SS 4.5 mm																															
Nutritional Data:	<table border="0"> <thead> <tr> <th>NUTRITION INFORMATION per</th> <th>100g</th> <th>380g SERVING</th> </tr> </thead> <tbody> <tr> <td>□</td> <td></td> <td></td> </tr> <tr> <td>ENERGY (kJ)</td> <td>305</td> <td>1159</td> </tr> <tr> <td>ENERGY (kcal)</td> <td>72</td> <td>275</td> </tr> <tr> <td>FAT (g)</td> <td>1.7</td> <td>6.6</td> </tr> <tr> <td>of which SATURATES (g)</td> <td>0.5</td> <td>1.8</td> </tr> <tr> <td>CARBOHYDRATE (g)</td> <td>8.3</td> <td>32</td> </tr> <tr> <td>of which SUGARS (g)</td> <td>1.5</td> <td>5.7</td> </tr> <tr> <td>PROTEIN (g)</td> <td>5.0</td> <td>19</td> </tr> <tr> <td>SALT (g)</td> <td>0.21</td> <td>0.81</td> </tr> </tbody> </table>		NUTRITION INFORMATION per	100g	380g SERVING	□			ENERGY (kJ)	305	1159	ENERGY (kcal)	72	275	FAT (g)	1.7	6.6	of which SATURATES (g)	0.5	1.8	CARBOHYDRATE (g)	8.3	32	of which SUGARS (g)	1.5	5.7	PROTEIN (g)	5.0	19	SALT (g)	0.21	0.81
NUTRITION INFORMATION per	100g	380g SERVING																														
□																																
ENERGY (kJ)	305	1159																														
ENERGY (kcal)	72	275																														
FAT (g)	1.7	6.6																														
of which SATURATES (g)	0.5	1.8																														
CARBOHYDRATE (g)	8.3	32																														
of which SUGARS (g)	1.5	5.7																														
PROTEIN (g)	5.0	19																														
SALT (g)	0.21	0.81																														
Packaging:	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																															
Preparation:	Prepare according to the heating guidelines / instructions on the product label. Remember these are guidelines only. HEAT FROM FROZEN <i>Microwave:</i> Heat at 700w for 8-9 minutes <i>Conventional Oven:</i> Place in a pre-heated oven, 150°C for 35-40 minutes. HEAT MEAL TO CORE TEMPERATURE OF MINIMUM $+75^{\circ}\text{C}$ Once heated, do not re heat.																															
Name: Lindsay Fitzpatrick	Position: Technical Assistant	Signature / Date:  24.03.20																														