Controlled document on blue paper only

Simply Food Solutions

Simply a La Carte

FINISHED PRODUCT SPECIFICATION

Product:	Mild Chicken Cu	ırry	
	Diced Chicken Breast In Mild Crea	amy Sauce v	with Rice
Issue No. & By: 5/LF	Reason for Issue: Updated microbial standard	ds	Issue Date: 25.03.20
Code: IW013	Pack Size: 400g		Case: 10 Per case
	Portion Size: 400g		
Description:	Boneless Diced Chicken in cream sauce cooke	d to a traditi	onal recipe and served with rice.
Ingredients:	Cooked Rice (40%) (water, rice, rapeseed oil, water, butter (MILK) (5%)(pasteurised cream) herbs and spices, salt, lemon juice (lemon juic modified starch, tamarind. Allergy Advice For allergens, see ingredients in CAPITALS May also contain nuts, sesame, soya, celery a	, yogurt (MIL e, preservati	K), tomato, peppers, rapeseed oil, oil,
Quality Standards:	Organoleptic: (when handled in accordance v Appearance / Colour: Natural creamy color Flavour: Traditional curry Flavour Texture: Chicken pieces in fine sauce with Microbial Standards: ACC target <1 x 10 ⁴ , Col Enterobacteriaceae target ≤100, Salmonella to Metal Detection: Fe 2.0 mm, Non Fe 2.5 mm	vith recommo oured meal so soft and fluf- iforms target arget ND and	erved with white rice fy rice. : ≤20, Staphylococcus Aureus target ≤50,
Nutritional Data:	□NUTRITION INFORMATION per	100g	400g SERVING
	□ □ □ □ □ ENERGY (kJ) □ ENERGY (kcal) □ FAT (g) □ of which SATURATES (g) □ CARBOHYDRATE (g) □ of which SUGARS (g) □ PROTEIN (g) □ SALT (g)	533 128 5.1 2.1 11 1.7 5.7 0.68	2132 509 20 8.4 45 6.8 23 2.7
Packaging:	Two compartment Cpet tray sealed with clea Outer Case: Brown Kraft carton, tape sealed a	r Mylar film a	
Storage:	Store at –18 °C or colder in a clean environme Shelf Life, see pack label Do not stack more than 6 cases high on a full than two high and always store inside a conta Handle with care as C-pet meal containers be dropped / mishandled.	ent pallet. Loose iner / box.	
Delivery:	Deliver at temperature of -15° C or colder		
Preparation:	Prepare according to the heating guidelines are guidelines only. HEAT FROM FROZEN SCAN BARCODE OR Conventional Oven: Place in a pre-heated ove HEAT MEAL TO CORE TEMPERATURE OF MINI Once heated, do not re heat.	n, 130 °C for	65 minutes.
Name: Lindsay Fitzpatrick	Position: Technical Assistant		Signature / Date: 27 25.03.20

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