


Simply Food Solutions

FINISHED PRODUCT SPECIFICATION

| | | |
|--|---|---|
| Product: Halal Chicken Tikka Masala with Rice | | |
| Issue No. & By: 11 /LF | Reason for Issue: Updated microbial standards | Issue Date: 31.03.20 |
| Code: HM022 | Pack Size: 350g / Indi Portion Size: 180g sauce and meat + 170g rice | Case: 12 per case Or in Mix Box |
| Description: | Boneless Chicken Marinated in Tikka Spices, cooked in a Cream Tikka Sauce and served with Rice | |
| Ingredients: | Cooked Rice (48%) (water, rice, rapeseed oil, salt and herbs), chicken (15%), onion, water, yogurt (MILK), cream (MILK), tomato, peppers, rapeseed oil, herbs and spices, salt, lemon juice (lemon juice, preservative: potassium METABISULPHITE), sugar, modified starch, tamarind. | |
| | Allergy Advice For allergens, see ingredients in CAPITALS. May also contain nuts, sesame, soya, celery and mustard. | |
| Quality Standards: | Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Orangey red meal and white rice Flavour: Traditional Tikka Masala Flavour Texture: Chicken pieces in smooth sauce with soft and 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: | NUTRITION INFORMATION per 100g 350g SERVING ENERGY (kJ) 518 1813 ENERGY (kcal) 124 432 FAT (g) 4.5 16 of which SATURATES (g) 1.5 5.3 CARBOHYDRATE (g) 15 52 of which SUGARS (g) 0.8 2.9 PROTEIN (g) 5.7 20 SALT (g) 0.43 1.5 | |
| Packaging: | Two 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 -18°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 6-8 minutes <i>Conventional Oven:</i> Place in a pre-heated oven, 150°C for 30-35 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:  31.03.20 |


Simply Food Solutions

FINISHED PRODUCT SPECIFICATION

| Product: Halal Keema and Peas with Rice (Gluten Free) (Minced Lamb) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|---|---------------------------|------|--------------|-------------|-----|------|---------------|-----|-----|---------|-----|----|------------------------|-----|-----|------------------|----|----|---------------------|-----|-----|-------------|-----|----|----------|------|-----|
| Issue No. & By: 13 /LF | Reason for Issue: Updated microbial standards | Issue Date: 31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Code: HM003 | Pack Size: 350g / Indi Portion Size: 180g sauce and meat + 170g rice | Case: 12 per case Or in Mix Box | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Description: | Minced Lamb and Peas cooked in a masala of onions, peppers, tomatoes and authentic herbs and spices. Served with Rice. | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredients: | Cooked Rice (48%) (water, rice, rapeseed oil, salt and herbs), lamb (16%), water, onions, potato (4%) (potato, sunflower oil, dextrose), peas (4%), tomato, peppers, rapeseed oil, herbs and spices, salt, modified starch, dried glucose syrup, potato powder (potato, emulsifier: E471, acidity regulator: citric acid, preservative: sodium metabisulphite). Allergy Advice May contain nuts, sesame, soya, celery, mustard and milk. | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Quality Standards: | Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Reddish brown mince and peas meal with white rice Flavour: Traditional Curry Flavour Texture: Coarse grain like sauce with soft and 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="1"> <thead> <tr> <th>NUTRITION INFORMATION per</th> <th>100g</th> <th>350g SERVING</th> </tr> </thead> <tbody> <tr> <td>ENERGY (kJ)</td> <td>470</td> <td>1644</td> </tr> <tr> <td>ENERGY (kcal)</td> <td>112</td> <td>390</td> </tr> <tr> <td>FAT (g)</td> <td>3.7</td> <td>13</td> </tr> <tr> <td>of which SATURATES (g)</td> <td>1.0</td> <td>3.6</td> </tr> <tr> <td>CARBOHYDRATE (g)</td> <td>14</td> <td>51</td> </tr> <tr> <td>of which SUGARS (g)</td> <td>0.6</td> <td>2.1</td> </tr> <tr> <td>PROTEIN (g)</td> <td>4.8</td> <td>17</td> </tr> <tr> <td>SALT (g)</td> <td>0.39</td> <td>1.3</td> </tr> </tbody> </table> | | NUTRITION INFORMATION per | 100g | 350g SERVING | ENERGY (kJ) | 470 | 1644 | ENERGY (kcal) | 112 | 390 | FAT (g) | 3.7 | 13 | of which SATURATES (g) | 1.0 | 3.6 | CARBOHYDRATE (g) | 14 | 51 | of which SUGARS (g) | 0.6 | 2.1 | PROTEIN (g) | 4.8 | 17 | SALT (g) | 0.39 | 1.3 |
| NUTRITION INFORMATION per | 100g | 350g SERVING | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ENERGY (kJ) | 470 | 1644 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ENERGY (kcal) | 112 | 390 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| FAT (g) | 3.7 | 13 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| of which SATURATES (g) | 1.0 | 3.6 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CARBOHYDRATE (g) | 14 | 51 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| of which SUGARS (g) | 0.6 | 2.1 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PROTEIN (g) | 4.8 | 17 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SALT (g) | 0.39 | 1.3 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Packaging: | Two 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 -18°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 6-8 minutes <i>Conventional Oven:</i> Place in a pre-heated oven, 150°C for 30-35 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: <i>LF</i> 31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | |


Simply Food Solutions

FINISHED PRODUCT SPECIFICATION

| Product: Halal Chicken and Saag with Rice (Chicken and Spinach) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|---|---------------------------|------|--------------|-------------|-----|------|---------------|-----|-----|---------|-----|----|------------------------|-----|-----|------------------|----|----|---------------------|---|-----|-------------|-----|----|----------|------|-----|
| Issue No. & By: 10 /LF | Reason for Issue: Updated microbial standards | Issue Date: 31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Code: HM012 | Pack Size: 350g / Indi Portion Size: 180g sauce and meat + 170g rice | Case: 12 meals | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Description: | Boneless Chicken cooked with spinach, onions, tomatoes and peppers to a traditional recipe and served with Rice | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredients: | Cooked Rice (48%) (water, rice, rapeseed oil, salt and herbs), chicken (19%), onions, water, spinach (6%), rapeseed oil, tomatoes, peppers, herbs and spices, salt, modified starch. | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Allergy Advice May contain nuts, sesame, soya, celery, mustard and milk. | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Quality Standards: | Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Orangey coloured meal with green specks and white rice Flavour: Traditional Curry Flavour Texture: Chicken pieces in medium thick sauce with soft and 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="1"> <thead> <tr> <th>NUTRITION INFORMATION per</th> <th>100g</th> <th>350g SERVING</th> </tr> </thead> <tbody> <tr> <td>ENERGY (kJ)</td> <td>462</td> <td>1617</td> </tr> <tr> <td>ENERGY (kcal)</td> <td>110</td> <td>385</td> </tr> <tr> <td>FAT (g)</td> <td>3.9</td> <td>14</td> </tr> <tr> <td>of which SATURATES (g)</td> <td>0.6</td> <td>2.1</td> </tr> <tr> <td>CARBOHYDRATE (g)</td> <td>13</td> <td>46</td> </tr> <tr> <td>of which SUGARS (g)</td> <td>0</td> <td>0.9</td> </tr> <tr> <td>PROTEIN (g)</td> <td>5.3</td> <td>19</td> </tr> <tr> <td>SALT (g)</td> <td>0.39</td> <td>1.4</td> </tr> </tbody> </table> | | NUTRITION INFORMATION per | 100g | 350g SERVING | ENERGY (kJ) | 462 | 1617 | ENERGY (kcal) | 110 | 385 | FAT (g) | 3.9 | 14 | of which SATURATES (g) | 0.6 | 2.1 | CARBOHYDRATE (g) | 13 | 46 | of which SUGARS (g) | 0 | 0.9 | PROTEIN (g) | 5.3 | 19 | SALT (g) | 0.39 | 1.4 |
| NUTRITION INFORMATION per | 100g | 350g SERVING | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ENERGY (kJ) | 462 | 1617 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ENERGY (kcal) | 110 | 385 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| FAT (g) | 3.9 | 14 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| of which SATURATES (g) | 0.6 | 2.1 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CARBOHYDRATE (g) | 13 | 46 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| of which SUGARS (g) | 0 | 0.9 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PROTEIN (g) | 5.3 | 19 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SALT (g) | 0.39 | 1.4 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Packaging: | Two compartment Cpet tray sealed with clear Mylar film and labelled Outer Case: Brown Kraft carton , tape sealed | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 -18°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 6-8 minutes <i>Conventional Oven:</i> Place in a pre-heated oven, 150°C for 30-35 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:  31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | |


Simply Food Solutions

FINISHED PRODUCT SPECIFICATION

| Product: Halal Chicken Curry with Rice (Gluten Free) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---------------------------|------|--------------|-------------|-----|------|---------------|-----|-----|---------|-----|-----|------------------------|-----|-----|------------------|----|----|---------------------|---|-----|-------------|-----|----|----------|------|-----|
| Issue No. & By: 13 /LF | Reason for Issue: Updated microbial standards | Issue Date: 31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Code: HM001 | Pack Size: 350g / Indi Portion size: 180g sauce and meat + 170g rice | Case: 12 in case Or in Mix Box | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Description: | Boneless Chicken cooked in a sauce of onions, tomatoes and peppers to a traditional recipe and served with rice | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredients: | Cooked Rice (48%) (water, rice, rapeseed oil, salt and herbs), chicken (15%), onions, water, tomato, peppers, rapeseed oil, herbs and spices, salt, modified starch. Allergy Advice May contain nuts, sesame, soya, celery, mustard and milk. | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Quality Standards: | Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Natural orangey/ brown coloured meal and white rice Flavour: Traditional Curry Flavour Texture: Chicken pieces in fine sauce with soft and 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="1"> <thead> <tr> <th>NUTRITION INFORMATION per</th> <th>100g</th> <th>350g SERVING</th> </tr> </thead> <tbody> <tr> <td>ENERGY (kJ)</td> <td>437</td> <td>1530</td> </tr> <tr> <td>ENERGY (kcal)</td> <td>104</td> <td>365</td> </tr> <tr> <td>FAT (g)</td> <td>2.6</td> <td>8.9</td> </tr> <tr> <td>of which SATURATES (g)</td> <td>0.3</td> <td>1.1</td> </tr> <tr> <td>CARBOHYDRATE (g)</td> <td>14</td> <td>48</td> </tr> <tr> <td>of which SUGARS (g)</td> <td>0</td> <td>0.9</td> </tr> <tr> <td>PROTEIN (g)</td> <td>6.2</td> <td>22</td> </tr> <tr> <td>SALT (g)</td> <td>0.42</td> <td>1.5</td> </tr> </tbody> </table> | | NUTRITION INFORMATION per | 100g | 350g SERVING | ENERGY (kJ) | 437 | 1530 | ENERGY (kcal) | 104 | 365 | FAT (g) | 2.6 | 8.9 | of which SATURATES (g) | 0.3 | 1.1 | CARBOHYDRATE (g) | 14 | 48 | of which SUGARS (g) | 0 | 0.9 | PROTEIN (g) | 6.2 | 22 | SALT (g) | 0.42 | 1.5 |
| NUTRITION INFORMATION per | 100g | 350g SERVING | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ENERGY (kJ) | 437 | 1530 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ENERGY (kcal) | 104 | 365 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| FAT (g) | 2.6 | 8.9 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| of which SATURATES (g) | 0.3 | 1.1 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CARBOHYDRATE (g) | 14 | 48 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| of which SUGARS (g) | 0 | 0.9 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PROTEIN (g) | 6.2 | 22 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SALT (g) | 0.42 | 1.5 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Packaging: | Two compartment Cpet tray sealed with clear Mylar film and labelled Outer Case: Brown Kraft carton , tape sealed | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 -18°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 6-8 minutes <i>Conventional Oven:</i> Place in a pre-heated oven, 150°C for 30-35 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:  31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Simply Food Solutions

FINISHED PRODUCT SPECIFICATION

| Product: Halal Lamb and Potato with Rice | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---------------------------|--|--|--|------|--------------|-------------|-----|------|---------------|-----|-----|---------|-----|----|------------------------|-----|-----|------------------|----|----|---------------------|---|-----|-------------|-----|----|----------|------|-----|
| Issue No. & By: 11/LF | Reason for Issue: Updated microbial standards | Issue Date: 31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Code: HM010 | Pack Size: 350g / Indi Portion Size: 180g sauce and meat + 170g rice | Case: 12 meals | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Description: | Boneless Lamb and potato cooked in a masala sauce of onions, peppers and tomatoes to a traditional recipe served with Rice. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredients: | Cooked rice (48%) (water, rice, rapeseed oil, salt and herbs), lamb (15%), onions, water, potatoes (7%) (potato, sunflower oil, dextrose), tomato, peppers, rapeseed oil, herbs and spices, salt, modified starch, potato powder (potato, emulsifier: E471, acidity regulator: citric acid, preservative: sodium METABISULPHITE). Allergy Advice For allergens, see ingredients in CAPITALS. May also contain nuts, sesame, soya, celery, mustard and milk. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Quality Standards: | Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Natural orangey/brown meal and white rice Flavour: Traditional Curry Flavour Texture: Lamb pieces and potato in fine sauce with soft and 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="1"> <thead> <tr> <th colspan="3">NUTRITION INFORMATION per</th> </tr> <tr> <th></th> <th>100g</th> <th>350g SERVING</th> </tr> </thead> <tbody> <tr> <td>ENERGY (kJ)</td> <td>484</td> <td>1694</td> </tr> <tr> <td>ENERGY (kcal)</td> <td>116</td> <td>405</td> </tr> <tr> <td>FAT (g)</td> <td>3.7</td> <td>13</td> </tr> <tr> <td>of which SATURATES (g)</td> <td>0.2</td> <td>0.7</td> </tr> <tr> <td>CARBOHYDRATE (g)</td> <td>15</td> <td>51</td> </tr> <tr> <td>of which SUGARS (g)</td> <td>0</td> <td>1.1</td> </tr> <tr> <td>PROTEIN (g)</td> <td>5.4</td> <td>19</td> </tr> <tr> <td>SALT (g)</td> <td>0.35</td> <td>1.2</td> </tr> </tbody> </table> | | NUTRITION INFORMATION per | | | | 100g | 350g SERVING | ENERGY (kJ) | 484 | 1694 | ENERGY (kcal) | 116 | 405 | FAT (g) | 3.7 | 13 | of which SATURATES (g) | 0.2 | 0.7 | CARBOHYDRATE (g) | 15 | 51 | of which SUGARS (g) | 0 | 1.1 | PROTEIN (g) | 5.4 | 19 | SALT (g) | 0.35 | 1.2 |
| NUTRITION INFORMATION per | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 100g | 350g SERVING | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ENERGY (kJ) | 484 | 1694 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ENERGY (kcal) | 116 | 405 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| FAT (g) | 3.7 | 13 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| of which SATURATES (g) | 0.2 | 0.7 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CARBOHYDRATE (g) | 15 | 51 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| of which SUGARS (g) | 0 | 1.1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PROTEIN (g) | 5.4 | 19 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SALT (g) | 0.35 | 1.2 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Packaging: | Two 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 -18°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 6-8 minutes <i>Conventional Oven:</i> Place in a pre-heated oven, 150°C for 30 - 35 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:  31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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Simply Food Solutions

FINISHED PRODUCT SPECIFICATION

| Product: Halal Chicken Korma with Rice | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|--------------------------------------|---------------------------|------|--------------|-------------|-----|------|---------------|-----|-----|---------|-----|----|------------------------|-----|-----|------------------|----|----|---------------------|-----|-----|-------------|-----|----|----------|------|-----|
| Issue No. & By: 12 /LF | Reason for Issue: Updated microbial standards | Issue Date: 31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Code: HM008 | Pack Size: 350g / Indi Portion size: 180g sauce and meat + 170g rice | Case: 12 per case | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Description: | Boneless Chicken in a korma cream and yogurt sauce cooked to a traditional recipe and served with Rice. | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredients: | Cooked rice (48%) (water, rice, rapeseed oil, salt and herbs), chicken (23%), water, onions, yogurt (#MILK#), cream (#MILK#), coconut milk (coconut extract (75%), water, emulsifiers: mono and diglycerides of fatty acids, polysorbate 60, stabilisers: guar gum, sodium carboxymethylcellulose, xanthan gum, preservative: sodium #METABISULPHITE#), rapeseed oil, modified starch, herbs and spices, salt, tomato, sugar. Allergy Advice For allergens, see ingredients in CAPITALS. May also contain nuts, sesame, soya, celery and mustard. | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Quality Standards: | Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Natural creamy coloured meal and white rice Flavour: Traditional Korma Flavour Texture: Chicken pieces in fine sauce with soft and 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="1"> <thead> <tr> <th>NUTRITION INFORMATION per</th> <th>100g</th> <th>350g SERVING</th> </tr> </thead> <tbody> <tr> <td>ENERGY (kJ)</td> <td>492</td> <td>1721</td> </tr> <tr> <td>ENERGY (kcal)</td> <td>117</td> <td>410</td> </tr> <tr> <td>FAT (g)</td> <td>4.0</td> <td>14</td> </tr> <tr> <td>of which SATURATES (g)</td> <td>1.5</td> <td>5.2</td> </tr> <tr> <td>CARBOHYDRATE (g)</td> <td>14</td> <td>48</td> </tr> <tr> <td>of which SUGARS (g)</td> <td>0.6</td> <td>2.1</td> </tr> <tr> <td>PROTEIN (g)</td> <td>6.6</td> <td>23</td> </tr> <tr> <td>SALT (g)</td> <td>0.44</td> <td>1.6</td> </tr> </tbody> </table> | | NUTRITION INFORMATION per | 100g | 350g SERVING | ENERGY (kJ) | 492 | 1721 | ENERGY (kcal) | 117 | 410 | FAT (g) | 4.0 | 14 | of which SATURATES (g) | 1.5 | 5.2 | CARBOHYDRATE (g) | 14 | 48 | of which SUGARS (g) | 0.6 | 2.1 | PROTEIN (g) | 6.6 | 23 | SALT (g) | 0.44 | 1.6 |
| NUTRITION INFORMATION per | 100g | 350g SERVING | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ENERGY (kJ) | 492 | 1721 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Name: Lindsay Fitzpatrick | Position: Technical Assistant | Signature / Date: LF 31.03.20 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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