Product:		Level 5 Minced and Moist Chi					
Issue No. & By: 2/	LF	(with lentil daal and m Reason for Issue: Updated microbial stan					
Code: EASYC01 Pack Size: 300g/Indi				Case: 12 per case			
Simply Puree Ltd	S, ·			Or in Mix Case			
Description:		in masala sauce, served with mashed potat	oes and lentil d				
Ingredients:	Water, Onion, Chicken (14%), Potato (6%), Lentils (5%), Tomato, Rapeseed Oil, Modified Starch, Tomato, Herb And Spices, Salt. Allergy Advice May contain nuts, sesame, soya, celery, mustard and milk						
		eptic: (when handled in accordance with re		nstructions)			
Quality		Appearance / Colour: Red Brown	and yellow me	•			
Standards:		Flavour: Curry flavour and mild sp	•				
		Texture: Level 5 Minced and Moist Dyspha					
	Microbia	al Standards: ACC target <1 x 10 ⁴ , Coliforms	target ≤20, Sta	aphylococcus Aureus target ≤50,			
		acteriaceae target ≤100, Salmonella target I		target ND			
		etection: Fe 2.0 mm, Non Fe 2.5 mm, SS 4		200			
Nutritional		TION INFORMATION per	1000				
		Y (kJ)	316	948			
Data:		Y (kcal)	75	226			
	FAT (2.2	6.7			
		ich SATURATES (g)	0.4	1.1			
		HYDRATE (g)	8.8	26			
		ich SUGARS (g)	0	1.3			
	1	IN (g)	4.7	14			
 _	SALT		0.22				
Packaging:	Round one compartment Cpet tray sealed with clear Mylar film and labelled						
	Outer Case: Brown Kraft carton, tape sealed and labelled.						
Chanas	Store at -18 ° C or colder in a clean environment						
Storage:	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 alwa	lys store inside a container / box. Handle wi	th care as C po	al products do not stack more than two high			
	tempera	ture and will shatter if dropped / mishandle	rdi care as c-pe	timear containers become tragile at low			
Delivery:		t temperature of −15 °C or colder					
•	Prepare	according to the heating guidelines / instru	ections on the	product label. Remember these are guideling			
Preparation:	Prepare according to the heating guidelines / instructions on the product label. Remember these are guidelines only. HEAT FROM FROZEN						
	Microwave: Heat at 800w for 5-7 minutes						
	Conventi	onal Oven: Place in a pre-heated oven, 150	°C for 40-45 m	inutes.			
HEAT MEAL TO CORE TEMPERATURE OF MINIMUM +75 °C							
		ated, do not re heat.					
Name: Lindsay Fitz	natrick	Position: Technical Assistant		Signature / Date: ££ 23.03.20			

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Product: Level 5 Minced and Moist Children's Beef Bolognese								
(with pasta and Carrot and swede)								
Issue No. & By: 3/	'GB	Reason for Issue: Update	ed		Issue Date: 23.02.23			
Code: EASYC03	Pack Size	e: 300g/Indi			Case: 12 per case			
Simply Puree Ltd		Size: 300g			Or in Mix Case			
Description:	Beef wit	h Pasta in tomato sauce se	rved with mash	potato and carr	ot/swede.			
· · · · · · · · · · · · · · · · · · ·	Potato (3	33%) (Water, Cream (MILK)	. Potato (potato	o. Palm Oil. Gluc	ose Syrup, MILK Protein, Palm Oil, Whey			
Ingredients:	((MILK),	Acid Casein ((MILK), Sodiur	n Carbonate, Di	sodium Phosph	ate, EGG, Salt, Flavour (Whey ((MILK)), Bi	utter		
	((MILK),	Maltodextrin, Salt, Thicken	er (Guar Gum),	Annatto, Turme	eric], Butter Oil (Vegetable Oil [Rape, Palr	ml.		
	Salt, Emi	alsitier: E322, Flavouring: B	utter Oil ((MILK), Colour: E160a), (MILK, Modified Starch) (33%), Carrot	And		
	Modified	13%) (Carrot, Swede, Potal Starch Chaese (MILK) (Ch	o, wney (MILK)	, Suntiower Oil, udor Emulsifuir	Salt), Water, Beef (12%), Cauliflower, Or g Salt: E339, Salt), Bechamel (Whey (MIL	nion,		
	Skimmed	MILK, Vegetable Oils (Pali	n. Fully Hydrog	enated Coconut), Modified Starch, Salt, Firming Agent	∟K),		
	(Disodiui	n Phosphate, Tetrasodium	Diphosphate, C	alcium Sulphate	e), Gelling Agent (Sodium Alginate), Sugar	ır		
	Spices (P	epper, Nutmeg), Colour: B	eta Carotene), 1	omato, Gravy (I	Modified Maize Starch, Salt, Onion, Palm	ı Oil,		
	Colour: E	150c, Whey ((MILK), Hydro	olysed Vegetabl	e Protein [SOYA	Protein, Maize Protein), Black Pepper),			
		d Oil, Herb And Spice, Salt.						
	Allergy A		DITALC					
		gens, see ingredients in CA contain nuts, sesame, cele						
		eptic: (when handled in acc			structions)			
Quality	-				nash topping, cream. Orange and pale ye	ellow		
Standards:		veg			11 0			
	İ	Flavour: Traditio		•				
		Texture: Level 5 Minced a						
	Microbia	I Standards: ACC target <1	x 10°, Coliform	s target ≤20, Sta	phylococcus Aureus target ≤50,			
		cteriaceae target ≤100, Sa etection: Fe 2.0 mm, Non			target ND			
		TION INFORMATIO		1000	300g SERVING			
Nutritional	I	Y (kJ)	por	484	1451	3		
Data:	ı	Y (kcal)		116	347			
	FAT (6.9	21			
	I	ich SATURATES (a)	3.0	9.1			
		CARBOHYDRATE (g)		7.7	23			
		ich SUGARS (g)		2.2	6.6			
		IN (g)		5.0	15			
	SALT	_						
Packaging:	SALT (g) 0.23 0.70 Round one compartment Cpet tray sealed with clear Mylar film and labelled							
	Outer Ca	se: Brown Kraft carton, tap	e sealed and lal					
		-18 ° C or colder in a clean						
Storage:		, 15 months from manufac						
	and alway	ack more than 6 cases high	i on a full pallet.	Loose individua	al products do not stack more than two h	nigh		
and always store inside a container / box. Handle with care as C-pet meal containers become fragile at temperature and will shatter if dropped / mishandled.								
Delivery:		temperature of -15 ° C or		<u> </u>				
- Citation and a second								
Prepare according to the heating guidelines / instructions on the product label. Remember these are only. HEAT FROM FROZEN					product laber, Kernember these are guid	aeiine		
Microwave: Heat at 800w for 5-7 minutes Conventional Oven: Place in a pre-heated oven, 150 °C for 40-45 minutes.								
HEAT MEAL TO CORE TEMPERATURE OF MINIMUM +75 °C								
		ted, do not re heat.	<u> </u>					
Name: Grace Brigg	s	Position: Technical Manag	ger		Signature / Date: GB 23.02.23			
F:=:-1-	المالية عالمه		4	<i>T</i>				
Finishe	ea product	specification Issue	4 £	\mathcal{F} 17.01	7.19 page 1			

Product: Level 5 Minced and Moist Children's Cottage Pie							
	(with carrot and swede mash and cauliflower cheese)						
Issue No. & By: 3/	GB	Reason for Issue: Updated microbial standards Issue Date: 02.02.23					
Code: EASYC02 Pack Size		e: 300g/Indi		Case: 12 per case			
Simply Puree Ltd		Size: 300g		Or in Mix Case			
Description:	Minced b	peef with creamy mashed potato toppin	g, served with cau	liflower in cheese sauce, carrots and swede.			
	Potato (3	33%) (Water, Cream (MILK), Potato [pota	ato, Palm Oil, Gluc	ose Syrup, MILK Protein, Palm Oil, Whey			
Ingredients:	Potato (33%) (Water, Cream (MILK), Potato [potato, Palm Oil, Glucose Syrup, MILK Protein, Palm Oil, Whey ({MILK), Acid Casein ((MILK), Sodium Carbonate, Disodium Phosphate, EGG, Salt, Flavour (Whey ((MILK)), Butter ({MILK), Maltodextrin, Salt, Thickener (Guar Gum), Annatto, Turmeric], Butter Oil (Vegetable Oil [Rape, Palm], Salt, Emulsifier: E322, Flavouring: Butter Oil ((MILK), Colour: E160a), (MILK, Modified Starch) (33%), Carrot And Swede (23%) (Carrot, Swede, Potato, Whey (MILK), Sunflower Oil, Salt), Water, Beef (12%), Cauliflower, Onion, Modified Starch, Cheese (MILK) (Cheese, Whey Powder, Emulsifying Salt: E339, Salt), Bechamel (Whey (MILK), Skimmed MILK, Vegetable Oils (Palm, Fully Hydrogenated Coconut), Modified Starch, Salt, Firming Agent (Disodium Phosphate, Tetrasodium Diphosphate, Calcium Sulphate), Gelling Agent (Sodium Alginate), Sugar, Spices (Pepper, Nutmeg), Colour: Beta Carotene), Tomato, Gravy (Modified Maize Starch, Salt, Onion, Palm Oil, Colour: E150c, Whey ((MILK), Hydrolysed Vegetable Protein [SOYA Protein, Maize Protein], Black Pepper), Rapeseed Oil, Herb And Spice, Salt. Allergy Advice For allergens, see ingredients in CAPITALS May also contain nuts, sesame, celery and mustard						
		eptic: (when handled in accordance with		structions			
Quality	0.00			nash topping, cream. Orange and pale yellow			
Standards:		veg		copping, cream. Orange and pare yenow			
		Flavour: Traditional beef, crea	my and cheesy				
		Texture: Level 5 Minced and Moist Dys					
		I Standards: ACC target <1 x 10 ⁴ , Colifor					
		cteriaceae target ≤100, Salmonella targe		target ND			
		rtection: Fe 2.0 mm, Non Fe 2.5 mm, S		300			
Nutritional		TION INFORMATION per	100g				
Data:		Y (kJ)	505	1516			
Data:		Y (kcal)	121	363			
	FAT (7.1	21			
		ich SATURATES (g)	3.3	9.9			
		HYDRATE (g)	9.1	27			
		ich SUGARS (g)	2.4	7.3			
		IN (g)	4.4	13			
Da electrical de la companya de la c	SALT		0.37	— · -			
Packaging:		ne compartment Cpet tray sealed with cl		labelled			
		se: Brown Kraft carton, tape sealed and -18 °C or colder in a clean environment	labelled.				
Storage:		.18 °C or colder in a clean environment , 15 months from manufacture					
otorage.			et. Loose individua	al products do not stack more than two high			
	and alway	ys store inside a container / box. Handle	with care as C-pet	t meal containers become fragile at low			
	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 Microwave: Heat at 800w for 5-7 minutes Conventional Oven: Place in a pre-heated oven, 150 °C for 40-45 minutes. HEAT MEAL TO CORE TEMPERATURE OF MINIMUM +75 °C						
Name: Grace Brigg		ted, do not re heat. Position: Technical Manager		Simple (But CO) on on			
Name: Grace Briggs Position: Technical Manager Signature / Date: GB 02.02.23							

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Product:		Level 5 Minced and Moist Children's Vegetable Casserole					
Issue No. & By: 3	/GB	(With Potato, Ca	, Carrot and Swede)				
		Reason for Issue: Updated microbial	standards	Issue Date: 23.02.23			
Code: EASYCO6		e: 300g/Indi		Case: 12 per case			
Simply Puree Ltd		Size: 300g		Or in Mix Case			
Description:	vegetab	e Casserole served with Potato, Carrot	and Swede.				
Ingredients:	Water, Red Lentil (20%), Carrot (17%), Swede (17%), Onion, Potato (6%), Tomato, Rapeseed Oil, Salt, Modified Starch, Herb And Spices Allergy Advice May contain nuts, sesame, soya, celery and mustard.						
Organoleptic: (when handled in accordance with recommended instructions) Appearance / Colour: Red and yellow meal with mashed potatoes and orange veg Flavour: Traditional Tomato and Vegetable flavours with mashed potatoes Texture: Level 5 Minced and Moist Dysphagia Diet Microbial Standards: ACC target <1 x 10⁴, Coliforms target ≤20, Staphylococcus Aureus target ≤50, Enterobacteriaceae target ≤100, Salmonella target ND and Listeria target ND							
	NUTRI	tection: Fe 2.0 mm, Non Fe 2.5 mm, FION INFORMATION per					
Nutritional		Y (kJ)	100g		j		
Data:		Y (kcal)	301	902			
	FAT (72	215			
				6.6			
	CARRO	HYDRATE (g)	0.2	0.5			
		ich SUGARS (g)	10.0				
			1.9	5.8			
	PROTE:		2.3	6.8			
la also also a	SALT		0.39	1.2			
ackaging:	Round on	e compartment Cpet tray sealed with c	lear Mylar film and	labelled			
	Store at	e: Brown Kraft carton, tape sealed and 18 °C or colder in a clean environment	labelled				
torage:	Shelf Life	15 months from manufacture					
torage.	Do not sta	ick more than 6 cases high on a full wall	 				
	and alway	S Store inside a container / hov. Handle	iet. Loose individua	al products do not stack more than two high	gh		
	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.						
elivery:	Deliver at	temperature of -15 ° C or colder	idica.				
reparation:	Prepare according to the heating guidelines / instructions on the product label. Remember these are guideline only. HEAT FROM FROZEN						
Microwave: Heat at 800w for 5-7 minutes							
	Conventional Oven: Place in a pre-heated oven, 150 °C for 40-45 minutes.						
HEAT MEAL TO CORE TEMPERATURE OF MINIMUM +75 °C							
ame: Grace Briggs		ed, do not re heat.					
ALLIE OLACE DI 1882) []	Position: Technical Manager		Signature / Date: 98 23.02.23			

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