

Issued By:	R Hornabrook	Document No:	3.6.2 C1
Position:	Head of Tech	Issue No:	001
Authorised By:	S Webber	Issue Date:	14/04/2021
Position:	General Manager	Page No:	1 of 5



FINAL PRODUCT SPECIFICATION

PRODUCT DESCRIPTION:	
PRODUCT NAME:	Frozen Minestrone Soup 2kg
CODE:	FTF282
SUPPLIER:	Tideford Organic Foods
SUPPLIER DETAILS:	Unit 2, Archant House Babbage Road Industrial Estate Totnes TQ9 5JA Tel 01803840555 Fax 01803840551
COMMERCIAL CONTACT TECHNICAL CONTACT ORDERS CONTACT	Casey Lawrence (caseylawrence@tidefordorganics.com) Becky Hornabrook (beckyhornabrook@tidefordorganics.com) Chris Haley (chrishaley@tidefordorganics.com)
PRODUCT DESCRIPTION:	Minestrone Soup Tomatoes, carrots + courgettes with gluten free pasta, seasoned with a "FAVOURITES" blend of Mediterranean spices
PRODUCT SUPPLIED	FROZEN <-18°C
SHELF LIFE FROM PRODUCTION:	9 Months (270 Days)
MINIMUM SHELF LIFE FROM DELIVERY:	8 Months (240 Days)

PACKAGING DESCRIPTION			
PRIMARY PACKAGING ITEM	POT/BOTTLE	LID	LABEL
<i>Weight/Material(s)</i>	40g HDPE(2)	3.2g LDPE(4)	1.5g
<i>Total Weight of unit:</i>	2044.7g		
UNIT DIMENSIONS (HxWIDEST DIAMETER):	262 x 115mm		

SECONDARY PACKAGING ITEMS:	TRAY	LABEL	CASE (inc divider)
<i>Weight/Material(s)</i>	N/A	0.5g	190g
<i>Total Weight of secondary packaging:</i>	190.5g		

WEIGHT OF UNIT	2kg
NO OF UNITS PER CASE	3
CASE WEIGHT (inc packaging) / DIMENSIONS (LxWxH):	6324.6g / 315 x 140 x 270mm

POT BARCODE:	N/A
CASE BARCODE:	5034124005103
PALLET CONFIGURATION (packs x layers):	28 x 2, 14 x 1
TRACEABILITY CODES:	5 digit sequential number eg 12345
<i>Batch Number</i>	ddmmyy
<i>Use By Date</i>	

PACK SYMBOLS:	Soil Association Organic UK/Non UK Agriculture 'Leaf' GB-Org-05 EU / nonEU Agriculture OPRL Logos
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INGREDIENTS DECLARATION

*Water, Chopped Tomatoes (15%), Haricot Beans, Tomato Paste, Courgette (6%), Carrot (6%), Potato, Onion (3%), Green Pepper, Gluten Free Pasta (2%) (maize flour, rice flour), Coconut Sugar, Basil, Garlic, Sunflower Oil, Vegetable Bouillon (*salt, rice flour, onion, parsnip, carrot, olive oil, turmeric, parsley), Cornflour, Smoked Paprika, *Sea Salt, Black Pepper, Oregano.

** denotes non organic ingredients. 100% of agricultural ingredients are produced in accordance with the rules of organic production.*

Allergens are highlighted in bold.

PRODUCT FORMULATION

RECIPE SPECIFICATION VERSION NAME AND NUMBER	Minestrone Soup V1
RECIPE SPECIFICATION ISSUE DATE	01.07.21

NUTRITIONAL INFORMATION (g per 100g)

ENERGY (kJ):	216
ENERGY (Kcal):	51
FAT:	0.7
FAT (of which saturates):	0.1
CARBOHYDRATES:	8.4
CARBOHYDRATES (of which sugars):	3.3
FIBRE:	2.2
PROTEIN:	1.8
SALT:	0.47

ORGANOLEPTIC STANDARDS

TASTE	Sweet, yet tangy tomato base flavour with a smoky back note, and flavours of all the vegetable pieces within.
AROMA	Sweet and smoky rich tomato smell
TEXTURE	Smooth tomatoey base with large lumpy particulates of veg, beans and pasta
APPEARANCE	Bright red base with large visible particulates of pasta, courgette and carrots, with flecks of basil herb
END OF LIFE CHANGES	Slight water separation on top

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Position:	General Manager	Page No:	3 of 5

LABELLING

Organic Ingredients:

Frozen Minestrone Soup

*Water, Chopped Tomatoes (15%), Haricot Beans, Tomato Paste, Courgette (6%), Carrot (6%), Potato, Onion (3%), Green Pepper, Gluten Free Pasta (2%) (maize flour, rice flour), Coconut Sugar, Basil, Garlic, Sunflower Oil, Vegetable Bouillon (*salt, rice flour, onion, parsnip, carrot, olive oil, turmeric, parsley), Cornflour, Smoked Paprika, *Sea Salt, Black Pepper, Oregano

Nutritional 100g: Energy 216kJ / 51Kcal, Fat 0.7g (of which saturates) 0.1g, Carbohydrate 8.4g (of which sugars) 3.3g, Fibre 2.2g, Protein 1.8g, Salt 0.47g

*denotes non organic ingredients. 100% of agricultural ingredients are produced in accordance with the rules of organic production. Allergens are highlighted in **bold**.



Batch No: []

Use By Date: []

Minimum Content 2KG

Produced by Tideford Organic Foods, TQ9 5JA

Storage and Heating Instructions:

Heat gently, stirring occasionally. Handle with care. Do not reheat. This product must be stored below -18°C until required. Defrost packs for up to 48 hours in a refrigerator until softened. To ensure efficient defrost remove all outer wrap, physically separate the units and shake vigorously regularly. **Once defrosted packs have a maximum chilled life of 16 days unopened and 3 days opened.** Under NO circumstances should packs be refrozen.

Shake well before pouring.

MICROBIOLOGICAL STANDARDS

TEST	MAX
ACC	1X10 ⁵
ENTEROBACTERIACEAE	1X10 ³
E.COLI	1X10 ²
STAPHYLOCOCCUS AUREUS	1X10 ³
YEASTS	1X10 ³
MOULDS	1X10 ³
SALMONELLA SPP	PRESENT
LISTERIA SPP	PRESENT
Listeria monocytogenes	Target - not detected in a 25g sample

METAL DETECTION

FERROUS	2.0MM
NON FERROUS	2.5MM
STAINLESS STEEL	4MM

DIETARY INFORMATION

GLUTEN FREE:	Yes
WHEAT FREE:	Yes
DAIRY FREE:	Yes
LOW FAT:	No
LOW SALT:	No
NO ADDED SUGAR:	No

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DIETARY INFORMATION Contd.....	
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ORGANIC:	The product meets EU Organic Standards 834/2007 and 889/2008 and meets the Soil Association Organic Standards. The product is covered by Tideford Organic Foods Ltd Certificate P2178.
<i>SUITABLE FOR:</i>	
VEGETARIANS	Yes
VEGANS:	Yes
COELIACS:	Yes

ALLERGEN INFORMATION - FREE FROM	
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CELERY & DERIVATIVES:	YES
EGGS & DERIVATIVES	YES
FISH & DERIVATIVES	YES
GLUTEN:	YES
LUPINS & DERIVATIVES	YES
MILK & DERIVATIVES:	YES
MOLLUSCS & DERIVATIVES	YES
MUSTARD & DERIVATIVES:	YES
NUTS & DERIVATIVES:	YES
PEANUTS & DERIVATIVES	YES
SESAME SEEDS & DERIVATIVES:	YES
SHELLFISH & DERIVATIVES:	YES
SOYA & DERIVATIVES	YES
SULPHUR & SULPHUR DIOXIDE:	YES
WHEAT, RYE, BARLEY, OATS OR DERIVATIVES:	YES

HANDLING INSTRUCTION	
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STORAGE:	<p>This product must be stored below -18°C until required. Packs should be used in stock rotational order (first in, first out). Remove required packs from freezer, decanting from outer case before defrosting. Defrost packs for a minimum of 24 hours in a refrigerator until softened. Once defrosted packs have a maximum chilled life of 16 days unopened and 3 days opened. It is recommended that the date of defrost and the new use by date is recorded by the end user. Under NO circumstances should defrosted packs be refrozen.</p>
COOKING:	<p>Bottle contents may separate on defrost however will return to their typical state once heated. Shake thoroughly prior to opening. Decant entire contents of polybottle into heating vessel for optimum distribution. Heat gently, stirring occasionally until piping hot. Handle with care. Do not reheat.</p>

