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 Country Vegetable Soup 2kg	
CODE:	FTF496	
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 (caseylawrenceorganics.com) Becky Hornabrook (beckyhornabrook@tidefordorganics.com) Chris Haley (chrishaley@tidefordorganics.com)	
PRODUCT DESCRIPTION:	Country Vegetable Soup Classic Favourites of carrots, potatoes, parsnips + peas seasoninged with parsley, rosemary + black pepper.	
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/B	OTTLE	LID	LABEL	
Weight/Material(s)	40g HI	DPE(2)	3.2g LDPE(4)	1.5g	
Total Weight of unit:			2044.7g		
UNIT DIMENSIONS (HXWIDEST DIAMETER	R):		262 x 115mm		
SECONDARY PACKAGING ITEMS:	TR	AY	LABEL	CASE (inc divider)	
Weight/Material(s)	N,	/A	0.5g	190g	
Total Weight of secondary packaging:		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:		5034124005653			
PALLET CONFIGURATION (packs x layers)	:	28 x 2, 14 x 1			
TRACEABILITY CODES:	Batch Number	5 digi	t sequential nu	mber eg 12345	
	Use By Date		ddmmy	ſŶ	
PACK SYMBOLS:			-	<pre>K/Non UK Agriculture nonEU Agriculture gos</pre>	

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## **INGREDIENTS DECLARATION**

\*Water, Carrots (16%), Potato (13%), Onion (7%), Soya Drink (\*spring water, soya beans), Parsnip (4%),
 Peas (3%), Red Lentils, Celery (2%), Vegetable Bouillon (\*salt, rice flour, onion, parsnip, carrot, olive oil, turmeric, parsley), Garlic, Sunflower Oil, Parsley, \*Sea Salt, Rosemary, Black Pepper.

\* 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 Country Vegetable Soup V2		
RECIPE SPECIFICATION ISSUE DATE	23.09.21	

NUTRITIONAL INFORMATION (g per 100g)		
ENERGY (kJ):	188	
ENERGY (Kcal):	45	
FAT:	0.9	
FAT (of which saturates):	0.1	
CARBOHYDRATES:	6.6	
CARBOHYDRATES (of which sugars):	2.2	
FIBRE:	1.9	
PROTEIN:	1.6	
SALT:	0.61	

ORGANOLEPTIC STANDARDS		
TASTE	Creamy vegetable soup seasoned well with herbs and vegetable stock.	
AROMA	Warming cooked vegetables smell.	
TEXTURE	Smoth thick base with chunky vegetable pieces throughout	
APPEARANCE	Light yellow base, with visible pieces of orange carrot and green peas, and a parsley fleck.	
END OF LIFE CHANGES	Slight liquid seaparation	

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MICROBIOLOGICAL STANDARDS		
TEST	MAX	
ACC	1X10 <sup>5</sup>	
ENTEROBACTERIACEAE	1X10 <sup>3</sup>	
E.COLI	1X10 <sup>2</sup>	
STAPHYLOCOCCUS AUREUS	1X10 <sup>3</sup>	
YEASTS	1X10 <sup>3</sup>	
MOULDS	1X10 <sup>3</sup>	
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:	Yes	

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DIETARY INFORMATION Contd		
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.	
SUITABLE FOR:		
VEGETARIANS	Yes	
VEGANS:	Yes	
COELIACS:	Yes	
ALLER	GEN INFORMATION - FREE FROM	
CELERY & DERIVATIVES:	NO	
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	NO	
SULPHUR & SULPHUR DIOXIDE:	YES	
WHEAT, RYE, BARLEY, OATS OR DERIVATIVES:	YES	

HANDLING INSTRUCTION			
STORAGE:	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.		
COOKING:	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.		

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Signed on behalf of Tideford Organic Foods:	Katie Ward
Position:	NPD Technologist
Date:	23.09.21
Version No:	V2
Signed on behalf of Customer:	
Position:	
Date:	

**Revision History:** 

Version Number	Date	Reason for update
V1	22.07.21	-
V2	23.09.21	Recipe specification updated to version 2