

FITPOT – Chicken Ragu Specification**PRODUCT NAME:** **FITPOT - Chicken Ragu****PRODUCT INNER CODE:** **FP-05-SINGLE****PRODUCT OUTER CODE:** **FP-05-CASE****CUSTOMER SKU CODE:****PRODUCT INNER BARCODE:****PRODUCT OUTER BARCODE:** N/A**TECHNICAL CONTACT:** David Bevan**SALES CONTACT:** Spencer Bloomfield***PRODUCT INFORMATION*****PRODUCT DESCRIPTION:** Chicken & pasta cooked in an authentic Bolognese bone broth sauce**COUNTRY OF ORIGIN:** UK**WEIGHT:** 350g**WEIGHT CONTROL:** Minimum Weight**INNER PACK SIZE:** 1 x 350g**OUTER PACK SIZE:** (36 x 350g TBC)**INGREDIENT DECLARATION:** Ground Chicken (21%), Water, Tomatoes (16%), Cooked Pasta (16%) (**WHEAT, EGG**), Mixed Peppers, Aubergine, Courgette, Tomato Paste, Chicken Stock (3%) (water, chicken bones), Onion, Red Wine, **CELERY**, Garlic, Beef Gelatine, Carrots, Salt, Olive Oil, Basil, Thyme, Sage, Rosemary, Oregano, Black Pepper, Nutmeg, Cinnamon.**Produced using UK & EU Chicken.****ALLERGY ADVICE:** For allergens, including ingredient containing gluten, please see ingredients highlighted in **BOLD**.
Produced in a facility handling: Celery, Oats, Soya, Wheat, Nuts, Peanuts, Sesame, Mustard, Eggs, Milk & Fish**DATE CODING:** Defrost on Route: Use By = Date of Dispatch + 7 Days (Chilled)**TRACEABILITY CODING:** Julian Code linked to Date of Production.Batch 05-24-99 = Chicken Ragu (05) - Produced 2024 (24), 08th April (099 day).

INGREDIENTS INFORMATION

| Ingredient | Country of Origin | % | Storage Condition |
|-----------------------------|----------------------|-----------|---|
| <i>Bolognese Bone Broth</i> | <i>EU and Non-EU</i> | <i>51</i> | <i>Chilled <5°C/Frozen <-18°C</i> |
| <i>Chicken Mince</i> | <i>UK & EU</i> | <i>21</i> | <i>Chilled <5°C</i> |
| <i>Cooked Pasta</i> | <i>EU and Non-EU</i> | <i>16</i> | <i>Frozen <-18°C</i> |
| <i>Peppers</i> | <i>EU and Non-EU</i> | <i>4</i> | <i>Frozen <-18°C</i> |
| <i>Aubergines</i> | <i>EU and Non-EU</i> | <i>4</i> | <i>Frozen <-18°C</i> |
| <i>Courgette</i> | <i>EU and Non-EU</i> | <i>4</i> | <i>Frozen <-18°C</i> |
| | | | |

SHELF LIFE INFORMATION

| | | |
|---|-----------------|----------------|
| TOTAL LIFE FROM DATE OF MANUFACTURE: | Frozen | DOM +18 Months |
| TOTAL LIFE FOLLOWING DEFROST: | Chilled | + 7 Days |
| MINIMUM LIFE ON DELIVERY: | Chilled | ≤ 7 Days |
| DELIVERY TEMPERATURE: | Deep Chilled | < 5°C |

ALLERGEN INFO

| | Allergens Present | Product Cross Contamination Managed by |
|-------------------------|--|--|
| Finished Product | <i>Wheat,, Eggs, Celery</i> | 1. Controls in place to prevent cross contamination, including ingredients segregation, production time scheduling – product with less allergens are produced first. 2. Area & Equipment cleaned after products changeover and at the end of the day daily. |
| Production Site | <i>Celery, Oats, Soya, Wheat, Nuts, Peanuts, Sesame, Mustard, Eggs, Milk, Fish</i> | |

NUTRITIONAL INFORMATION

| (as sold) | Per 100g | Per Pot (350g) |
|--------------------|-------------------|---------------------|
| ENERGY | 328 kJ 78 kcal | 1148 kJ 273 kcal |
| FAT | 1.2 g | 4.3g |
| Of which saturates | 0.3g | 1g |
| CARBOHYDRATE | 7.9g | 27.6g |
| Of which sugars | 1.8g | 6.1g |
| FIBRE | 1g | 3.7g |
| PROTEIN | 8.6g | 30.3g |
| SALT | 0.60g | 2g |

MICROBIOLOGICAL STANDARDS

| Test | Microbiological Limits | |
|------------------------------|------------------------|----------------|
| | Target | Unacceptable |
| <i>Coliforms</i> | <100cfu/g | >5000 cfu/g |
| <i>Staphylococcus aureus</i> | <20 cfu/g | >500 cfu/g |
| <i>E. Coli (total)</i> | <10 cfu/g | >100 cfu/g |
| <i>Salmonella</i> sps | Absent in 25g | Present in 25g |

QUALITY CHECKS

| | |
|-------------------|--|
| METAL DETECTION | N/A |
| WEIGHT CHECK | Every product is individually weighed |
| TEMPERATURE CHECK | Room and product temperature during production, storage and dispatch |

STORAGE & HANDLING INSTRUCTIONS

Frozen Storage

Keep frozen at -18°C or colder.

Defrost in a fridge, keep refrigerated between 0°C and +5°C. Once defrosted consume within the 24 hours.

Defrosted/Chilled Storage

Keep refrigerated or freeze as soon as possible and always within the use by date. Once defrosted, consume within 24 hours.

SAFETY INSTRUCTIONS

Although every care has been taken to remove all bones some may remain.

COOKING INSTRUCTIONS

Microwave only

Cook from chilled: 3 minutes (900W)

Cook from frozen: 6 minutes (900W)

Remove Sleeve, Loosen lid. Heat on full power. Stir thoroughly then heat for a further minute.

Not suitable for oven cooking.

Important: All appliances vary, these are guidelines only. Ensure piping hot throughout before serving.

Take care on handling hot pot.

PACKAGING

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|-------------------------------------|--|
| Primary Packaging | 1. Kraft Clip Top Noodle Pot: 100 x 73 x 81mm, 16g |
| | 2. Pre-printed cardboard sleeve, 13g |
| Secondary Packaging | Single Walled Cardboard Box 13"x10"x12" |
| | 600x400x175 Bale Arm Crate |
| Units per Case | x36 / TBC |
| Cases per Layer | TBC |
| Layers per Pallet | TBC |
| Cases per Pallet | TBC |
| | |
| No clips/ staples/ Cord/ wire used. | |
| | |

CLAIMS

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|--------------------------|-----|
| Suitable for Vegetarians | No |
| Suitable for Vegans | No |
| Suitable for Coeliac | No |
| Kosher Certificated | No |
| Organic Certificated | No |
| Low Calorie | no |
| Low Fat | yes |
| Fat-Free | no |
| Low Sugar | yes |
| Sugar-Free | no |
| Source of Fibre | no |
| High Fibre | no |
| Source of Protein | yes |
| High Protein | yes |
| Low Salt | no |
| Very Low Salt | no |

FOOD TOLERANCE DATA – FREE FROM LIST

| | |
|---|---|
| Milk, Milk Products, Milk Derivatives | Yes (May contain) |
| Egg and Egg Products | No - egg |
| Wheat/ Wheat Derivatives | No – Wheat |
| Gluten | No – Wheat |
| Corn/Maize Derivatives | Yes (May contain) |
| Soya/Soya Derivatives | Yes (May contain) |
| Rye/Barley/Oats | Yes (May contain) |
| Peanuts/ Peanuts Derivatives | Yes (May contain) |
| Nuts/ Nut Derivatives | Yes (May contain) |
| Sesame Seeds/ Seed Derivatives | Yes (May contain) |
| Mustard | Yes (May contain) |
| Meat/ Meat Derivatives | No – Chicken / Beef Gelatine |
| Fish/ Fish Products | Yes (May contain) |
| Poultry/ Poultry Products | No - Chicken |
| Yeast/ Yeast Extracts | Yes (May contain) |
| Fruit/ Fruit Derivatives | No – Tomato, Red Wine |
| Vegetable/ Vegetable Derivatives | No – Onions, Garlic, Peppers, Aubergine, Courgette, Carrots, Celery |
| Celery | No |
| Crustaceans | Yes |
| Molluscs | Yes |
| Lupin | Yes |
| Glutamates | Yes |
| Benzoates | Yes |
| Sulphur dioxide and sulphites at concentration of | Yes |
| Artificial colours/flavours | Yes |
| Added colour/flavour | Yes |
| Pesticide Residues | Yes |
| Sweeteners | Yes |
| Caffeine | Yes |
| Irradiation | Yes |
| Additives | Yes |
| Genetic Modification | Yes |
| | |
| | |

This specification is the property of the supplier and details on this specification must not be changed without prior agreement.

Specification agreed and signed by both parties:

| | |
|---|--|
| The Manufacturer: Precision Prep Print name: David Bevan Signed: _____ Date: _____ | The Customer: Print name: _____ Signed: _____ Date: _____ |
|---|--|

This specification must be signed and returned electronically within two weeks of receipt.

If the specification is not signed and returned within two weeks Precision Prep UK Ltd will assume agreement of this specification

Document Control:

| Version Number | Issue Date | Issued By | Reason for Issue |
|----------------|------------|-------------|--------------------|
| 1.0 | 13/11/2024 | David Bevan | New Product launch |
| 1.1 | 04/12/2024 | David Bevan | Added MF SQU |
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