## FINISHED PRODUCT SPECIFICATION Minestra di Verdure

Specification Number		ZU 0006		Version:	11
Product Name		Italian Minestrone / Minestra di Verdure			
SKU Numbers:		<ul> <li>FS6 Minestra di verdure 10 x 1kg</li> <li>R6 Minestra di verdure 6 x 1kg</li> <li>SS6 Minestra di verdure 6 x 400g</li> <li>SP6 Minestra di verdure 1 x 400g</li> </ul>		(Re (Re	odservice) tail 1kg) tail 400g) ngle Pack)
Production A	Address	Unit T5 Leyton Industrial V	illage, Argall /	Avenue, Leyton, I	London, E10 7QP
Contact:	Sales:	Mark Prové	sales@zuppeltd.co.uk		
Name &	Technical:	Nicky Garner	nicky@cro	wbond.com	
email	Emergency/Recall:	Mark Prové	<u>mark@zu</u> p	mark@zuppeltd.co.uk	
Minimum wo	eight	1Kg / 400g	Identificatior	n Mark	GB WF046
Packaing Details: 1L Poly Pouch		Food Grade Packaging Product Type: Clear high barrier stand up pouch with zipper Size: 1Lt Structure: PET12/PE120 Total thickness: 132μm (+/- 10%) Outer ply: 12μm (+/-5%) PET Inner ply: 120μm (+/-5%) LLDPE			per
Packaging Details 400g Pouches		Food Grade PackagingPouch Type:Stand-up Pouch with tear notchesMaterial:Matt BOPP 15 micronPrinting:Digital printSize:120mm(W)x210mm(H)+2x40mm(G)			
Traceability Format		Use by date: dd/mm/yyyy + time of label printing (wholesale) Use by date: dd/mm/yyyy (retail label)			
PRODUCT DESCRIPTION					

Cooked and chilled soup containing a mix of vegetable pieces with herbs and spices. Soup to be decanted for full reheating prior to consumption

#### Ingredients List (in quantity order)

Water, Minestrone Mix (34.6%)(Potatoes, Cauliflower, Leeks, Tomatoes, Peas, Carrots, **CELERY**, Beans, Savoy Cabbage, Borlotti's, Courgettes, Basil), Onion, Chopped Tomatoes (Tomatoes, Tomato Juice, Acidity Regulator (Citric Acid)), Tomato Paste, Pasta Paternosti Lisci (Durum **WHEAT** Semolina, Water), Carrots, Organic Vegetable Bouillon (Sea Salt, Maltodextrin, Rice Flour, Vegetables (Onion, Carrot, Parsnip), Yeast Extract, Rapeseed Oil And / Or Sunflower Oil, Parsley, Turmeric), Extra Virgin Olive Oil, Garlic, Chopped Parsley, Chopped Basil, Black Pepper.

Ingredient Country of Origin						
Minestrone Mix (potatoes, cauliflower, leeks, tomatoes, peas, Carrots, Celery, Beans, Savoy Cabbage, Bolotti beans, Courgettes, Basil)	Belgium/Netherlands/ Portugal / France /USA	Organic Vegetable Bouillon	UK			
Carrots	Belgium / Netherlands	E.V Olive Oil	Spain			
Onions	Spain	Garlic	Belgium			
Tomatoes	Italy	Parsley	Netherlands / Belgium			
Tomato Paste	Turkey	Basil	Belgium			

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Paternoster Lisci Pasta	It	aly		Black Peppe	r	Vietnam	
Shelf life unopened	50 days (Produc	tion + 49 day	s)	Shelf life once open	Day o	f opening + 2 days	
Storage Conditions							
Keep refrigerated under 5°C	Keep refrigerated under 5°C. Once opened refrigerate and consume within 3 days						
		Instruc	tions for use				
Shake pouch to mix contents. Cut pouch below seal but above zip. Hob: Empty contents into a saucepan and gently heat whilst stirring. Heat until piping hot - Do not boil. Microwave: Empty contents into a microwavable container. Heat for approx. 3 minutes stirring occasionally. Ensure soup is piping hot before eating – Do not boil.						-	
Allergens present in:		Contains YES/NO	Risk of Alle	-	itamina nments	tion/ or May Contain	
Cereals containing Gluten na wheat, barley, oats and hybr strains		YES (Wheat)					
Peanuts/peanut derivatives		No	NONE ON SITE				
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia and derivatives		No	Low Risk - Product containing walnuts handled on site – Controls in place to reduce risk of contamination				
Sesame seeds/sesame seed derivatives		No	Low Risk - Sesame handled on site. Controls in place to reduce risk of contamination				
Crustacean/crustacean deriv	atives	No	NONE ON S	ITE			
Molluscs/molluscs derivative	es	No	NONE ON S	ITE			
Fish/fish derivatives		No	Low Risk - Items containing fish handled on site – Controls in place to reduce risk of contamination				
Egg/egg derivatives		No	Low Risk - Items containing egg handled on site – Controls in place to reduce risk of contamination			andled on site	
Milk/milk derivatives		No	Low Risk - It	ems containin	g milk h		
Soybeans/soybean derivativ	bean derivatives No		Low Risk - Soya handled on site. Controls in place to reduce risk of contamination		contamination		
Celery/celery derivates		YES					
Mustard/mustard derivates		No	Low Risk - Items containing mustard handled on site – Controls in place to reduce risk of contamination				
Lupin/lupin derivates		No	NONE ON SITE				
Sulphites (declare if over 10 in whole product)	ng/kg	No	Low Risk - Items containing sulphites handled on site – controls in place to reduce risk of contamination				

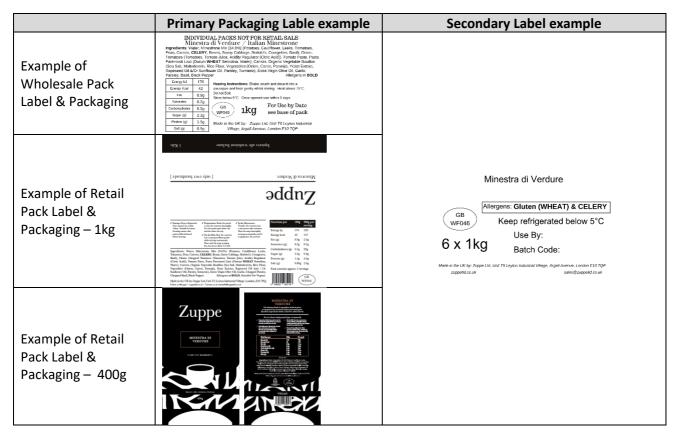
Suitability					
Suitable for Vegetarians YES Suitable for Vegans YES *Not certified				YES *Not certified	
Free From Genetically Modified Organisms / Materials		YES			

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Nutrition						
	Per Per Per					
	100ml	300ml	400ml			
Energy kj	176kj	529kj	706kj			
Energy kcal	42kcal	127kcal	169kcal			
Fat	0.9g	2.6g	3.4g			
Saturates	0.2g	0.5g	0.6g			
Carbohydrates	6.5g	20g	26g			
Sugar	2.3g	6.8g	9.1g			
Protein	1.5g	4.6g	6.2g			
Salt	0.86g	2.6g	3.5g			

Microbiological Specification				
	Target Cfu/g	Tolerance		
TVC (Aerobic)	<10 <sup>4</sup> /g	<10 <sup>6</sup> /g		
Enterobacteriaceae	<10²/g	<10 <sup>4</sup> /g		
E.coli	20/g	<10²/g		
Salmonella spp in 25g	Absent	Absent		
Listeria spp in 25g	Absent	Absent		
Staphylococcus aureus	<20	<10 <sup>4</sup> /g		
Bacillus Cereus	<10³/g	<10 <sup>4</sup> /g		
Yeast / Mould	20/g	20/g		

рH	4.84	Aw	0.972
PII	4.04		0.572



Specification Prepared By:	Nicky Garner, Technical Manager
Approved by:	Nicholas Brown, Production Manager
Date:	26/09/24

#### Specification updates see next page

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Specification Updates					
Review Date	Reason for Update	Updated by	Revision Number		
10/05/22	<ul> <li>Updated format, updated ingredient declaration</li> </ul>	Nicky Garner	4		
21/06/22	<ul> <li>Updated Product Number &amp; added retail pack label sample</li> </ul>	Nicky Garner	5		
24/10/22	<ul> <li>Updated ingredients – removal of additional salt</li> <li>Update to nutrition</li> </ul>	Nicky Garner	6		
01/02/23	<ul> <li>Update to include ingredients and country of origin</li> </ul>	Nicky Garner	7		
15/06/23	<ul> <li>Update to shelf-life now P+49 days</li> <li>Addition of allergen cross contamination risk due to new ingredient containing Fish</li> <li>Confirmed traceability format for retail label</li> </ul>	Nicky Garner	8		
17/01/24	<ul> <li>Updated with packaging details</li> <li>Added 300ml nutrition</li> </ul>	Nicky Garner	9		
02/05/24	<ul> <li>Updated with additional label details</li> <li>Update to microbiological spec</li> </ul>	Nicky Garner	10		
26/09/24	<ul> <li>Updated recipe – removal of potato powder</li> <li>Updated SKU information</li> <li>Updated retail pack information</li> <li>Updated Packaging photos</li> </ul>	Nicky Garner	11		