


Specification Number		ZU 0007	Version:	9
Product Name		Woodland Mushroom Soup		
Production Address		Unit T5 Leyton Industrial Village Argall Avenue , Leyton, London, E10 7QP		
Contact: Name & email	Sales:	Mark Prové	sales@zuppeltd.co.uk	
	Technical:	Nicky Garner	nicky@crowbond.com	
	Emergency/Recall:	Mark Prové	mark@zuppeltd.co.uk	
Packaging Format		1 Litre Poly Pouch, zipped and heat-sealed 400g Poly Pouch, zipped and heat-sealed		
Minimum weight		1 Litre / 400g		
Health Mark				
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, Mushrooms (26.6%) (Sliced Mushrooms, Forest Mushrooms (Slippery Jack, Oyster, Wood Ear Mushrooms)), Potato, Grilled Onions (Onions (98%), Rapeseed Oil), CELERY , Organic Vegetable Bouillon (Sea Salt, Maltodextrin, Rice Flour, Vegetables (Onion, Carrot, Parsnip), Yeast Extract, Sunflower Oil, Parsley, Turmeric), Chopped Parsley, Garlic, Thyme, Lemon Juice, Black Pepper, Nutmeg				
Ingredients Country of Origin				
Sliced Mushrooms	The Netherlands	Parsley	The Netherlands / Belgium	
Potato	Belgium / The Netherlands	Garlic	Belgium	
Onions	Poland / Holland / Spain	Thyme	Belgium	
Celery	Belgium / The Netherlands	Lemon Juice	Spain	
Forest Mushrooms	Asia, Europe, South America	Black Pepper	Vietnam	
Organic Vegetable Bouillon	Switzerland	Nutmeg	India	
Shelf life unopened	50 days (Production + 49 days)	Shelf life once open	Day of opening + 2 days	
Traceability Format Used	Use by date: dd/mm/yyyy + time of label printing (wholesale) Use by date: dd/mm/yyyy (retail label)			
Storage Conditions				
Keep refrigerated below 5°C				
Instructions for use				
Shake pouch to mix contents. Cut pouch below seal but above zip. Empty contents into a suitably sized saucepan and gently heat whilst stirring. Bring up to a temperature of 75°C. Do not boil.				

Allergens present in:	Contains YES/NO	Risk of Allergen Cross-contamination/ or May Contain (comments)
Cereals containing Gluten namely wheat, barley, oats and hybridised strains	No	Low Risk - Wheat, Oats and Barley handled on site. Controls in place to reduce risk of contamination
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 - Items containing Sesame handled on site – Controls in place to reduce risk of contamination
Crustacean/crustacean derivatives	No	NONE ON SITE
Molluscs/molluscs derivatives	No	NONE ON SITE
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
Milk/milk derivatives	No	Low Risk - Items containing milk handled on site – Controls in place to reduce risk of contamination
Soybeans/soybean derivatives	No	Low Risk - Items containing soya handled on site – Controls in place to reduce risk of contamination
Celery/celery derivatives	YES	
Mustard/mustard derivatives	No	Low Risk - Items containing mustard handled on site – Controls in place to reduce risk of contamination
Lupin/lupin derivatives	No	NONE ON SITE
Sulphites (declare if over 10mg/kg in whole product)	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
Free From Genetically Modified Organisms / Materials			YES

Nutrition		
	Per 100ml	Per 400ml
Energy kj	140.1 KJj	560.3kj
Energy kcal	33.5kcal	133.9kcal
Fat	0.2g	0.8g
Saturates	0.1g	0.2g
Carbohydrates	4.9g	19.8g
Sugar	1.0g	4.1g
Protein	1.8g	7.2g
Salt	0.8g	3.4g

Microbiological Specification		
	Target CfU /g	Tolerance
TVC (Aerobic)	<10 ⁴ /g	<10 ⁶ /g
Enterobacteriaceae	<10 ² /g	<10 ⁴ /g
E.coli	20/g	<10 ² /g
Salmonella spp in 25g	Absent	Absent
Listeria spp in 25g	Absent	<10 ² /g
Staphylococcus aureus	<20	<10 ⁴ /g
Bacillus Cereus	<10 ³ /g	<10 ⁴ /g
Yeast / Mould	20/g	20/g

pH	5.89	Aw	0.974
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<p>Example of Wholesale Pack Label & Packaging</p>	
<p>Example of Retail Pack Label & Packaging – 1 Litre</p>	
<p>Example of Retail Pack Label & Packaging – 400g</p>	

<p>Approved By:</p>	<p>Nicky Garner, Technical Manager</p>	<p>Date:</p>	<p>03/08/23</p>
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Specification Updates:

Review Date	Reason for Update	Updated by	Revision Number
10/05/22	Updated format, updated ingredient declaration	Nicky Garner	4
21/06/22	Updated format Updated pack label sample Update to nutrition	Nicky Garner	5
24/10/22	Update to ingredients – removal of additional salt Update to nutrition	Nicky Garner	6
1/2/23	Updated to include list of ingredients with country of origin	Nicky Garner	7
15/06/23	Addition of allergen cross contamination risk due to new ingredient containing Fish Confirmed traceability format for retail label	Nicky Garner	8
03/08/23	Update to Unopened Shelf Life following lab testing Update to nutrition following slight recipe change Update to QUID order following slight change to recipe	Nicky Garner	9