Foodspecifications.com Update

Foodspecifications.com update for the "Food Information for Consumers Regulation"

Go live Wednesday 10th December

Core System Changes

Ingredient Declaration Field Formatting

We have add a text editing function to the Ingredient declaration field to allow users to manually format (e.g. embolden / underline) the contents of the field – names of ingredients which are allergenic. This formatting will then be maintained wherever else the ingredient declaration information is displayed throughout the rest of the screens within the application and the generic reports

Nutritional Table Sequence

The sequence of the nutritional table has been changed to comply with the new legislation

New traffic light standard

The new standard has been built into the system and all previous obsolete versions have been removed.

Fact Sheet and Full Specification

The changes to the Ingredient Declaration, Nutritional Table and Traffic Light have been incorporated into the system default Fact Sheet and Full Specification outputs

Energy Calculation

The energy conversation calculation (kJ –kcal) has been updated to comply with legislation. The energy calculation will also happen automatically by default.

A list of other smaller changes and fixes incorporated in this release will be circulated separately

SUN BRANDING SOLUTIONS

Ingredients and Allergens

- We are adding a text editing function to the Ingredient declaration field to allow users to manually format (e.g. embolden / underline) the contents of the field – names of ingredients which are allergenic. This formatting will then be maintained wherever else the ingredient declaration information is displayed throughout the rest of the screens within the application.

- By moving this function to the Ingredients section will flow more easily for your suppliers

- Simply highlight the text and select from any of the Options
- Allergy Advice statements and may contain available directly under the modified declaration.

Nutrition Tables

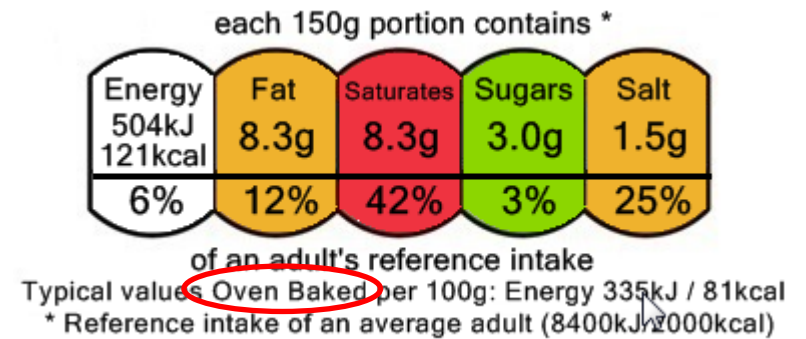- Nutrient order has been updated and energy calculates automatically

Auto calculation for Traffic lights

N.B. text entered into Serving Statement field will appear as highlighted in red.

Outputs

- Retailer fact sheet pull all the configured information into one page.

Marketing Description Shortcrust pastry is a type of pastry often used for the base of a tart, quiche or pie. It does not puff up during baking because it usually contains no leavening agent. It is possible to make shortcrust pastry with self-raising flour, however. Shortcrust pastry can be used to make both sweet and savory pies such as apple pie, quiche, lemon meringue or chicken pie. Many shortcrust pastries are prepared using vegetable shortening, a fat food product that is solid at room temperature, the composition of which lends to creating crumbly, shortcrust-style pastries and pastry crusts.

Legal Product Name ___Short Crust Pastry____
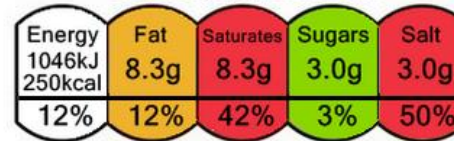
Brand Name _____Daryl's Pastry_____

Ingredient Declaration **Wheat** Flour, Unsalted Butter (**Milk**) (30%), Water, Salt

Allergy Advice: For allergens, see highlighted ingredients

May also contain traces of: Nuts

Measure	Per 100g	Per 150g
Energy	694kJ	1046kJ
Energy	166kcal	250kcal
Fat	5.5g	8.3g
of which saturated	5.5g	8.3g
Carbohydrate	20g	30g
of which sugars	2.0g	3.0g
Fibre	7.8g	12g
Protein	5.2g	7.8g
Salt	2.0g	3.0g

each 150g portion contains *

Energy 1046kJ 250kcal	Fat 8.3g	Saturates 8.3g	Sugars 3.0g	Salt 3.0g
12%	12%	42%	3%	50%

of an adult's reference intake
Typical values Oven Baked per 100g: Energy 694kJ / 166kcal
* Reference intake of an average adult (8400kJ/2000kcal)

Contact Details

Please direct any queries regarding this update to:-

- Support: support@foodspecifications.com
  - email us here with any functionality queries or requests, together with Access Code questions or password resets.