

# Real Time Technical a further update



As part of our commitment to continually improve the information we provide to our customers in the form of Real Time Technical, we are pleased to announce that the latest set of improvements will be issued in the form of version 2014.2.

Currently scheduled for release to those on our mailing list\* during the last week of August / first week of September, the latest version builds upon the improvements made in our previous version released at the start of May 2014.

The biggest change that we hope our customers will find most useful is that now all TVF and third party product information can be found in one file. The **"TVF RTT – Open Me Please.xls"** file will now contain all the information that was previously in separate files for Cultural Dishes & Meals, Salads & Sandwiches and Snacks & Desserts. This will mean that when searching for products which meet specific criteria then you only need to look in one place.

In addition all salads and sandwiches now have new nutrient information – Phosphorus and Phosphate information has been added.

Energy values are now being calculated from the values for protein, CHO, fat and fibre for each product rather than relying solely on third party information. We have found previously that stated energy values can differ from values obtained by using the standard conversion factors; therefore we have implemented these formulas in RTT to eliminate this margin of error.

We have also expanded the RTT Frequently Asked Questions document, a portion of which was featured in our May – June 2014 newsletter. This will be included as a pdf file within the main RTT folder.

In order to accommodate the new information there are also a few small layout changes that we have had to make to the Master Sheet in the "Open Me Please" file (please note that any form of query that reads information from RTT based on column position such as a **"vlookup"** will need to be amended to take these changes into account):

- Added a **"Brand"** column to differentiate non-TVF products.
- Added a **"No Gluten Containing Ingredients"** column to indicate this status for non-TVF manufactured products (TVF have a programme of gluten testing in place to assure the Gluten Free status of our in house manufactured products).
- Moved Salt, Potassium, Phosphorus and all associated columns to the left to enable users to view these all at the same time.
- In order to accommodate the new columns we have had to delete the Cholesterol column.

We hope that the merging of all RTT information into one file will answer one recurring query once and for all but if any users have any further questions, ideas or suggestions for further improvements please contact Neil Lewis (Food Technologist / RTT Compiler) at [neil.lewis@tilleryvalley.com](mailto:neil.lewis@tilleryvalley.com) or on **01495 211555**.

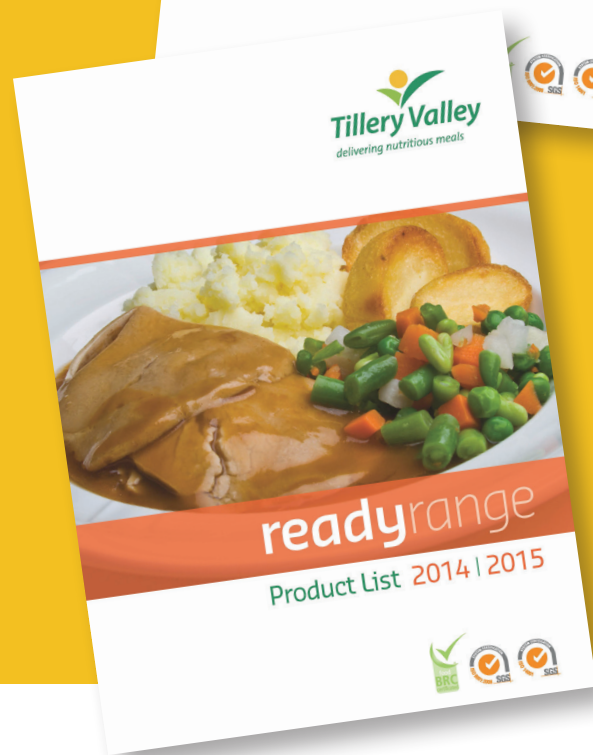
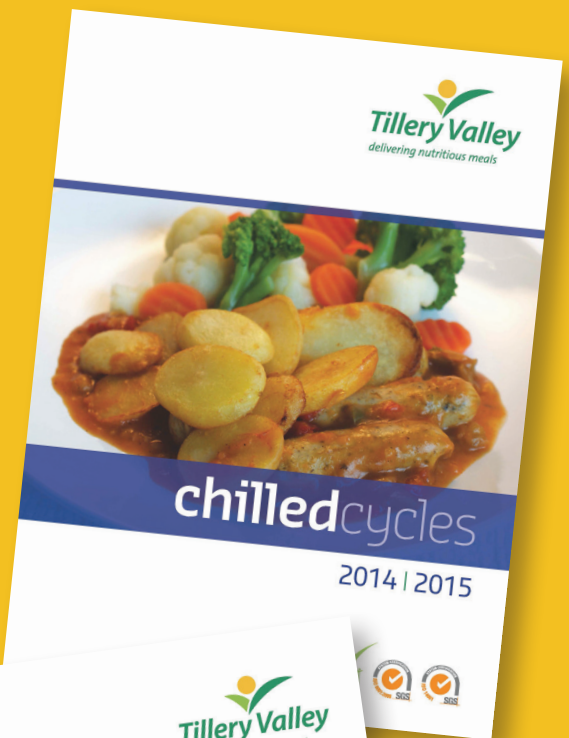
\* If you have received a copy of RTT v2014.1 then you are already on our mailing list and thus will automatically receive v2014.2. If you are not on our mailing list and would like to be added please send a blank email with the subject line "Send v2014" to [rtt@tilleryvalley.com](mailto:rtt@tilleryvalley.com). If you would like to be removed from our mailing list please contact Neil Lewis using the contact details above.

# 2014/2015 Revised Product Brochures

Updated Chilled Cycles and Ready Range product brochures together with a covering letter from our Sales and Marketing Director, Mike Bennett were issued to all customers recently – if by any chance you have not received your copy please contact your respective Catering Consultant or our Customer and Commercial Services Manager, Michelle Brown at: [michelle.brown@tilleryvalley.com](mailto:michelle.brown@tilleryvalley.com)

Much of this year's menu review has concentrated on improving existing dishes in order to enhance their suitability for a greater range of diets although our Product Development Team has still found time to conjure up some new dishes.

To improve product regeneration and at the request of customers we have reduced the pack content across a small number of dishes in order to produce a better end result e.g. Fishfingers, Meatballs in Tomato Sauce and where this has occurred revised tray prices will be issued shortly.



## New Multi-Portion Packaging Format

**To coincide with the introduction of our revised product range we will also be launching a major improvement to our packaging format.**

The crimped edged foil tray and cardboard lid will be replaced with a film sealed aluminium foil tray. Designed to seal in freshness and with the strength to withstand the logistical rigours of handling and distribution the film can be easily peeled pre or post regeneration.

The new packaging will be used for both chilled and frozen products and in the latter case you will see it being phased in as existing Ready Range stock is exhausted.



Email addresses change frequently -

If you change your email address please be sure to advise our Customer Services Manager Michelle Brown: [michelle.brown@tilleryvalley.com](mailto:michelle.brown@tilleryvalley.com)

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