

foodsense

for all seasons

JAN/FEB 2016

MAJOR UPDATE TO TILLERY VALLEY
NUTRITIONAL DATA /
REAL TIME TECHNICAL

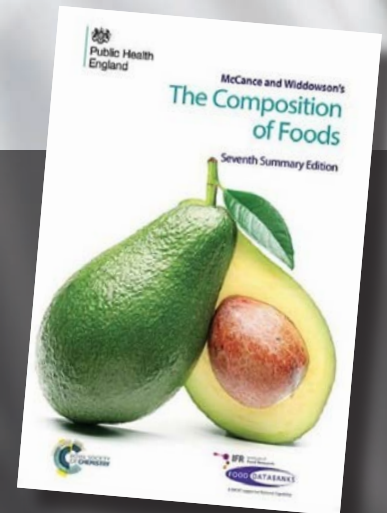
Christmas in
Cwmtillery

FEEDING MINDS OF
THE FUTURE

AND IT'S...
GOODBYE FROM HIM!

CONTINUING PRODUCT DEVELOPMENT

Major Update to TVF Nutritional Data/ Real Time Technical



As some customers will no doubt be aware a new edition of the standard reference for nutrition data in the United Kingdom, "McCance and Widdowson's the Composition of Foods" was published late last year incorporating updated and new nutritional information for over 1,200 of the most commonly consumed foods in the UK.

Following the publication an update to our nutritional analysis software (Dietplan) was implemented and we have been working closely with the Dietplan programmers to ensure that our own implementation of the new information contained in the updated program went as smoothly as possible. This process is now complete and we are delighted to be able to announce that the next major version of our Real Time Technical (RTT) information base will contain updated nutrition, based on McCance & Widdowson's version 7, for all TVF produced products.

Accordingly we are recommending that any of our customers extracting the information from RTT should refresh all of their data once the next version is released. We realise that this can be an inconvenience in some instances but we hope that the improved accuracy and additional detail in the new information will offset the inconvenience of having to refresh all the nutritional data.

Other improvements in the new version of RTT include:

- *The documents in the "RTT supporting documents" folder have all been extensively reviewed and where necessary rewritten to take into account the very latest dietary advice and legislation changes.*

We encourage all RTT users to consult these very useful documents for further information on our methodology and approach to various dietary requirements such as our criteria for dietary codes, our approach to allergen reporting in RTT, our approach to coding dishes as soft and information and advice on choosing dishes to suit a number of different diets such as gluten-free, renal/hepatic and MAOI.

- *The Frequently Asked Questions ("TVF RTT FAQ") document has also been reviewed and refined. We also encourage RTT users to consult this document for help and hints on how to get the best out of using RTT.*
- *We have taken the decision to stop using the "Old dietary coding" information as we now consider it to be outdated. This column has therefore been removed from the new RTT.*
- *We have added the "Vegan" diet code back into our main coding. This will also be added back to our product labelling in due course.*
- *To increase clarity the diet codes in the "Dietary coding" column are now full words, not abbreviations.*
- *A number of products no longer contain soya as an allergen due to a reformulation of the milk powder we use.*

If you or any of your colleagues are not on our mailing list to receive RTT then you can register simply by sending a blank email with the subject line "Send v2016" to the following email address:

RTT@tilleryvalley.com

The full version of RTT v2016 is due to be sent to all those on our mailing list during March 2016. Please ensure that v2016 is the only version of RTT that is in use once it has been sent.

INSIDE SEYMOUR HOUSE

Feeding Minds of the Future - It's not Child's Play



Seymour House was formed in 1988, and from the outset we chose to make the quality of care and education the factor that would set us apart. We are still a family led organisation and continue to innovate and invest new services for young children and their families. Seymour House has the best inspection records in the UK with 100% of outcomes being judged Outstanding by Ofsted in the last cycle of inspection.

Seymour House have developed a dual leadership structure to provide the breadth of skills, knowledge and experience now required to lead the practice and manage an outstanding nursery school. The Nursery Manager manages the nursery whilst the Head of Early Years Practice leads the educational practice. This allows for a greater level of specialism in each role and is more robust when combined. At Seymour House we understand and promote healthy eating and good nutrition throughout our nurseries. As part of this, Seymour House ensures each child has a well-balanced nutritious diet to help them stay healthy and to give them plenty of energy. Children's nutritional needs vary significantly by age group, so children are given wholesome foods full of energy-giving nutrients instead of foods full of sugar, salt and saturated fat. Because children only have small stomachs, they need a series of small meals and snacks through the day to keep them going.

The standardised menus for children 1-5 years and children under 12 months is reviewed regularly by the Nursery Manager who is responsible for

ensuring that all children's individual dietary needs are met. The menu will vary from time to time to celebrate special events but it will nevertheless continue to reflect healthy eating and the nutritional value. Similarly cooking activities involving the children will promote healthy eating initiatives. Seymour House has been a customer with Tillery Valley for over 10 years, and during this time they have ensured our children have a healthy, balanced and nutritional diet.

Seymour House was awarded Education Business of the Year at the Education Investor Awards. The award commended our innovative 'Prepared for School' programme which includes a specialised Reading and Writing Scheme, and Dragon Maths Scheme. Seymour House understands and promotes the importance of care and education within our nursery schools and has a wealth of experience in supporting both children and parents with transitions to school. Our unique Prepared for School Programme, devised by our Head of Early Years Practice Team, aims to equip every child with essential practical skills for starting school. We have a dedicated Reading and Writing scheme which supports children in taking the first steps in learning to read and write, but also in learning to love literature. We are also developing a new Mathematics scheme to help children learn important numeracy skills at a young age.



A COMMUNITY CHRISTMAS

Christmas in Cwmtillery



For several years now Tillery Valley has been one of a number of local companies and individuals supporting the Cwmtillery Lunch Club. This enables the Club to provide a much needed service and opportunity for local people to continue to meet and socialise on a monthly basis, at a time when traditional means of financial support are no longer in place.

Christmas, of course, is one of the main events of the year, and it is easy to see from the photographs that the regular attendees, their families and friends and the volunteer team lead by Barbara Winmill, are all having a great time.

Barbara commented: - *"The support from Tillery Valley throughout the years has contributed to us being able to continually upgrade the fabric of our premises, but perhaps more importantly to provide a hot nutritious meal and a chance for a get together on a regular basis for the older members of our community."*

"This Christmas, everyone had a lovely time, and there were many compliments from our guests about the meal. In addition, Father Christmas called by with a present for everyone, and my friend's daughter who sings with the Welsh National Opera came along to lead the singing, something we like to do here in the Valleys."

The Christmas meal has continued to be a talking point on the local bus so I've been informed. It was just wonderful to see so many happy people leaving the hall having enjoyed a quality experience."

Phil Hall, Site Director at Tillery Valley, has posted some of the photographs of the Lunch Club in full swing on the company notice board. This has enabled several of our employees to see their friends and relatives in the local community enjoying the fruits of their labours, and benefitting from their own commitment to producing tasty nutritious meals.

Can't wait for Christmas 2016!

AND IT'S GOODNIGHT FROM HIM!

After 18 years with the company I formally retire from my role as Business Development Manager on 31st March 2016. Since 2008 it has been my pleasure to collect, edit and assemble our regular customer newsletter Foodsense and during that time I have endeavoured to feature all sorts of articles from both within and outside the Company. It's particularly rewarding to feature "good news" stories from our customers and I trust you will

keep sending them in either direct or through your account manager.

Foodsense will continue as a bi-monthly publication under the editorship of Karen Thompson our recently appointed Sales Support Manager and articles can be emailed to her at:

karen.thompson@tilleryvalley.com

David Dobson, Business Development Manager



Email addresses change frequently - If you change your email address please be sure to advise our Customer Services Manager Michelle Brown on **michelle.brown@tilleryvalley.com**

Tillery Valley Foods Limited Cwmtillery Industrial Estate, Abertillery, Gwent NP13 1LZ
T: 01495 211555 F: 01495 213839

www.tilleryvalley.com