

Tillery Valley Provides Blueprint for Potential CPU Development in Malta

A Maltese company more used to building and operating hotels in its home country recently sent over a team to look at how Tillery Valley operates its production facility.

Following their visit their MD Alex Tranter commented; *"Our sincere thanks for spending time with us and taking us round your facility. My team found the visit of great benefit. It has inspired us to create an action list of certain operational improvements we will embark upon taking ideas from what we saw at your wonderful facility."*



Changes to Kealth Foods Range

Kealth Foods has notified us of some important product development happening within their ranges in the near future.

Firstly, from the end of June the Texture C Thick Puree Moulded Meals will move from a round white CPET plate to BLACK instead. You should start noticing the new colour of packaging on your deliveries from around mid-July.

Kealth Foods are also undertaking a project to remove alcohol from all recipes over the next few weeks. This change has been requested by customers so that the products can be used for patients with religious sensitivities and clients within mental health establishments. The meals affected are:

Current Dish	New Dish
Dysphagic Meals - Thick Puree	
Beef & Vegetables in Red Wine, with Carrots & Mashed Potato	Change to Beef & Vegetable Casserole
Carbonnade of Beef, with Carrot & Swede & Mashed Potato	Beef with Mushrooms
Navarin of Lamb with Swede & Carrot & Mashed Potato	Minted Lamb Casserole
Vegetable & Bean Casserole, with Mushy Peas & Mashed Potato	No change to product, just removal of wine from recipe
Sweet and Sour Pork, with Green Beans & Mashed Potato	No change to products, just removal of sherry from recipe
Dysphagic Small Puree Pies - Thick Puree	
Beef and Vegetable in Red Wine with Carrot Mash Topping Small Puree Pie	Change to Beef & Vegetable Casserole
Navarin of Lamb with Minted Mash Topping Small Puree Pie	Minted Lamb Casserole
Vegetable and Bean Casserole with Cauliflower Mash Topping Small Puree Pie	No change to product, just removal of wine from recipe

Current Dish	New Dish
Dysphagic Meals - Pre-Mashed	
Beef & Vegetables in Red Wine, with Carrots & Mashed Potato	Change to Beef & Vegetable Casserole
Carbonnade of Beef, with Carrot & Swede & Mashed Potato	Beef with Mushrooms
Navarin of Lamb with Swede & Carrot & Mashed Potato	Minted Lamb Casserole
Vegetable & Bean Casserole, with Mushy Peas & Mashed Potato	No change to product, just removal of wine from recipe
Sweet and Sour Pork, with Green Beans & Mashed Potato	No change to products, just removal of sherry from recipe
Fork Mashable	
Navarin of Lamb, Cauliflower & Mashed Potato	Minted Lamb Casserole

And finally, due to very poor sales the Texture C Thick Puree Vegetable & Lentil Bake (FS270-S12) will be delisted. Kealth Foods is looking at developing another meal to replace this one and we will keep you posted.

Real Time Technical: Frequently Asked Questions

Now that we have released Real Time Technical Version 2014.1 we are already working on Version 2014.2. As we have a number of new customers who may be using RTT for the first time we are preparing a list of frequently asked questions (FAQ) for inclusion in the next release of RTT. An excerpt from the FAQ follows, if you have any suggestions for questions for inclusion in the full FAQ then please contact Neil Lewis (Food Technologist / RTT Compiler) at neil.lewis@tilleryvalley.com or on 01495 211555.

We hope that your most burning questions are answered below and that the full FAQ will prove even more informative:

Q. What is Real Time Technical?

A. Real Time Technical (RTT) is the full digital information that we provide to our customer base to enable them to have at their fingertips all the information they may need to make important mealtime decisions before placing an order and/or developing a menu which needs to meet specific dietary requirements.

Q. What type of information does it contain?

A. The main RTT file named "TVF RTT – Open Me Please.xls" contains the nutrition, allergens and other dietary suitability and ingredient information relating to our product ranges. In addition to this there are a number of supporting documents (located inside the folder numbered "01") that detail our methodology and approach to various dietary requirements such as our criteria for dietary coding, 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 MAOI, gluten free and renal hepatic.

The most commonly requested information in our experience is the "15 Key Nutrients" and allergen information; hence we have now combined these two sets of information into one sheet for ease of use. We have also included separate files for this information for each of our product ranges (Chilled + Ready Range, Muffin Mixes, SimplyServe, Texture Modified, Vive! and our Xmas range) inside the folder numbered "02".

Information relating to the different product ranges we supply from third parties that are not under the Tillery Valley Foods label are listed in separate folders inside the main RTT folder numbered "03", "04" and "05". This information is often not as detailed when compared to our own product information as we are wholly reliant on our suppliers. As a minimum we request labelling nutrient information but often we are not able to obtain the same level of micronutrient information as we are for our own label products.

Q. How do I find what I am looking for in RTT?

A. There are two general methods to find exactly what you need in RTT:

Method one: Using Excel's built in search function:

The standard Excel search facility ('Edit' -> 'Find' or Ctrl+F) can be used to search for text or numbers within a sheet in the main RTT file if you are looking for information relating to a particular product. However this facility is set to search within formulas by default and therefore will probably not be able to find the information you are looking for on the first attempt. This setting has to be changed manually in order for the search function to work as expected. To change it click the 'Options >' button on the 'Find and Replace' dialogue box and under the 'Look In' option select 'Values', then try the 'Find' button again. Unfortunately this behaviour cannot be changed by us and therefore this change has to be made every time you open RTT and use the built in search facility.

Method two: Using filters:

Filters have been set up on every spreadsheet in RTT to enable you to hide or display only the products that match the criteria that you are interested in. It may be easier in many circumstances to use one of the dedicated sheets in the main file such as "15KN + Allergens" to find products free from certain allergens and their nutritional values but if you are looking to find products that meet a combination of different criteria then the "Master Sheet" may be the most convenient way. For example if you need to find products suitable for a vegetarian patient on MAOIs who has an allergy to soya then multiple filters on the Master Sheet can be used as follows:

- Open the drop down menu by clicking the filter button (the downwards arrow in the grey box) in the "Vegetarian" column heading and select 'P', this will select all the ticked rows (the font used in these columns displays a 'P' as a tick), and therefore all the vegetarian suitable products.
- Click the filter button on the "MAOI" column and select 'Suitable', this will select all the MAOI suitable products.
- Click the filter button on the "Contains Soya" column and select '(blanks)', this will select the blank rows, and therefore all the products that do not contain Soya.

A custom filter can also be set up which may be useful when looking at specific nutritional criteria, for example all dishes which have a fat content of 10g or less:

- Open the drop down menu by clicking the filter button (the downwards arrow in the grey box) in the "Fat (g)" column heading and select '(Custom...)' (N.B. this option is under 'Number Filters' or 'Text Filters' in newer versions of Excel).
- In the dialogue box that pops up choose 'is less than or equal to' from the top left box and type '10' in the top right box, then click 'OK'.

Custom text filters can also be set up which will show you product names that meet certain criteria, for example using the '(Custom...)' (or 'Text Filters' in newer versions) option you can find all products that contain the word "Chicken" in their product name. This method can be used to isolate all of our Texture Modified products as they all have the words "Texture Modified" at the start of their product names in RTT.

Q. How do I check if my version of RTT is still current?

A. Navigate to the main Real Time Technical folder on your computer and open the file named "TVF RTT Updates.xls". Click on the "Document Control" tab. A message in cell A1 of that tab will alert you if the version you are using may be outdated; if cell A1 appears blank then you have the latest version. As of this writing the current version is v2014.1 and is the first to feature the new, colour layout of all sheets in RTT. If you still have a copy that features the black & white presentation then please contact us as that will be an older version.

food counts!

BDA SPECIALIST GROUP

Invites You to Join Our Annual Study Day with AGM

Wednesday July 9th 2014
10.15am - 4.00pm

Venue:

BVSC Conference Centre

138 Digbeth Birmingham B5 6DR

(5 minutes walk from Birmingham New Street Station)



Allergy Guidance

New legislation comes into force in December 2014

Learn all you need to know at the launch of our Allergy Toolkit.

Speakers from the FSA, HCA and the Allergy Toolkit Working Group will all be contributing to the day.

Costs: Food Counts Members £40, Non Members £60

For further details or to register, please contact FC Secretary, Debbie Sutton:
Debbie.sutton@porthosp.nhs.uk Directions to the venue on www.bvsc.org



Tillery Valley
delivering nutritious meals

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

Tillery Valley Foods Limited, Cwmtillery Industrial Estate, Abertillery, Gwent NP13 1LZ
Telephone: 01495 211555 Fax: 01495 213839 www.tilleryvalley.com