

MOST POPULAR DISHES

Continuing on from last month's theme of most popular dishes, this month we are focussing on our range of poultry dishes:

Chicken Escalope

Chicken & Leek Pie

Chicken in Gravy with Stuffing

Turkey Cottage Pie

Sliced Turkey in Gravy

Chicken a' la King

Chicken & Pasta with Tomato & Herbs

Chicken in Mustard & Coriander Sauce

Sweet & Sour Chicken

Keep an eye out for next month's list to see if your favourites are amongst them.

Menu Revision 2010-Countdown

Further to our earlier communication about this year's menu changes please note that the deadline for the receipt of amended orders is: Wednesday 21st April 2010.

Apart from asking for your help at Christmas this will be the only time we ask for your orders outside of normal lead times.

As you will appreciate every single order template will require updating and the extra lead time will ensure that we can fulfil your orders without undue delay.

Please remember that the new chilled cycles will take effect from food service on Wednesday 5th May 2010.



Over to You Workshops

Our final workshop at Royal Ascot on Tuesday 23rd February 2010 concluded this year's workshops having recorded attendance of some 63 delegates in total. At each venue delegates enjoyed presentations from Chris Woodbridge and Anne Donelan both of whom gave an update on the many projects and developments that we have either completed or begun over the past 12 months.

Delegates were also given a sneak preview of our food photographs for the chilled and frozen Ready Range that will help you to create pictorial menus. We are currently having these integrated into an interactive disk to make sure that you can get the very best from the images. We will email you when it's ready.

We collected lots of comments in the "Over to You" afternoon session and these will be collated and sent out to all of our customers asking you to help us prioritise our development work.

These sessions really do highlight the key areas that we need to focus on to support your food service needs and it is imperative that you see evidence of the difference that you can make. At last years workshops we collectively identified 57 comments and succeeded in delivering 74% of these.

Our thanks to all who managed to attend and we hope to see you again at next year's workshops.

MEET OUR NEW NPD TEAM LEADER

Introducing TVF's own New Product Development Manager, Fiona Screen, who has a background in nutrition and wide experience in retail chilled food and food service sectors. Fiona joins our existing Product Development Team of Jane Williams and Gareth Hill, with plans to inspire new products and revamp some dated ones. Fiona says:

"Having an interest in both catering and health, I studied for the BSc in Applied Human Nutrition at Cardiff University. This opened up a career for me in the Food Industry, focusing my attention to New Product Development. After working on salads, sandwich fillings, dips and sauces I moved onto Canterbury Foods where my product knowledge was expanded by the vast array of food products and components to the industry we supplied. This new role with TVF allows me to use my interest in hospital nutrition and I look forward to playing my part in bringing improvements in nutrition and quality to our products, whilst maintaining value for money to the Health Service."

Fiona also tells us that she enjoys the 'high life' and is going to be 'flying high' in a bi-plane this Easter.



The Anaphylaxis Campaign is a charity which was formed in 1994 after 4 people suffered a fatal allergic reaction to nuts. The Campaign is seen as one of the leading authorities able to help the food industry to best inform and protect allergy sufferers from adverse reactions.

Chris Woodbridge our Technical Director has previously worked with the Anaphylaxis Campaign and has enrolled TVF as a corporate member with the mutual benefit of furthering allergy controls and information in our products. TVF handles many of the 14 major allergens and view being kept in touch with the latest thinking on allergens and allergen separation as a high priority. If you require any further information on this topic please contact Chris or any of his Team.

Please Review - Important Menu Information

Below this month's 'Nutrition Know How' summarises for dietitians the key nutrition and dietetic benefits of new products designed for May 2010.

All our readers need to note that, for reasons of clarity, our product development to improve the vegetarian dishes has resulted in some name changes.

Errata:

The S code no longer applies to green beans
Country vegetable pie (cycle 7) contains 11g protein

New name	Old name	Product code/cycles/ Ready Range	Notes
Lentil Cottage Pie	Vegetable and bean cottage pie	4269 Cycles 4 & 6, RR	
Chickpea & Spinach Curry	Curried vegetables	4179 Cycle 8, RR	New dietary info: DGFVHE; 280 Kcals, 10g protein
Penne pasta in leek & mushroom sauce	Pasta shells in leek & mushroom sauce	4080 Cycle 7, RR	
Mushroom & bean stroganoff	Vegetable & bean stroganoff	4192 Cycle 8, RR	

Nutritional Know How RTT UPDATE AND NUTRITION INFORMATION ON CHILL AND READY RANGE

Our Technical Director, Chris Woodbridge, has been keeping you informed about the leap our nutritional information is taking from our disc-based Real Time Technical (RTT) to becoming available via the new NHS Supply Chain (NHSSC) data base. We are working closely with NHSSC project teams as their pilot. Later this year, our current level of technical information will be available via their website in 'real time' i.e. constantly updated so correct on date of access.

Focussing on this work means that we will align all our nutrition information in 'one hit' for the spring pilot and we will be resending you Chill and Ready Range information aligned to the nutrition at that time. In addition, we will be revising H for Healthier codes so that they appear throughout our documentation, along with product calorie and protein values to make our lists practical and easy for day to day use.

DIETITIANS' PRODUCT DEVELOPMENT CHECKLIST

All new and existing product development has been in line with dietetic guidance given in 'Delivering Nutritional Care through Food and Beverage Services' BDA, 2006.

14 New Soups

Made from fresh ingredients and all vegetarian; we now offer 7 'standard' and 7 'nourishing'; the latter provide at least 4g protein and 100kcal a serving, and are smooth enough to drink from a cup. Fortified soups still available.

'Premium' Creamed Potato

Fresh potato, butter, cream, and seasoning; 2g protein and 101kcal a serving so the energy fits mid-way between plain original (82kcal) and creamed (121kcal); lighter, fresher, buttery taste less rich than the creamed version and stable through regeneration.

TVF own vegetarian dishes have been nutritionally uplifted to contain at least 10g protein, so menus can readily meet nutritional targets for complete meals. Dietary codes maintained or improved. Range slimmed down to more familiar dishes for wider patient appeal, by reducing unpopular bean-based dishes and developing a range of 'stand alone' Vegan Meals, and consolidating similar dishes to original version e.g. macaroni cheese.

New Vegan Meal Range

10 frozen individual complete meals designed with accompaniments that complement the entrée and support meeting nutritional targets of not less than <12g protein and 300 kcal a meal. Appealing new flavours and ingredients designed with the help of expert chefs and taste-tested by the Vegan Society. TVF Vegan Range offers a wider choice of contemporary tasty dishes for vegan patients with no cross-contamination risk, best offered through an a la carte menu. These meals are available to order by single meal from 5th May 2010.

Ice Cream Desserts in 2 flavours

Small 85g pots dense in nutrition that provide an enjoyable and appealing boost to patients' nutritional intakes; both are vegetarian and gluten free. Clotted Cream Vanilla (3g protein and 153kcal) is suitable for people with diabetes, Belgian Chocolate has slightly higher values (4g protein and 174kcal).



Chinese Meals

5 varieties of Szechuan and 'classic' Chinese sauces, chicken and pork entrées in 2 and 6 portion frozen packs. Familiar 'take away' flavours that are recognised and enjoyed by English patients as well and that may also be useful for longer stay residents 'take-away' nights, and in staff restaurants. When using as a cultural meal, be prepared to serve with a larger than usual rice portion!

Anne Donelan
Dietetic Services Manager