

## APPENDIX 2

### FRAMEWORK AGREEMENT SPECIFICATION AMBIENT FOOD

#### 1. Introduction

1.1. The Framework Agreement is for the supply of Ambient Food.

1.2. The Framework Agreement is for the following Lots:

Lot Number	Lot Title
1	Canned Goods
2	Oral Nutritional Supplements, Thickeners & Glucose Products
3	Cereals & Porridge
4	Jams
5	Reduced Energy Jam
6	Gravy, Bouillon and Cooking Sauces
7	Single Serve Instant Soup
8	Bulk Soup
9	Custard
10	Condiments
11	Sugar
12	Sugar Portions
13	Sweeteners
14	Milk Powder & Portions
15	Non-Dairy Milk
16	Edible Oils
17	Grocery Lines

1.3. Full technical specifications of the product lines awarded to the Framework Agreement (each a "**Technical Specification**" and together the "**Technical Specifications**") must be made available to NHS Supply Chain: Food on request during the term of the Framework Agreement.

In Technical Specifications as a minimum we would look to have the following information included but not limited to; Product Name, Full Description of the product, Country of origin, storage conditions, shelf life, Ingredients, Nutrition Information, Allergen Information as required by law, Dietary Classification e.g. Vegan, Gluten Free and Packaging.

- Applicants must notify NHS Supply Chain: Food immediately about any proposed changes to the Technical Specifications throughout the term of the Framework Agreement.
- If changes to the Technical Specification of any product line awarded to the Framework Agreement mean that the product line no longer meets the minimum requirements outlined in the Specification, NHS Supply Chain reserves the right to exclude that product line from the Framework Agreement.

- NHS Supply Chain: Food reserves the right to request evidence of compliance with the Specification throughout the term of the Framework Agreement.
- **Please note:** Your Technical Specifications cannot be older than 3 years at any point during the lifetime of the Framework Agreement, updated specifications must be supplied to NHS Supply Chain: Food prior to the 3-year anniversary therefore, all specifications must contain a valid start date.

1.4. This Framework Agreement Specification makes reference to a number of standards and legislation. The list of standards and legislation is not intended to be exhaustive and any relevant standards and legislation which applies to the Framework Agreement (even if not stated) must be complied with by Applicants (together with those listed in this Framework Agreement Specification the "**Standards and Legislation**").

1.5. Product lines must comply with the Standards and Legislation (as amended, extended or re-enacted from time to time) where applicable.

1.6. Evidence of compliance to the Standards and Legislation must be provided by Applicants awarded to the Framework Agreement ("**Suppliers**") to NHS Supply Chain: Food on request during the term of the Framework Agreement; in the event that sufficient evidence is not provided by Suppliers, NHS Supply Chain: Food reserves the right to suspend product lines until such evidence is provided by Suppliers.

## 2. Criteria applicable across all product lines

2.1. All Products must meet requirements set by relevant standards, legislation, regulations, policies and directives including but not restricted to those listed below and as amended from time to time:

### STANDARDS AND LEGISLATIONS

**Regulation (EC) No. 178/2002** laying down the general principles and requirements of food law

**Regulation (EC) No. 852/2004** on the hygiene of foodstuffs.

**Regulation (EC) No. 853/2004** laying down specific hygiene rules for the hygiene of foodstuffs.

**Regulation (EC) No. 854/2004** to be amended to 219/2014 on 1st June 2014 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.

**Regulation (EC) No. 2073/2005** on microbiological criteria for foodstuffs.

Food Safety Act 1990 (Amendment) Regulations 2004

**General Food Regulations 2004**

**The Food Safety and Hygiene (England) (Amendment) Regulations 2016**

**The Food Safety and Hygiene (England) Regulations 2013**

**The Food Hygiene (Scotland) Regulations 2006 (as amended);**

**The Food Hygiene (Wales) Regulations 2006; and**

**The Food Hygiene Regulations (Northern Ireland) 2006.**

**Dairy Products (Hygiene)(Amendment) Regulations 1996**

**Food Information Regulations 2014**, including the provision of information about allergens

**The EU Council Directive 1999/74/EC** for eggs and egg products;

**The EU Council Directive 2008/120/EC** laying down minimum standards for the protection of pigs.

**Government Buying Standards for Food & Catering Services (GBSF)** (please refer to section 2.2 for more information)

**Public Health England – Sugar reduction and wider reformulation (includes sugar and calorie targets)** (where applicable – section 2.3)

[https://www.gov.uk/government/collections/sugar-reduction#calorie-reduction-](https://www.gov.uk/government/collections/sugar-reduction#calorie-reduction)

**Packaging must be food grade and comply with regulation (EC) 1935/2004.**

**Packaging must comply with requirements of Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019**

**STS Third Party Certification for manufacturers and other suppliers involved in the food chain**

**HACCP**

Your company must have a documented HACCP or Hazard Analysis system (identifying any critical control points and related control and monitoring measures) for your operation.

**Nutrition claims are only permitted if they are listed in the Annex of Regulation (EC) No 1924/2006, lastly amended by Regulation (EU) No 1047/2012.**

[https://ec.europa.eu/food/safety/labelling\\_nutrition/claims/nutrition\\_claims\\_en](https://ec.europa.eu/food/safety/labelling_nutrition/claims/nutrition_claims_en)

**British Dietetic Association – Nutrition and Hydration Digest (BDA) (where applicable)**

**Food standards: labelling and composition** - Legal standards for labelling and composition of food products such as bottled water, milk, fish and meat.

<https://www.gov.uk/guidance/food-standards-labelling-durability-and-composition>

**British Dietetic Association - Allergen Toolkit for Healthcare Catering (where applicable)**

2.2. GBSF was introduced in 2011, updated in 2014, and covers both nutritional and sustainability elements. Product and nutrition standards NHS trusts must comply with on this Framework are;

- All food served must be produced in a way that meets UK legislative standards for food production, or equivalent standards
- Supplier must have systems in place to enable it to check and ensure authenticity of products
- Suppliers shall indicate the origin of the meat and milk products on accompanying literature
- Palm oil as an ingredient in food must be sustainably produced. Certification must be under the RSPO (Round Table on Sustainable Palm Oil) scheme or equivalent.
- All canned fish are demonstrably sustainable with all wild-caught fish meeting the FAO Code of Conduct for Responsible Fisheries
- At least 50% of meat products and breakfast cereals meet salt reduction targets per the GBSF standards as amended during the lifetime of the framework
- Stock preparations should aim to have a salt content below 0.6g/100ml
- Meat and meat products, biscuits, cakes and pastries (procured by volume) are lower in saturated fat where available.
- At least 75% of milk is reduced fat; and at least 75% of oils and spreads are based on unsaturated fats

- At least 50% of breakfast cereals should aim to be higher in fibre (ie more than 6g/100g) and do not exceed 22.5g/100g total sugars.
- 2.3. The Supplier should prioritise and support Public Health England's scheme to reduce and reformulation of sugar, salt and calories in applicable products. <https://www.gov.uk/government/collections/sugar-reduction#calorie-reduction>  
Categories to consider for this Framework include but are not limited to canned meat & fish, canned vegetables, cereals, gravy, stocks & cooking sauces, soups, custard, condiments, dessert & cakes mixes, instant potato mash, pickled vegetables, sweet and savoury spreads and jelly.
- 2.4. For a product to be listed as a 'healthy alternative' or have a similar meaning to the consumer, it must not be classed as a high fat, sugar or salt (HFSS) product. To achieve this a product must have less than 17.5g fat, 5g saturated fat, 22.5g sugar and 1.5g salt per 100g. Examples include but are not limited to; desserts & cake mixes, breakfast cereals.
- 2.5. A claim stating that the content in one or more nutrients has been reduced, and any claim likely to have the same meaning for the consumer, may only be made where the reduction in content is at least 30% compared to a similar product, except for micronutrients, where a 10% difference in the reference values as set in Directive 90/496/EEC shall be acceptable, and for sodium, or the equivalent value for salt, where a 25% difference shall be acceptable. Examples include but are not limited to reduced energy jam, reduced salt stock or reduced sugar custard.
- 2.6. A claim that a food is a source of vitamins and/or minerals, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least a significant amount as defined in the Annex to Directive 90/496/EEC or an amount provided for by derogations granted according to Article 6 of Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods. Examples include but are not limited to; fortified cereals.
- 2.7. Suppliers are encouraged to provide dietary products listed below (but not limited to) and where applicable, comply with the appropriate labelling criteria:
- Vegan alternatives for meats stocks, stuffing's, desserts, milk
  - Halal/Kosher meats and meat products
  - Gluten free and/or allergen free cereals, gravy and stocks
  - Dairy free and/or allergen free milk and desserts
  - 'Allergen' free products include, but not limited, to gluten free, nut free, milk free, peanut free, egg free food products.
- 2.8. All Ambient products must be provided in sealed packaging to enable safe storage at ambient temperatures (up to 25 °C). NHS Supply Chain must be made aware of any products with specific storage requirements and/or limitations.
- 2.9. The Contractor should note that it must have "Approved Supplier" status throughout the term of the Framework Agreement. This status will be awarded

and monitored by Support Training and Services Limited (STS) as described in the Invitation to Tender.

2.10. In the event of any significant food safety incident, product recall or product withdrawal, the Contractor shall immediately notify NHS Supply Chain and their nominated representative (STS) plus the Local Authority and Food Standards Agency as appropriate.

2.11. On delivery of the products, signatures must be obtained electronically or otherwise from a nominated customer representative to prove delivery.

2.12. All applicants must comply with the BASE Code of the Ethical Trading Initiative. (<http://www.ethicaltrade.org/resources/key-eti-resources/eti-base-code>)

2.13. The results of any bacterial testing (e.g. on the product, manufacturing facility, distribution vehicle) must be made available to NHS Supply Chain, their nominated representatives (e.g. STS) or the end user customer on demand.

2.14. Products must be sourced from producers who are either:

- registered members of assurance standards/schemes
- currently working towards becoming registered members of assurance standards/schemes

Examples of relevant Assurance standards/schemes including but not limited to:

- Red Tractor Assurance
- Soil Association Food for Life Catering Mark
- RSPCA Assured (previously Freedom Food) is the RSPCA's ethical food label dedicated to farm animal welfare
- The British Egg Industry Council - Code of Practice for Lion eggs EBLEX Quality Standard Mark for Beef & Lamb
- Assured Dairy Farm
- GLOBAL G.A.P. - The Worldwide Standard for Good Agricultural Practices
- Any other equivalent local standard deemed acceptable by NHS Supply Chain
- The standards/schemes listed above are concerned with aspects such as food safety and hygiene, animal welfare and protection of the environment – back to the farm. Any equivalent standards should therefore encompass similar aspects.

2.15. All products supplied under this Framework Agreement must comply with the following requirements in respect of packaging:

- Packaging must be food grade and comply with regulation (EC) 1935/2004.
- Packaging must comply with requirements of Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019
- Packaging to provide sufficient protection to prevent contamination or physical damage.
- Any Farm Assurance statuses should be stated on relevant products.
- Food labelling and packaging guidance as per <https://www.gov.uk/food-labelling-and-packaging>

Unit of Sale Labelling should display the following information:

- Product Description
- Country of Origin
- Full list of ingredients
- Gross and where applicable drained Weight
- Storage Temperature and guidance
- Date of Production
- Shelf-Life / use by date
- Front of pack Nutrition labelling guidance (2016) or any updated versions of the same document  
[https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment\\_data/file/566251/FoP\\_Nutrition\\_labelling\\_UK\\_guidance.pdf](https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/566251/FoP_Nutrition_labelling_UK_guidance.pdf)

2.16. For the purpose of this specification, retail is defined as product suitable to be sold front of house by the hospital catering department at a profit.

### 3. Lot 1 – Canned Goods

3.1. This lot includes a range of canned products for use in kitchens and at ward level to create a comprehensive patient feeding solution. Where appropriate products must also be suitable for retail within Trusts.

3.2. Standards and Legislation

<b>STANDARDS AND LEGISLATIONS</b>
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"><li>• Production standards as defined in UK legislation</li><li>• Authenticity</li><li>• Origin of Meat</li><li>• Animal Welfare</li><li>• Salt Targets: canned meat – 1.63g per 100g (2017 &amp; 2024)</li><li>• Reducing Saturated Fat where possible – equal to or less than 5g per 100g</li></ul> <p><b>Canned goods must meet Campden BRI Grade A standard</b> <b>MSC sustainable fishing policy for fish (GBSF)</b> <b>The Products Containing Meat etc. (England) Regulations 2014</b></p>

3.3. Specific criteria which is applicable to all products / applicants bidding for Lot 1:

Canned Fish:

- All products must be MSA approved where appropriate.
- No products to contain more than 5% added oil.
- Products must have a minimum shelf life of 3 years from date of receipt of delivery.
- Products include but shall not be limited to;
  - Canned tuna;
  - Canned salmon;
  - Canned pilchards; and
  - Canned sardines.

#### Canned Fruit:

- All canned fruit must be in fruit juice and not syrup.
- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Canned prunes;
  - Canned fruit cocktail;
  - Canned pineapple;
  - Canned apricot;
  - Canned plums;
  - Canned mandarin;
  - Canned gooseberries;
  - Canned rhubarb;
  - Canned pear;
  - Canned grapefruit;
  - Canned peach; and
  - Canned solid pack apples.

#### Canned Meat:

- The product must be packed and cured in hermetically sealed cans and processed to achieve sterility.
- Must be made from chopped, cured, boneless meat.
- Prepared from beef which has been precooked.
- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Canned pork including but not limited to; chopped luncheon meat
  - Canned beef including but not limited to; corned beef.

#### Canned Vegetables:

- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- No products to contain more than 5% added oil.
- Products include but shall not be limited to;
  - Canned mushrooms;
  - Canned tomato puree;
  - Canned whole plums tomatoes;
  - Canned chopped tomatoes;
  - Canned potatoes;
  - Canned beetroot; and
  - Canned sweet corn.

## **4. Lot 2 – Oral Nutritional Supplements, Thickeners & Glucose Products**

4.1. This lot aims to provide enteral patient feeding products and other solutions. This includes glucose products, nutritional shakes and soups, and thickeners.

4.2. Standards and Legislation

## STANDARDS AND LEGISLATIONS

**Regulation (EU) No 609/2013**  
**Delegated Regulation (EU) 2016/128.**  
**Nutrition (Amendment etc.) (EU Exit) Regulations 2020**  
**British Dietetic Association – Nutrition and Hydration Digest (BDA) (where applicable) Nourishing Soup – at least 100kcal and 3g protein per portion**

4.3. Specific criteria which is applicable to all products / applicants bidding for Lot 2:

### Glucose Products

- All products within this range must contain as a minimum Glucose and/or Dextrose Monohydrate.
- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products include but shall not be limited to; glucose/ dextrose supplements including tablets juice and gel predominantly for use at ward level and outpatient needs.

### Oral Nutritional Supplement

- The products within this framework are required by the NHS for patients who cannot meeting their full nutrient intake via normal diet and require supplementation e.g.
  - For patients who are mildly undernourished
  - For patients to pre-operation or to aid recovery and appetite post operation
  - For patients who cannot absorb the nutrients from their food efficiently
- All products within this range must contain a balance of essential macro and micronutrients nutrients
- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products including but shall not be limited to nutritional shakes, soups or juices in a range of flavours and suitable for vegetarians.
- Milkshake and smoothie powders must contain at least 12g protein per 100g of product (powder) plus a balance of calories, macronutrients, vitamins and minerals.
- Soup powders must contain at least 12g of protein per 100g of product (powder) plus a balance of calories, macronutrients, vitamins and minerals
- Ready to drink milk-based milkshake oral nutritional supplements must contain at least 5g of protein per 100ml and at least 1 kcal per ml plus a balance of macronutrients, vitamins and minerals.
- Ready to drink juice based oral nutritional supplements must contain at least 3g of protein per 100ml and plus a balance of calories, macronutrients, vitamins and minerals.

### Edible Thickeners

- All products in the range must be designed to thicken fluids and foods for patients with swallowing and chewing problems (dysphagia).



- Products including but shall not be limited to those containing gum and starch

## 5. Lot 3 – Cereals & Porridge

5.1. This lot is for cereals and porridge in bulk & portions package formats.

5.2. Standards and Legislation

STANDARDS AND LEGISLATIONS
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"> <li>• Production standards as defined in UK legislation</li> <li>• Authenticity</li> <li>• Sustainable palm oil</li> <li>• Salt Target: breakfast cereals – 1g per 100g (2017), 0.9g per 100g (2024)</li> <li>• Healthier Cereals – more than 6g fibre per 100g and do not exceed 22.5g/100g</li> </ul>

5.3. Specific criteria which is applicable to all products / applicants bidding for Lot 3:

- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Corn Flakes;
  - Wheat Biscuits;
  - Muesli (no added sugar); and
  - Crisped Rice.
  - Bran flakes
  - Porridge Oats;
  - Smooth Porridge Oats; and
  - Instant Oats.

## 6. Lot 4 – Jams

6.1. This lot is for jams in bulk & portions package formats.

6.2. Standards and Legislation

STANDARDS AND LEGISLATIONS
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"> <li>• Production standards as defined in UK legislation</li> <li>• Authenticity</li> </ul>

6.3. Any other specific criteria which is applicable to all products / applicants bidding for Lot 4:

- All products to contains a minimum of 25g of fruit per 100g.

- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products include but shall not be limited to jams in a range of flavours.

## 7. Lot 5 – Reduced Energy Jam

7.1. This lot is for reduced energy jam suitable for patients that may need to reduce calories in their diet.

7.2. Standards and Legislations

STANDARDS AND LEGISLATIONS
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"> <li>• Production standards as defined in UK legislation</li> <li>• Authenticity</li> </ul> <p><b>Legal Nutrition Claims</b> A claim that a food is energy-reduced, and any claim likely to have the same meaning for the consumer, may only be made where the energy value is reduced by at least 30%, with an indication of the characteristic(s) which make(s) the food reduced in its total energy value. E.g. if the standard jam contains 56g sugar per 100g. The reduced energy version should be less than 39.2g sugar per 100g. <a href="https://ec.europa.eu/food/safety/labelling_nutrition/claims/nutrition_claims_en">https://ec.europa.eu/food/safety/labelling_nutrition/claims/nutrition_claims_en</a></p>

7.3. Specific criteria which is applicable to all products / applicants bidding for Lot 5:

- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Diabetic Jam; and
  - Reduced Sugar Jam.

## 8. Lot 6 – Gravy, Bouillons & Cooking Sauces

8.1. This lot is for Gravy, Bouillons & Cooking Sauces.

8.2. Standards and Legislations

STANDARDS AND LEGISLATIONS
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"> <li>• Production standards as defined in UK legislation</li> <li>• Authenticity</li> <li>• Salt Target:           <ul style="list-style-type: none"> <li>➢ Stock preparations – 0.6g per 100ml</li> <li>➢ Cooking and pasta sauces – 0.93g per 100g (2017) &amp; 0.83g per 100g (2024)</li> </ul> </li> </ul>

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| <ul style="list-style-type: none"> <li>➤ Pesto and other thick sauces – 1.63g per 100g (2017) &amp; 1.55g per 100g (2024)</li> <li>➤ Thick pastes – 3.75g per 100g (2017) &amp; 3.56g per 100g (2024)</li> </ul> |
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8.3. Specific criteria which is applicable to all products/applicants bidding for Lot 6:

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Instant gravy mixes;
  - Gravy powders;
  - Bullions;
  - Stocks;
  - Liquid sauce mixes; and
  - Powder sauce mixes.

**9. Lot 7 – Single Serve Instant Soup**

9.1. This lot is for individual portions of instant soup requiring addition of boiled water only.

9.2. Standards and Legislations

<b>STANDARDS AND LEGISLATIONS</b>
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"> <li>• Production standards as defined in UK legislation</li> <li>• Authenticity</li> <li>• Salt Target: Soup (as consumed) – 0.63g per 100g (2017) &amp; 0.59g per 100g per 100g</li> </ul> <p><b>British Dietetic Association – Nutrition and Hydration Digest (BDA) (where applicable)</b> High Energy/Nourishing soup products contain at least 100 kcal and 3g protein per portion</p>

9.3. Specific criteria which is applicable to all products/applicants bidding for Lot 7:

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products include but shall not be limited to soups in a range of flavours.

**10. Lot 8 – Bulk Soup**

10.1. This lot is for bulk soup including but not limited to canned soup, powdered soup and pouch liquid soup.

10.2. Standards and Legislations

<b>STANDARDS AND LEGISLATIONS</b>
<p><b>Government Buying Standards for Food</b></p>

Compliant products must adhere to;

- Production standards as defined in UK legislation
- Authenticity
- Salt Target: Soup (as consumed) – 0.63g per 100g (2017) & 0.59g per 100g per 100g

**British Dietetic Association – Nutrition and Hydration Digest (BDA) (where applicable)** High Energy/Nourishing soup products contain at least 100 kcal and 3g protein per portion

10.3. Specific criteria which is applicable to all products/applicants bidding for Lot 8:

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products include but shall not be limited to soups in a range of flavours.

## 11. Lot 9 – Custard

11.1. This lot is for Custard in bulk & portions package formats.

11.2. Standards and Legislations

STANDARDS AND LEGISLATIONS
<p><b>Government Buying Standards for Food</b></p> <p>Compliant products must adhere to;</p> <ul style="list-style-type: none"><li>• Production standards as defined in UK legislation</li><li>• Authenticity</li></ul> <p><b>Legal Nutrition Claim</b></p> <p>A claim that a food is low in sugars, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 5 g of sugars per 100 g for solids.</p> <p><a href="https://ec.europa.eu/food/safety/labelling_nutrition/claims/nutrition_claims_en">https://ec.europa.eu/food/safety/labelling_nutrition/claims/nutrition_claims_en</a></p> <p><b>British Dietetic Association – Nutrition and Hydration Digest (BDA) (where applicable)</b></p> <ul style="list-style-type: none"><li>➤ High energy snacks – at least 150kcal and 2g protein per serving</li><li>➤ High energy desserts – at least 250kcal per serving</li><li>➤ Healthy eating desserts – does not exceed 5.3g fat, 1.7g saturated fat and 18g sugar per serving</li></ul>

11.3. Specific criteria which is applicable to all products/applicants bidding for Lot 9:

- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products include, but shall not be limited to;
  - Instant portion packs;
  - Ready to eat custard;
  - Custard powder complete mix (add water only);
  - Custard powder;
  - Custard in various flavours; and
  - Custard Powder (reduced sugar).

## 12. Lot 10 – Condiments

12.1. This lot is for condiments in various pack sizes.

12.2. Standards and Legislations

<b>STANDARDS AND LEGISLATIONS</b>
<b>Government Buying Standards for Food</b> Compliant products must adhere to; <ul style="list-style-type: none"><li>• Production standards as defined in UK legislation</li><li>• Authenticity</li></ul>

12.3. Specific criteria which is applicable to all products/applicants bidding for Lot 10:

- There is a requirement for allergen and best before date information to be printed on individual sachets.
- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products include, but shall not be limited to;
  - Table Salt – including reduced sodium variety;
  - Flavoured Salts;
  - Pepper;
  - Mayonnaise;
  - Tomato sauce;
  - Vinegar;
  - Salad cream;
  - Mustards;
  - Brown sauce;
  - Tartare Sauce, Mint Sauce, Horseradish; and
  - Worcestershire sauce.

## 13.Lot 11 – Sugar

13.1. This lot is for sugar excluding individual sugar portions.

13.2. Standards and Legislations

<b>STANDARDS AND LEGISLATIONS</b>
<b>Government Buying Standards for Food</b> Compliant products must adhere to; <ul style="list-style-type: none"><li>• Production standards as defined in UK legislation</li><li>• Authenticity</li></ul>

13.3. Specific criteria which is applicable to all products/applicants bidding for Lot 11:

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products include, but shall not be limited to;
  - Granulated sugar;

- Icing sugar;
- Demerara sugar;
- Caster sugar;
- Soft dark brown sugar;
- Soft light brown sugar; and
- Sugar cubes.

#### 14.Lot 12 – Sugar Portions

14.1. This lot is for sugar portions.

14.2. Standards and Legislation

<b>STANDARD AND LEGISLATION</b>
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"> <li>• Production standards as defined in UK legislation</li> <li>• Authenticity</li> </ul>

14.3. Any other specific criteria which is applicable to all products / applicants bidding for Lot 12:

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Granulated white sugar sachets;
  - Granulated white sugar sticks;
  - Demerara sugar sachets; and
  - Demerara sugar sticks.

#### 15.Lot 13 – Sweeteners

15.1. This lot is for sweeteners in various packaging formats.

15.2. Standards and Legislation

<b>STANDARD AND LEGISLATION</b>
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"> <li>• Production standards as defined in UK legislation</li> <li>• Authenticity</li> </ul>

15.3. Any other specific criteria which is applicable to all products / applicants bidding for Lot 13:

Sweeteners:

- Technical specification must clearly state all ingredients and if the product is suitable for patients with PKU.
- Any products containing Phenylalanine must be declared.

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Sweetener types include but shall not be limited to;
  - Sucralose;
  - Sunette;
  - Stevia;
  - Saccharin;
  - Acesulfame K, Aspartame;
  - Xylitol; and
  - Sorbitol.

## 16.Lot 14 – Milk Powder & Portions

16.1. This lot is for Milk Powder & Portions.

16.2. Standards and Legislation

<b>STANDARD AND LEGISLATION</b>
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"> <li>• Production standards as defined in UK legislation</li> <li>• Authenticity</li> <li>• Reduced Fat where possible</li> </ul>

16.3. Any other specific criteria which is applicable to all products / applicants bidding for Lot 14:

### **Powdered Milks**

- Milk must be from a bovine source (not including milk substitutes)
- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Skimmed milk powder added vegetables fat/non milk fat;
  - Skimmed milk powder; and
  - Full cream milk powder.

### **Long Life Liquid Milk**

- All products must be Ambient temperature.
- Milk/cream replacer is from a milk origin but with all animal fat removed and replaced with vegetable fat.
- Long life milk UHT (Ultra heat Treated) milk is a form of milk that has been heated to a temperature of at least 135°C in order to kill off any harmful micro-organisms which may be present in the milk. The milk is then packaged into sterile containers.
- Products must have a minimum shelf life of 9 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Whole long life milk;
  - Semi-Skimmed long life milk;

- Skimmed long life milk; and
- Cream Replacer
  - Cream replacer unsweetened; and
  - Cream replacer sweetened.

**Milk Liquid portions**

- Milk must be from a bovine source (not including milk substitutes)
- Milk/cream replacer is from a milk origin but with all animal fat removed and replaced with vegetable fat.
- Products must have a minimum shelf life of 9 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Whole milk portions;
  - Semi skimmed milk portions; and
  - Long life liquid creamer milk portions.

**17.Lot 15 – Non-dairy Milk**

17.1. This lot is for Non-dairy Milk. A milk substitute is a liquid that replaces milk. The two most common categories of milk substitutes include but not limited to grain milk and plant milk.

17.2. Standards and Legislation

<b>STANDARD AND LEGISLATION</b>
<p><b>Government Buying Standards for Food</b> Compliant products must adhere to;</p> <ul style="list-style-type: none"> <li>• Production standards as defined in UK legislation</li> <li>• Authenticity</li> </ul>

17.3. Any other specific criteria which is applicable to all products / applicants bidding for Lot 15:

- Products must have a minimum shelf life of 3 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Soya unsweetened milk;
  - Coconut milk;
  - Almond unsweetened milk; and
  - Oat milk.
- Nutrition criteria for unsweetened - the product does not contain any added mono- or disaccharides or any other food used for its sweetening properties.



## 18.Lot 16 – Edible Oils

18.1. This lot is for edible oils.

18.2. Standards and Legislation

STANDARD AND LEGISLATION
<b>Government Buying Standards for Food</b> Compliant products must adhere to; <ul style="list-style-type: none"><li>• Sustainable palm oil</li><li>• Production standards as defined in UK legislation</li><li>• Authenticity</li><li>• Oils should aim to be based on unsaturated fats</li></ul>

18.3. Any other specific criteria which is applicable to all products / applicants bidding for Lot 16:

Edible Oils:

- All edible oils must be certified free of genetically modified (GM) ingredients.
- Any palm oil supplied must be certified sustainable palm oil.
  - Certification to verify this must be provided and will be checked by NHS Supply Chain during evaluation.
  - Certification must be under the RSPO (Round Table on Sustainable Palm Oil) scheme or equivalent.
  - Green Palm Certificates will be accepted however if an applicant is awarded to supply Edible Oils through submission of Green Palm Certificates, they will need to submit a plan for how they intend to move to physical certified sustainable palm oil during the framework agreement. NHS Supply chain will set a milestone of 12 months from award for the supplier, previously using Green Palm Certificates, to demonstrate full certified supply.
- Collection Service must include delivery to Trusts of a variety of new cooking oils and where requested the collection of used cooking oils. The route of supply will be the E-Direct route as defined in section 3 of the 'Operational Requirements of Suppliers' document.
- Products must have a minimum shelf life of 6 months from date of receipt of delivery.

## 19.Lot 17 – Grocery Lines

19.1. This lot is for various grocery lines.

19.2. Standards and Legislation

STANDARD AND LEGISLATION
<b>Government Buying Standards for Food</b> Compliant products must adhere to; <ul style="list-style-type: none"><li>• Production standards as defined in UK legislation</li></ul>

- Authenticity
- Spreads should aim to be based on unsaturated fats

19.3. Any other specific criteria which is applicable to all products / applicants bidding for Lot 17:

#### **Dried Fruit**

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Dried glace cherry whole;
  - Dried seedless raisins; and
  - Dried sultanas.

#### **Fruit Pot**

- Must be in fruit juice with no added sugar.
- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products include but shall not be limited to:
  - Fruit pots in various flavours.

#### **Herbs & Spices**

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products including but not limited to;
  - Spice mixtures; and
  - Dried Herbs Mixtures.

#### **Pasta, Rice & Grains**

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Dried Pasta in various shape formats including but shall not be limited to;
  - Bows; Lasagne; Shells; Macaroni; Tagliatelle; Penne; Spaghetti; Fusilli; Penne;
  - Coloured Pasta; and
  - Egg Pasta.
- Rice products include but shall not be limited to;
  - Short Grain Rice;
  - Medium Grain including Arborio and Valencia for Risotto;
  - Long Grain including Basmati;
  - Easy Cook Rice;
  - Whole grain (Brown), White and Mixed Rice;
  - Ground rice; and
  - Pre-Cooked Microwaveable rice.
- All rice must be certified free of genetically modified (GM) ingredients.
- Must be of a high quality suitable for retail and restaurants, with the proportion of broken grains not to exceed 3%.
- Grains include but shall not be limited to;
  - Pearl barley; and
  - Semolina.

- Pulses include but shall not be limited to;
  - Red split lentils;
  - Green split peas;
  - Yellow split peas; and
  - Marrowfat peas.
- Tapioca;

**Potato Instant Mash:**

- Products must have a minimum shelf life of 12 months from date of receipt of delivery.
- Products including but not limited to;
  - Dried instant potato mash catering mix including low sodium variety

**Pickled Vegetables:**

- All products to be in vinegar.
- Products must have a minimum shelf life of 6 months from date of receipt of delivery.

**Savoury Spreads:**

- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products including but not limited to;
  - Peanut Butter; and
  - Yeast Extract.

**Sweet Spreads:**

- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products including but not limited to;
  - Honey;
  - Lemon Curd; and
  - Chocolate Nut Spread.

**Desserts and Cake Mix:**

- All Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Pie fillings in various flavours;
  - Cake mixes; and
  - Desserts including but not limited to water-based desserts in various flavours and Cheesecakes.

**Flour:**

- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Products include but shall not be limited to;
  - Corn flour;
  - Wholemeal flour;
  - Bread flour;
  - Plain flour;
  - Self-raising flour;
  - Gluten Free flour;
  - Fish batter flour mixes;

- Soft bap flour mixes;
- Short crust pastry flour mix;
- Suet flour mix.

**Jelly:**

- Products must have a minimum shelf life of 6 months from date of receipt of delivery.
- Must be available in sugar sweetened and reduced sugar (defined as <5g/100g) varieties
- Products include but shall not be limited to;
  - Jelly Pots in various flavours
  - Jelly crystals in various flavours