# ATKINS & POTTSTM

# **Product Specification**

Legal Product Name	Kashmiri Korma Sauce
Product Name (descriptive)	Kashmiri Korma Sauce
Atkins and Potts Product Code	939
Atkins and Potts PRAP code	PRAP136
Country of origin	Made in the UK from ingredients of various origin
Declared weight	350g e

Ingredient Declaration(%QUID)	Tomatoes, Pineapple, Double Cream (Contains Milk), Condensed Milk (Milk, Sugar), Rapeseed Oil, Garlic Purée, Lemon Juice Concentrate, Salt, Emulsifier:
	Soya Lecithin, Mustard Seeds, Spices, Coriander

### Product image:



## Product label:



#### **Product Description**

DINE IN Kashmiri Korma Sauce is made with love and quality ingredients for you to create a special meal at home. Real food and time to enjoy it. This quick-to-use classic creamy sauce has its roots in the Mughal Empire. Its unique flavours owe as much to the careful preparation method as the traditional ingredients. Excellent with prawns,

Quality Parameters		
рН	3.6-4.0	
%Total Soluble Solids	16-22%	
Metal detection	2mm Ferrous, 3mm Non-Ferrous, 3.5mm Stainless Steel or lowest sensitivity setting	
Organoleptic	Compared against last previously accepted batch	

Microbiological Information			
Test	Target CFU/g	Reject CFU/g	Frequency
TVC	<10 <sup>2</sup>	>104	Once per year
Yeast & Moulds	<10	>10 <sup>3</sup>	Once per year
Enterobacteriaceae	<10	>10 <sup>2</sup>	Once per year
Lactic Acid Bacteria	<10	>10 <sup>3</sup>	Once per year

Allergen & Intolera	nce Information		
	Present in	Name of Ingredient	Present in
Allergen & Intolerance Information	Product		Factory
Milk and/or derivatives	Yes	Double Cream, Milk	Yes
Egg and/or derivatives	No		Yes
Fish and/or derivatives	No		Yes
Crustacean and/or derivatives	No		No
Molluscs and/or derivatives	No		No
Peanut and/or derivatives	No		No
Nuts and/or derivatives	No		No
Sesame Seeds and/or derivatives	No		Yes
Soya and/or derivatives	Yes	Soya Lecithin	Yes
Lupin and/or derivatives	No		No
Wheat/Barley/Oats/Rye and/or derivatives	No		Yes
Mustard and/or derivatives	Yes	Mustard Seeds	Yes
Gluten	No		Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	No		Yes
Yeast	No		
Sorbates	No		
Preservatives/Antioxidants	No		1
Maize and/or derivatives	No		1
		Double Cream,	
Animal Products and/or derivatives	Yes	Condensed Milk	
		Tomatoes, Pineapple,	1
		Concentrated Lemon	
Fruit and/or derivatives	Yes	Juice	
Vegetables and/or derivatives	Yes	Garlic Puree	1
Irradiated ingredients	No		
GM Ingredients	No	†	1
Natural colours or flavours	No		
Artificial/NI colours or flavours	No		1
Azo and coal far dyes	No		1
All illegal dyes	No		1
BHA/BHT	No		1
Other additives	Yes	Soya Lecithin	1
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Glutamates	No	
Benzoates	No	

EU regulations require a declaration of specified food allergens in the labelling of food stuffs in which they are present. This includes derivatives of the food allergens unless specifically exempted.

Atkins and Potts minimises the risk of its products being accidentally damaged or contaminated with non declared allergens through risk assessment, segregation, good handling practises from our suppliers and through storage, production and distribution.

However, the risk of adventitious contamination is a possibility in the supply from field to factory, and whilst unquantifiable but extremely small, cannot be eliminated.

Dietary and Food Intolerance Data		
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	
Suitable for Coeliacs	Yes	
Suitable for Lactose Intolerants	No	
Certified Halal	Not certified	
Certified Kosher	Not certified	
ls product Organic	No	

by Nutricalc)

N	Nutritional Information (calculated		
	Typical Values/100g		
Energy	903.0	kJ	
	215.0	kcal	
Fat	16.3	g	
of which saturates	6.6	g	
Carbohydrate	14.8	g	
of which sugars	12.6	g	
Fibre	1.1	g	
Protein	2.5	g	
Salt	1.1	g	

Shelf-Life and Storage		
Unopened Shelf-life	24 months	
Opened Shelf-life	3 days	
Storage unopened	Cool and dry away from direct sunlight and heat.	
Storage opened	Tightly reseal. Refrigerate.	

Packaging Information					
			Dimensions (mm)		
	Materials	Weight (g)	Height	Width	Length
Primary - Pouch	PET, oxygen permeability <2 cm3/m3/24h	9	202	90	70
Primary - Cap	n/a		Diamet	er (mm)	n/a
Tamper Proofing Details	Fully Sealed Pouch				
Neck Seal	n/a				
Secondary - Box	Cardboard	93			
Secondary - Shrink-wrap	n/a				
Secondary - Case			205	128	217

All packaging is of food grade and complies with the Plastic and Articles in contact with food regulations amendments. Tamper evident measures used on all primary packaging

Gross weight single unit (g)	359
Gross weight per case (g)	2247

Units per Case	6
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Number cases per layer (standard	20
pallet)	38

Number cases per pallet (standard	100
pallet)	190

Labelling Information		
Coding/Durability	BB - DD MM YYYY, Lot - YDDD (e.g. 15th January 2014 is 4015)	
Position on Pack	Back of Pouch	
Barcode - Single Unit	5060103393770	
Barcode - Case	05060103394814	

Transportation
All products are transported at ambient temperature by third party haulier/courier

#### Warranty

Atkins and Potts hereby warrant that all packaging used and product supplied to our customers shall comply with all relevant current UK and European legislation, including all acts, regulations, orders, EC directives, EC decisions, or other requirements made thereafter. We shall ensure that the specified supplied product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices. The product shall be free from all foreign matter.

Contact details				
All enquiries	Atkins and Potts Tel: 01635 254249 Fax: 01635 886238 email: info@atkinsandpo	tts.co.uk		
Emergency Contact	Robert Young	07956617817		
Technical	Hanna Majewska	01635 254249		
Customer Service	Nicola Young	01635 254249		

# This specification supersedes all other previous issued copies and is subject to annual reviews Signed: H Majewska Title: Technical Manager Date: 02/12/2021

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	21/11/2014	N Spiller	New Specification Template
002	25/11/2014	N Spiller	Updated ingredients dec
003	31/05/2017	J Cloke	New pouch design specification
004	13/11/2017	L Andrews	New Specification Version Number
005	15/02/2018	L Andrews	New Specification Template
006	16/05/2018	K Starling	Specification Review Update
007	02/12/2021	H Majewska	Specification Review Update
800			
009			
010			