

## FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	Inspired Dining Red Wine Sauce
Product Legal Name:	Red Wine Pour Over Sauce
Atkins and Potts Product Code:	1496
Atkins and Potts PRAP Code:	PRAH003
Country of Origin:	Made in the UK from ingredients of various origin.
Declared Weight:	200g e

Ingredient Declaration:  (%QUID) Allergens in <b>bold</b>	Water, Red Wine (17%) ( <b>Sulphites</b> ), Onions, Sugar, Cornflour, Rapeseed Oil, Redcurrant Juice Concentrate, Vegetable Stock (Water, Dried Vegetables (Potato, Onion, Leek, <b>Celery</b> ), Salt, Yeast Extract, Carrot Concentrate, Sugar, Sunflower Oil, Lemon Juice Concentrate), Garlic, Dijon Mustard (Water, <b>Mustard</b> Seeds, White Vinegar, Salt), Salt, Balsamic Vinegar (Red Wine Vinegar, Cooked Grape Must), Black Pepper
Is there any Origin or Varietal Claim?	No

### Product Images



Document Reference	Version	Date	Created By	Authorised
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## Product label ( pre-printed pouch)



## Organoleptic

	Target	Reject
Appearance	Reddish brown, visible onion, black pepper	Dark/burnt colour, no visible particulates
Aroma	Red wine, onion, garlic	Weak aroma, burnt/tainted notes
Taste	Savoury, rich, onion, garlic, acidity from the red wine	Burnt/tainted notes, weak flavour, lacking red wine flavour, overly salty
Texture	Medium consistency, pourable, soft onion	Thin/watery or thick and unpourable, hard/undercooked onion pieces

## Quality Parameters

pH	3.4 – 3.8
% Total Soluble Solids	10 – 13
Metal detection (lowest sensitivity)	3.0mm Ferrous, 4.0mm Non-Ferrous, 5.5mm Stainless Steel

## Microbiological Information

Test	Target CFU/g	Reject CFU/g	Frequency
TVC	<10 <sup>2</sup>	>10 <sup>4</sup>	Annually
Yeast & Moulds	<10	>10 <sup>3</sup>	Annually
Enterobacteriaceae	<10	>10 <sup>2</sup>	Annually
Lactic Acid Bacteria	<10	>10 <sup>3</sup>	Annually

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## Allergen & Intolerance Information

	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	-	-	Yes
Egg and/or derivatives	-	-	Yes
Fish and/or derivatives	-	-	Yes
Crustacean and/or derivatives	-	-	-
Molluscs and/or derivatives	-	-	-
Peanut and/or derivatives	-	-	-
Nuts and/or derivatives	-	-	-
Sesame Seeds and/or derivatives	-	-	Yes
Soya and/or derivatives	-	-	Yes
Lupin and/or derivatives	-	-	-
Wheat/Barley/Oats/Rye and/or derivatives	-	-	Yes
Mustard and/or derivatives	Yes	Mustard Seed	Yes
Gluten	-	-	Yes
Celery/Celeriac and/or derivatives	Yes	Celery	Yes
Sulphites/Sulphur dioxide >10ppm	Yes (26 ppm)	Red Wine	Yes
Yeast	Yes	Yeast Extract	Yes
Sorbates	-	-	Yes
Preservatives/Antioxidants	-	-	Yes
Maize and/or derivatives	Yes	Cornflour	Yes
Animal Products and/or derivatives	-	-	Yes
Fruit and/or derivatives	Yes	Red Grape, Lemon Juice, Redcurrant Juice	Yes
Vegetables and/or derivatives	Yes	Onion, Potato, Leek, Celery, Carrot, Garlic	Yes
Irradiated ingredients	-	-	-
GM Ingredients	-	-	-
Natural colours or flavours	-	-	Yes
Artificial/NI colours or flavours	-	-	Yes
Azo and coal tar dyes	-	-	-
All illegal dyes	-	-	-
BHA/BHT	-	-	-
Other additives	-	-	Yes
Glutamates	-	-	-
Benzoates	-	-	-

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.

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## Suitability

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Coeliacs	Yes
Suitable for Lactose Intolerants	Yes
Certified Halal	No
Certified Kosher	No
Is product Organic	No
Does the customer make any additional claims?	Free from preservatives and colourings

**Note:** Brand Owners must inform Atkins and Potts Ltd if they are making any "Free From" claims. Atkins and Potts Ltd can only support "Free From" claims for Gluten Free and GMO which is achieved through allergen segregation, good manufacturing practices and ingredient approval processes -any testing to support these claims is the responsibility of the brand owner. If a brand owner wishes to make any other claim, then it needs to be formally documented and contractually agreed with Atkins and Potts. If the brand owner does make any other claims which have not been formally documented and contractually agreed, then Atkins and Potts are in no way responsible or accountable for any products that do not meet the claim.

## Nutritional Information (calculated by Nutricalc)

	Typical Values per 100g
Energy (kJ)	316
Energy (kcal)	75
Fat (g)	2.2
<i>of which saturates (g)</i>	0.2
Carbohydrate (g)	9.5
<i>of which sugars (g)</i>	5.5
Fibre (g)	0.4
Protein (g)	0.8
Salt (g)	1.10

## Shelf-Life and Storage

Unopened Shelf-life	24 months
Opened Shelf-life	3 days
Storage unopened	Ambient
Storage opened	Chilled

**Note:** Atkins and Potts Ltd does not set Customer branded product shelf life and storage-once-open advice. This is set by the customer.

## Labelling Information

Coding/Durability	BB - DD MM YYYY, Julian code - YDDD (e.g. 15th January 2014 is 4015)
Position on Pack	Back of pouch
Barcode - Single Unit	5060103390861
Barcode - Case	05060103390878

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## Packaging information

### Outer case images



### Packaging details

			Dimensions (mm)		
	Material	Weight (g)	Length	Width	Height
Primary - Pouch	PET	7	50	107	175
Tamper Proofing Method	Heat sealed pouch	-	-	-	-
Secondary – SRP	Carton board	72	222	110	183
Secondary – Case Label	Paper	1	-	102	76
Tertiary - Pallet	Wood	15,000	1200	1000	-
Tertiary – Pallet wrap	LLDPE	500	2000	500	-

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)	207
Gross weight per case (g)	1729

Units per Case	8
Number cases per layer (standard pallet)	45
Number cases per pallet (standard pallet)	270

**Note:** Figures are for a standard UK pallet

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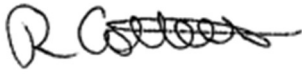


<b>Warranty</b>
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Atkins and Potts hereby warrant that all packaging used and product supplied to our customers shall comply with all relevant current UK and European legislation, including all acts, regulations, orders, EC directives, EC decisions, 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.

<b>Contact Details</b>
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<b>All Enquiries</b>	Atkins and Potts	
	Tel: 01635 254249	
	Fax: 01635 886238	
	email: info@atkinsandpotts.co.uk	
<b>Emergency Contact</b>	Robert Young	07956 617817
<b>Technical</b>	Rosie Collens	technical@atkinsandpotts.co.uk

	Approved by Atkins & Potts	Approved By Customer
Signed:		
Title	Technical Assistant	
Date:	09/12/2024	

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	17/07/2018	J Cloke	Created specification
002	17/11/2018	H Majewska	Spec review
003	01/12/2021	H Majewska	Allergen Section Updated
004	17/07/2018	J Cloke	Created specification
005	09/12/2024	R Collens	New spec version, updated images and packaging info

**This specification supersedes all other previous issued copies and is subject to annual reviews**

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