

## FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	Inspired Dining Peppercorn Sauce
Product Legal Name:	Peppercorn Pour Over Sauce
Atkins and Potts Product Code:	1497
Atkins and Potts PRAP Code:	PRAH004
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, Onions, Double Cream ( <b>MILK</b> ), Garlic Puree, Cornflour, Sugar, Rapeseed Oil, Vegetable Stock [(Water, Onion Powder, Carrot Powder, Tomato Powder, Ground Black Pepper, Ground Bay Leaf, Garlic Powder), Dried Glucose Syrup, Salt, Yeast Extracts, Sunflower Oil, Natural Flavouring], Concentrated Lemon Juice, Dijon Mustard (Water, <b>MUSTARD</b> Seeds, White Vinegar, Salt), Salt, Pink Peppercorns (0.5%), Green Peppercorns (0.5%), Emulsifier: <b>SOYA</b> Lecithin, Black Pepper (0.4%), Worcester Sauce (Water, White Vinegar, Sugar, Onion, Salt, Tamarind Paste, Cloves, Ginger, Garlic, <b>BARLEY</b> Malt Extract), Black Peppercorns (0.2%)
Is there any Origin or Varietal Claim?	No

### Product Images



Document Reference	Version	Date	Created By	Authorised
AP 3 6 2 Finished Goods Specification Template V4.docx	4	19/09/24	R Collens	S Pullin

## Product label



**INSPIRED DINING**

**PEPPERCORN POUR OVER SAUCE**

A deliciously rich sauce for grilled, barbecued or roast beef or lamb steak that's quick to heat and pour. Alternatively it can be served with jacket or mashed potatoes. Eat well. Live well.

**SIMPLY:** Fry or roast meat and when cooked, remove and keep warm. Add the sauce to the pan with any remaining juices from the meat and bring to a simmer. Pour over the meat to serve. Or heat in a saucepan until simmering (3-4 minutes), or empty into a microwave-safe container and heat until piping hot (approx. 2-3 minutes).

**INGREDIENTS:** Water, Onions, Double Cream (Contains MILK), Garlic Puree, Cornflour, Sugar, Rapeseed Oil, Vegetable Stock (Vegetable Stock (Water, Onion Powder, Carrot Powder, Tomato Powder, Ground Black Pepper, Ground Bay Leaf, Garlic Powder), Dried Glucose Syrup, Salt, Yeast Extracts, Sunflower Oil, Natural Flavours), Concentrated Lemon Juice, Dijon **MUSTARD** (Water, **MUSTARD** Seeds, White Vinegar, Salt), Salt, Pink Peppercorns (0.5%), Green Peppercorns (0.5%), Emulsifier: **SOYA** Lecithin, Black Pepper, (0.4%), Worcestershire Sauce (Water, White Vinegar, Sugar, Onion, Salt, Tamarind Paste, Cloves, Ginger, Garlic, **Barley Malt** Extract), Black Peppercorns (0.2%).

**NUTRITIONAL INFORMATION**

TYPICAL VALUES PER 100g	
Energy	513kJ/124kcal
Fat	9.3 g
of which saturates	4.5 g
Carbohydrate	8.4 g
of which sugars	3.7 g
Fibre	0.9 g
Protein	1.1 g
Salt	0.9 g

**STORAGE & USE:** Store away from direct heat and light in a cool dry place. Once opened refrigerate and use within 3 days.

**Net wt 200g e**

Best Before: See back of pouch

**For allergens see ingredients in CAPITAL LETTERS**  
Free from Preservatives, Additives & Colourings

Vegetarian ☒ Vegan ☐ Coeliacs ☐

Inspired by our memories of growing delicious ingredients on family farms and the joy of cooking - and eating - great food.

**MADE IN UK** by Inspired Dining Ltd  
Unit C Kennelside, Bone Lane, Newbury, RG14 5PX  
Inspired Dining is a Registered Trade Mark

**CARD** Widely Recycled  
**FILM** Check Locally Kerbside  
**RECYCLE WITH BAGS**  
AT LARGER STORES

5 060103 390885

## Organoleptic

	Target	Reject
Appearance	Cream/beige colour, visible pieces of onion, whole peppercorns, cracked black pepper	Pale/watery or dark/burnt colour. Lacking visible particulates
Aroma	Savoury, creamy, peppercorns	Burnt/tainted notes, bland
Taste	Savoury, creamy, onion, garlic, mild heat from peppercorns	Bland, burnt, lacking heat
Texture	Medium thickness, soft onion, firm peppercorns	Thin/watery or thick and unpourable, undercooked onion

## Quality Parameters

pH	3.5 – 3.9
% Total Soluble Solids	6 - 15
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	Double Cream	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	Soy Lecithin	Yes
Lupin and/or derivatives	-	-	-
Wheat/Barley/Oats/Rye and/or derivatives	Yes	Barley Malt Extract	Yes
Mustard and/or derivatives	Yes	Dijon Mustard	Yes
Gluten >20ppm	-	-	Yes
Celery/Celeriac and/or derivatives	-	-	Yes
Sulphites/Sulphur dioxide (>10ppm)	-	-	Yes
Yeast	Yes	Yeast Extracts	Yes
Sorbates	-	-	Yes
Preservatives/Antioxidants	-	-	Yes
Maize and/or derivatives	Yes	Cornflour	Yes
Animal Products and/or derivatives	Yes	Milk	Yes
Fruit and/or derivatives	Yes	Lemon Juice, Tamarind	Yes
Vegetables and/or derivatives	Yes	Onion, Garlic, Carrot, Tomato	Yes
Irradiated ingredients	-	-	-
GM Ingredients	-	-	-
Natural colours or flavours	Yes	Natural Flavouring	Yes
Artificial/NI colours or flavours	-	-	Yes
Azo and coal tar dyes	-	-	-
All illegal dyes	-	-	-
BHA/BHT	-	-	-
Other additives	Yes	Emulsifier (soy lecithin)	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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<b>Suitability</b>
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Suitable for Vegetarians	Yes
Suitable for Vegans	No
Suitable for Coeliacs	No
Suitable for Lactose Intolerants	No
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.

<b>Nutritional Information (calculated by Nutricalc)</b>
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	Typical Values per 100g
Energy (kJ)	513
Energy (kcal)	124
Fat (g)	9.3
<i>of which saturates (g)</i>	4.5
Carbohydrate (g)	8.4
<i>of which sugars (g)</i>	3.7
Fibre (g)	0.9
Protein (g)	1.1
Salt (g)	0.9

<b>Shelf-Life and Storage</b>
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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.

<b>Labelling Information</b>
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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	5060103390885
Barcode - Case	05060103390892

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## Packaging information

### Outercase images



### Packaging details

			Dimensions (mm)		
	Material	Weight (g)	Length	Width	Height
Primary – Plain Pouch	PET	7	50	107	175
Primary – Card Over Label	Paper	10	-	105	150
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)	217
Gross weight per case (g)	1809

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

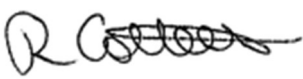
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**Warranty**

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**

<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

	<b>Approved by Atkins &amp; Potts</b>	<b>Approved By Customer</b>
Signed:		
Title	Technical Assistant	
Date:	10/12/2024	

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	17/07/2018	J Cloke	New Product
002	01/12/2021	H Majewska	Allergen Section Updated
003	14/11/2024	S Pullin	Review
004	10/12/2024	R Collens	New template, recipe changed to remove celery, updated barcode, packaging info, allergen section
005			

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

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