

ATKINS & POTTS™

INSPIRED DINING™

Product Specification

Legal Product Name	Inspired Dining Peppercorn Pour Over Sauce
Product Name (descriptive)	Inspired Dining Peppercorn Pour Over Sauce
Atkins and Potts Product Code	ID1497
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)	Water, Onions, Double Cream (Contains Milk), Garlic, Cornflour, Sugar, Rapeseed Oil, Vegetable Stock (Water, Dried Vegetables (Potato Flakes, Onion, Leek, Celery), Salt, Yeast Extract, Carrot Concentrate, Sugar, Sunflower Oil, Lemon Juice Concentrate), 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%), Worcester Sauce (Water, White Vinegar, Sugar, Onion, Salt, Tamarind Paste, Cloves, Ginger, Garlic, Barley Malt Extract), Black Peppercorns (0.2%)
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Product image:



Product label:



Product Description	
A quick to use, rich classic pour over sauce ideally suited for fillet steak. Also enjoy with pork fillets or use to bake finely sliced potatoes.	

Quality Parameters	
pH	3.5-3.9
%Total Soluble Solids	6-15%
Metal detection	2.5mm ferrous, 3mm non-ferrous, 3.5mm stainless steel or lowest sensitivity
Organoleptic	Compared against last previously accepted batch

Microbiological Information			
Test	Target CFU/g	Reject CFU/g	Frequency
TVC	<10 ²	>10 ⁴	Once per year
Yeast & Moulds	<10	>10 ³	Once per year
Enterobacteriaceae	<10	>10 ²	Once per year
Lactic Acid Bacteria	<10	>10 ³	Once per year

Allergen & Intolerance Information			
Allergen & Intolerance Information	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	Yes	Double Cream	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	Yes	Worcester Sauce	Yes
Mustard and/or derivatives	Yes	Dijon Mustard	Yes
Gluten	Yes	Worcester Sauce	Yes
Celery/Celeriac and/or derivatives	Yes	Vegetable Stock	Yes
Sulphites/Sulphur dioxide	No		Yes
Yeast	No		
Sorbates	No		
Preservatives/Antioxidants	No		
Maize and/or derivatives	Yes	Cornflour	
Animal Products and/or derivatives	No		
Fruit and/or derivatives	Yes	Concentrated Lemon Juice, Tamarind	
Vegetables and/or derivatives	Yes	Potato, Onion, Leek, Celery, Carrot	
Irradiated ingredients	No		
GM Ingredients	No		
Natural colours or flavours	No		
Artificial/NI colours or flavours	No		
Azo and coal tar dyes	No		
All illegal dyes	No		
BHA/BHT	No		
Other additives	Yes	Soya Lecithin	
Glutamates	No		
Benzates	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	No
Suitable for Lactose Intolerants	No
Certified Halal	Not certified
Certified Kosher	Not certified
Is product Organic	No

Nutritional Information (calculated by Nutricalc)		
	Typical Values/100g	
Energy	513	kJ
	124	kcal
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

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 resealed. Refrigerate

Packaging Information					
			Dimensions (mm)		
	Materials	Weight (g)	Height	Width	Length
Primary - Pouch	PET, oxygen permeability <2 cm3/m3/24h	7	180	110	55
Primary - Cap	n/a		Diameter (mm)		n/a
Tamper Proofing Details	Fully Sealed Pouch				
Neck Seal	n/a				
Secondary - Tray	n/a				
Secondary - Shrink-wrap	n/a				
Secondary - Case	Cardboard	75	182	112	220

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)	1317

Units per Case	6
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Number cases per layer (standard pallet)	38
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Number cases per pallet (standard pallet)	228
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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	05060103390250
Barcode - Case	05060103390328

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@atkinsandpotts.co.uk	
Emergency Contact	Robert Young	07956617817
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Customer Service	Nicola Young	01635 254249

This specification supersedes all other previous issued copies and is subject to annual reviews
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Signed:	
<i>Hanna Majewska</i>	
Title:	Technical Manager
Date:	01/12/2021

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	17/07/2018	J Cloke	Specification Created
002	01/12/2021	H Majewska	Allergen Section Updated
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