

FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	DINE Mascarpone & Roast Garlic Pasta Sauce
Product Legal Name:	Mascarpone & Roast Garlic Pasta Sauce
Atkins and Potts Product Code:	509
Atkins and Potts PRAP Code:	PRAP072
Country of Origin:	Made in the UK from ingredients of various origin
Declared Weight:	350g e

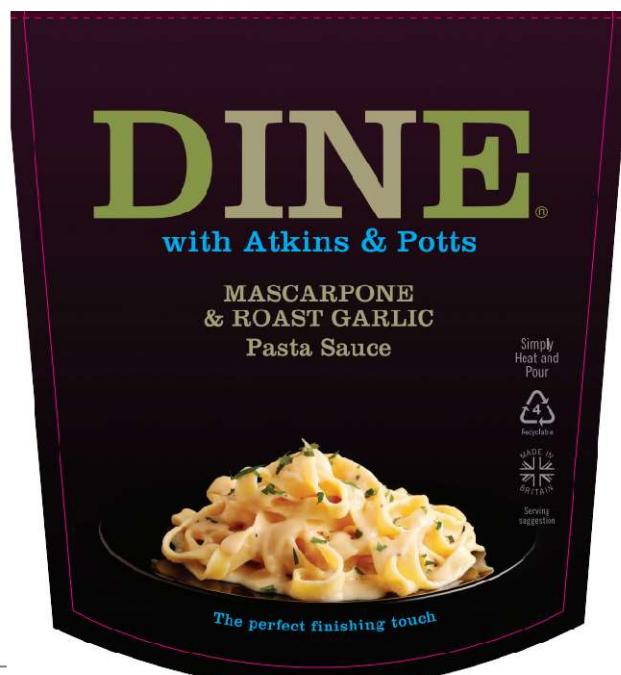
Ingredient Declaration: (%QUID) Allergens in bold	Water, Mascarpone (18%) (Cream (Milk), Milk Protein Concentrate, Acidity Regulator: Citric Acid), Onions, Olive Oil, Roast Garlic (4%), White Wine, Cornflour, Vegetable Stock [(Water, Onion Powder, Carrot Powder, Tomato Powder, Ground Black Pepper, Ground Bay Leaf, Garlic Powder), Dried Glucose Syrup, Salt, Yeast Extracts, Sunflower Oil, Natural Flavouring], Garlic Purée, Emulsifier: Soya Lecithin, Sugar, Concentrated Lemon Juice, Yeast Extracts, Salt, Acidity Regulator: Lactic Acid; Black Pepper.
Is there any Origin or Varietal Claim?	No

Product Images



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Product label



Note: May be plain pouch with card-over label or pre-printed pouch

Organoleptic

	Target	Reject
Appearance	Yellow/cream coloured, with large chunks of sliced garlic and visible particulates of herbs	Dark brown/burnt looking sauce, with no/few visible particulates.
Aroma	Cheese, garlic & onion with savoury notes.	Tainted/off notes/burnt. Lacking cheese, garlic or onion.
Taste	Cheese, Garlic, Onion, slightly acidic & salty	Bland tasting sauce with no Cheese, Onion or Garlic. Tainted/off notes.
Texture	Medium thickness sauce, smooth with particulates of sliced garlic and onion.	Thick/dry or thin/watery product. No obvious particulates present.

Quality Parameters

pH	3.8 – 4.2
%Total Soluble Solids	13 - 17%
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 ²	>10 ⁴	Annually
Yeast & Moulds	<10	>10 ³	Annually
Enterobacteriaceae	<10	>10 ²	Annually

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Lactic Acid Bacteria	<10	>10 ³	Annually
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Allergen & Intolerance Information

	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	Yes	Mascarpone	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
Mustard and/or derivatives	-	-	Yes
Gluten	-	-	Yes
Celery/Celeriac and/or derivatives	-	-	Yes
Sulphites/Sulphur dioxide	<10ppm	White Wine	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	Olive Oil, Lemon Juice, White Wine	Yes
Vegetables and/or derivatives	Yes	Onion, Garlic, Tomato, Carrot	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	Lactic Acid, Citric Acid	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	No
Suitable for Coeliacs	Yes
Suitable for Lactose Intolerants	No
Certified Halal	No
Certified Kosher	No
Is product Organic	No
Additional claims	Free from preservatives and colouring

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)	663
Energy (kcal)	160
Fat (g)	12.0
<i>of which saturates (g)</i>	5.5
Carbohydrate (g)	9.1
<i>of which sugars (g)</i>	2.0
Fibre (g)	0.0
Protein (g)	2.1
Salt (g)	0.95

Shelf-Life and Storage

Unopened Shelf-life	21 months
Opened Shelf-life	3 days
Storage unopened	Ambient
Storage opened	Chilled

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	5060103391547
Barcode - Case	05060103393367

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Packaging information

Outer case images



Packaging details

			Dimensions (mm)		
	Material	Weight (g)	Length	Width	Height
Primary – Pouch	PET	8	40	130	202
Primary – Label (card over only)	Paper	15	-	135	148
Tamper Proofing Details	Heat sealed pouch	-	-	-	-
Secondary – SRP Case	Carton board	93	217	128	205
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) – pre-printed	359
Gross weight per case (g) – pre-printed	2248
Gross weight single unit (g) – plain pouch with card over	372
Gross weight per case (g) – plain pouch with card over	2326

Units per Case	6
Cases per layer	38
Number of layers	5
Cases per pallet	190

Note: Figures based on a UK standard size pallet

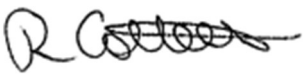
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Warranty

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

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

	Approved by Atkins & Potts	Approved By Customer
Signed:		
Title	Technical Assistant	
Date:	12/11/2024	

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	21/11/2014	N Spiller	New spec template
002	17/05/2017	J Cloake	New spec template
003	10/08/2017	J Cloake	Updated artwork and information
004	02/11/2017	L Andrews	New spec version
005	15/02/2018	L Andrews	New spec template
006	02/12/2021	H Majewska	Spec review
007	08/07/2024	L Woods	Spec review
008	12/11/2024	R Collens	New spec version, full review, updated pictures

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

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