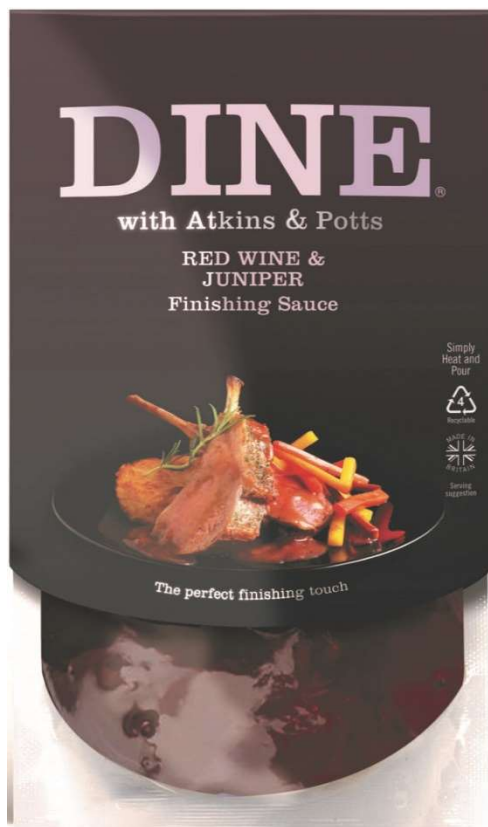


FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	DINE Red Wine & Juniper Finishing Sauce
Product Legal Name:	Red Wine and Juniper Finishing Sauce
Atkins and Potts Product Code:	514
Atkins and Potts PRAP Code:	PRAP079
Country of Origin:	Made in the UK from ingredients of various origin
Declared Weight:	350g e

<p>Ingredient Declaration:</p> <p>(%QUID)</p> <p>Allergens in bold</p>	<p>Water, Red Wine (17%) (Contains Sulphites), Onions, Sugar, Cornflour, Rapeseed Oil, Redcurrant Juice Concentrate, 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 Puree, Dijon Mustard (Water, Mustard Seeds, White Vinegar, Salt), Salt, Balsamic Vinegar [Contains Sulphites, (Red Grape Vinegar, Cooked Grape Must)], Juniper (0.3%), Black Pepper</p>
<p>Is there any Origin or Varietal Claim?</p>	<p>Made in Britain</p> <p>Note: Atkins and Potts Ltd ingredients approval and purchasing process is used to support these claims.</p>

Product Images



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Product label



Organoleptic

	Target	Reject
Appearance	Brown colour with red tinge, visible onion particulates and herbs	Dark brown/burnt looking or pale and watery
Aroma	Floral, red wine, onion	Weak/bland aroma, burnt/tainted notes
Taste	Red wine, juniper (bitter), onion	Burnt flavour, lacking juniper or red wine
Texture	Smooth sauce with soft onion pieces	Thin and watery, or very thick and dry, hard/undercooked onion pieces

Quality Parameters

pH	3.4 – 3.8
% Total Soluble Solids	6 - 10
Metal detection (lowest sensitivity)	1.5mm Ferrous, 3mm Non-Ferrous, 4mm 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
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
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
Sulphites/Sulphur dioxide >10ppm	Yes	Red Wine, Balsamic	Yes
Yeast	Yes	Yeast Extracts	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, Juniper, Redcurrant	Yes
Vegetables and/or derivatives	Yes	Onion, Carrot, Tomato, Garlic	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
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?	n/a

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)
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	Typical Values per 100g
Energy (kJ)	331
Energy (kcal)	79
Fat (g)	2.2
<i>of which saturates (g)</i>	0.2
Carbohydrate (g)	10.6
<i>of which sugars (g)</i>	5.5
Fibre (g)	0.5
Protein (g)	0.8
Salt (g)	1.1

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.

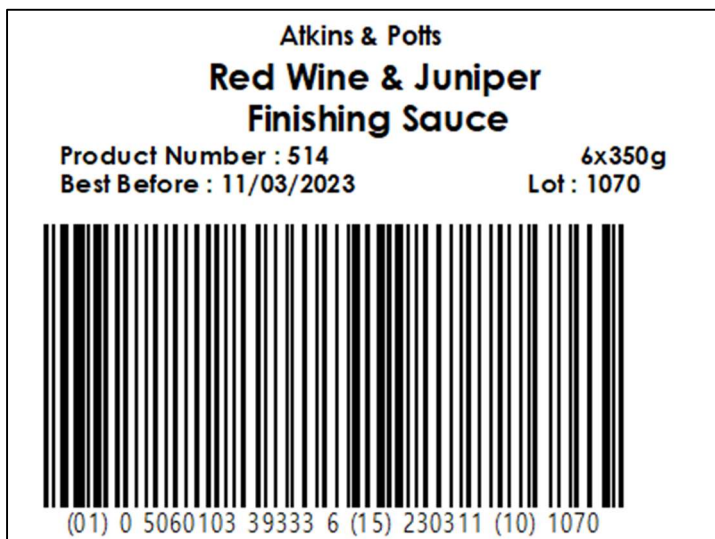
Labelling Information

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	5060103391530
Barcode - Case	05060103393336

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Packaging information

Outer label images



Packaging details

			Dimensions (mm)		
	Material	Weight (g)	Length	Width	Height
Primary – Pouch	PET	8	40	130	202
Primary – Label (card over)	Paper	15	-	135	148
Tamper Proofing Method	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)	372
Gross weight per case (g)	2326

Units per Case	6
Number cases per layer (standard pallet)	38
Number cases per pallet (standard pallet)	190

Note: Figures are for a standard UK pallet

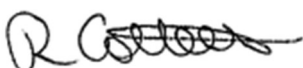
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Warranty

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

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:	26/11/2024	

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	14/11/2014	N Spiller	New Specification Template
002	13/11/2017	L Andrews	New Specification Version Number
003	14/02/2018	L Andrews	New Specification Template
004	30/05/2018	K Starling	Specification Review Update
005	02/12/2021	H Majewska	Specification Review Update
006	14/11/2024	S Pullin	Specification Review Update
007	26/11/2024	R Collens	New spec template, updated images and packaging info
008			
009			
010			

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

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