

FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	DINE Mexican Chilli con Carne Sauce
Product Legal Name:	Chilli con Carne Sauce
Atkins and Potts Product Code:	935
Atkins and Potts PRAP Code:	PRAP134
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>Tomatoes, Water, Onions, Red Peppers, Tomato Paste, Red Wine, Balsamic Vinegar (Red Grape Vinegar, Cooked Grape Must), Rapeseed Oil, 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], Dark Chocolate (Milk, Soya), Garlic Puree, Sugar, Salt, Thyme, Paprika, Pasilla Chilli Powder (0.1%), Red Chillies (0.1%), Spices, Herbs</p>
<p>Is there any Origin or Varietal Claim?</p>	<p>Made in Britain</p> <p><i>Note: Atkins and Potts Ltd ingredients approval and purchasing process is used to support these claims.</i></p>

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

DINE
with Atkins & Potts

MEXICAN CHILLI CON CARNE SAUCE

Simply Heat and Pour

Recyclable

MADE IN GREAT BRITAIN

Serving suggestion

The perfect finishing touch

DINE IN Mexican Chilli Con Carne Sauce is made with love and quality ingredients for you to create a special meal at home. Real food and time to enjoy it. This quick-to-use, classic sauce combines fresh peppers, freshly chopped tomatoes, a dash of wine and a hint of chocolate, adding extra depth of flavour to the satisfying chilli warmth.

To cook: Heat oil in a large, heavy-based saucepan, add 500g of lean mince and cook quickly until browned. Stir in this ready-made sauce and bring to a simmer for 10 minutes. Add kidney beans and fresh coriander if you wish. Serve with lime wedges and rice, crusty bread or jacket potatoes. You can also add guacamole, sour cream and a big green salad. And don't forget the cervezas!

2-3 3-4 4-5
SIMPLY HEAT & SERVE

NUTRITIONAL INFORMATION

TYPICAL VALUES per 100g

Energy	263kJ/61kcal
Fat	2.2 g
of which saturates	0.4 g
Carbohydrate	8.7 g
of which sugars	5.2 g
Fibre	1.2 g
Protein	1.3 g
Salt	0.6 g

INGREDIENTS: Tomatoes, Water, Onions, Red Peppers, Tomato Paste, Red Wine, Balsamic Vinegar (Red Grape Vinegar, Cooked Grape Must, Repeated Oil, 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), Dark Chocolate (Contains Milk, Soya), Garlic Puree, Sugar, Salt, Thyme, Paprika, Pasilla Chilli Powder (0.1%), Red Chillies (0.1%), Spices, Herbs

For allergens see ingredients in **Bold**
Free from Preservatives, Additives and Colouring

Vegetarian Vegan Gluten Lactose Nutrients

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

MADE IN UK by Atkins & Potts Ltd.
3 Studland Estate, Gore End Road, Ball Hill, RG20 0PW, UK.
DINE IN WITH ATKINS AND POTTS/Atkins & Potts are Registered Trademarks
www.atkinsandpotts.co.uk

FLM Check Locally Kerbside
RECYCLE WITH BAGS AT LARGER STORES

Best Before: See below

Net wt 350g e

5 060103 393732 >

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

Organoleptic

	Target	Reject
Appearance	Lots of vegetable and herb particulates, brown colour sauce	Dark/burnt colour, lacking particulates
Aroma	Savoury, garlic, onion	Burnt/tainted notes, bland
Taste	Tomato, onion, spices, heat from chilli	Tainted/off notes, bland, no heat
Texture	Smooth background sauce, chunky but soft vegetable pieces	Thin/watery, undercooked vegetables

Quality Parameters

pH	3.9 – 4.2
% Total Soluble Solids	4 – 8
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
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	Dark Chocolate	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	Dark Chocolate	Yes
Lupin and/or derivatives	-	-	-
Wheat/Barley/Oats/Rye and/or derivatives	-	-	Yes
Mustard and/or derivatives	-	-	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	Red Grape, Red Chilli	Yes
Vegetables and/or derivatives	Yes	Tomato, Red Pepper, Onion, Vegetable Stock, 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	No
Suitable for Coeliacs	Yes
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, additives, 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)	263
Energy (kcal)	61
Fat (g)	2.2
<i>of which saturates (g)</i>	0.4
Carbohydrate (g)	8.7
<i>of which sugars (g)</i>	5.2
Fibre (g)	1.2
Protein (g)	1.3
Salt (g)	0.6

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	5060103393732
Barcode - Case	05060103394791

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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 only)	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) – 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

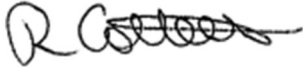
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Warranty

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:	17/12/2024	

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	21/11/2014	N Spiller	New Specification Template
002	25/11/2014	N Spiller	Update ingredients dec
003	31/05/2017	J Cloke	New pouch design specification
004	13/11/2017	L Andrews	New Specification Version Number
005	15/02/2018	L Andrews	New Specification Template
006	16/05/2018	K Starling	Specification Review Update
007	02/12/2021	H Majewska	Specification Review Update
008	13/11/2024	S Pullin	Specification Review Update
009	17/12/2024	R Collens	New spec template, updated images and packaging info
010			

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

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