

## FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	DINE Kashmiri Korma Sauce
Product Legal Name:	Kashmiri Korma Sauce
Atkins and Potts Product Code:	939
Atkins and Potts PRAP Code:	PRAP136
Country of Origin:	Made in the UK from ingredients of various origin
Declared Weight:	350g e

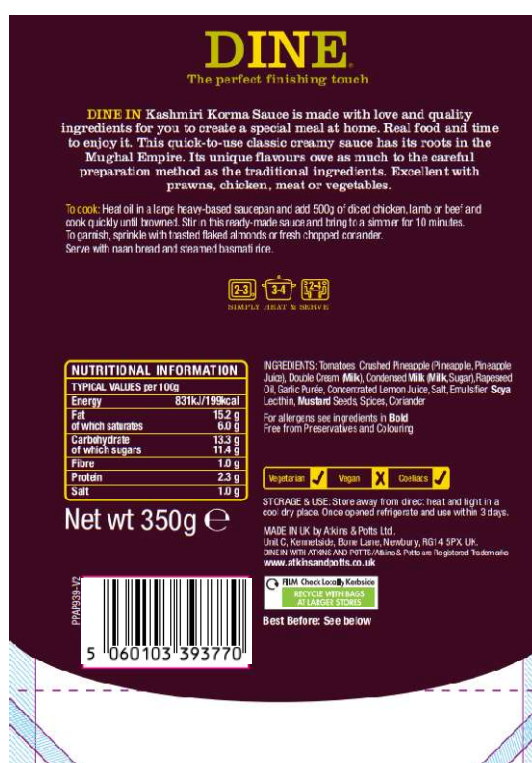
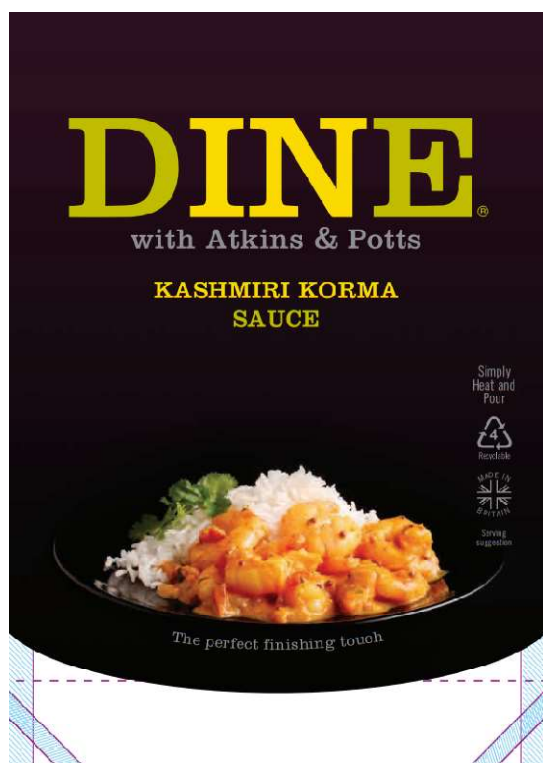
Ingredient Declaration:  (%QUID) Allergens in <b>bold</b>	Tomatoes, Crushed Pineapple (Pineapple, Pineapple Juice), Double Cream ( <b>Milk</b> ), Condensed Milk ( <b>Milk</b> , Sugar), Rapeseed Oil, Garlic Purée, Concentrated Lemon Juice, Salt, Emulsifier: <b>Soya</b> Lecithin, <b>Mustard</b> Seeds, Spices, Coriander
Is there any Origin or Varietal Claim?	Made in Britain  <i><b>Note:</b> Atkins and Potts Ltd ingredients approval and purchasing process is used to support these claims.</i>

### 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 (Pre-printed Pouch)



## Organoleptic

	Target	Reject
Appearance	Orange colour, large pieces of tomato, visible seeds, coriander	Dark colour or pale/watery, few particulates
Aroma	Savoury, spices, coriander	Burnt/tainted, bland aroma
Taste	Creamy, sweet & savoury, tomato, some heat from cayenne, hint of mustard	Bland, no strong flavour of spices, burnt/tainted notes
Texture	Medium thickness, soft tomato pieces	Very thick and dry or thin and watery

## Quality Parameters

pH	3.6 – 4.0
% Total Soluble Solids	16 - 22
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

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

## Allergen & Intolerance Information

	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	Yes	Cream, Condensed Milk	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	Soya Lecithin	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
Yeast	-	-	Yes
Sorbates	-	-	Yes
Preservatives/Antioxidants	-	-	Yes
Maize and/or derivatives	-	-	Yes
Animal Products and/or derivatives	Yes	Milk	Yes
Fruit and/or derivatives	Yes	Tomato, Pineapple, Lemon Juice	Yes
Vegetables and/or derivatives	Yes	Garlic	Yes
Irradiated ingredients	-	-	-
GM Ingredients	-	-	-
Natural colours or flavours	-	-	Yes
Artificial/NI colours or flavours	-	-	Yes
Azo and coal tar dyes	-	-	-
All illegal dyes	-	-	-
BHA/BHT	-	-	-
Other additives	Yes	Soya 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.

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

## 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?	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)

	Typical Values per 100g
Energy (kJ)	831
Energy (kcal)	199
Fat (g)	15.2
<i>of which saturates (g)</i>	6.0
Carbohydrate (g)	13.3
<i>of which sugars (g)</i>	11.4
Fibre (g)	1.0
Protein (g)	2.3
Salt (g)	1.0

## 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.

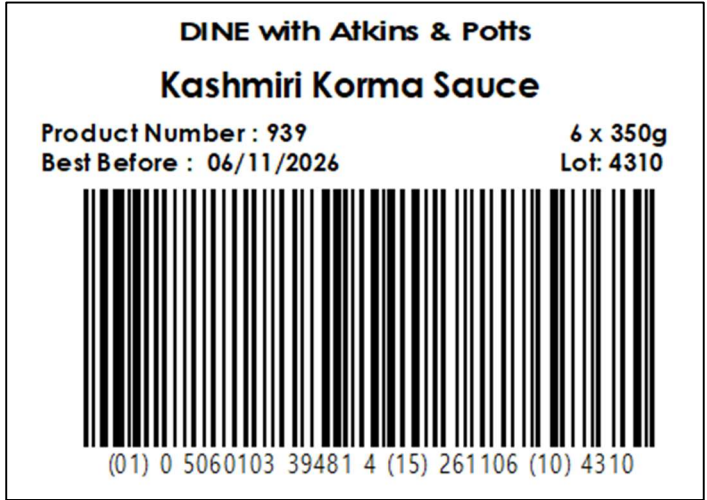
## Labelling Information

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	5060103393770
Barcode - Case	05060103394814

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

## Packaging information

### Outer label images



### Packaging details

			Dimensions (mm)		
	Material	Weight (g)	Length	Width	Height
Primary – Pouch	PET	8	40	130	202
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)	358
Gross weight per case (g)	2242

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

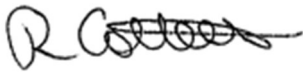
## Warranty

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

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

	Approved by Atkins & Potts	Approved By Customer
Signed:		
Title	Technical Assistant	
Date:	26/11/2024	

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	21/11/2014	N Spiller	New Specification Template
002	25/11/2014	N Spiller	Updated 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	26/11/2024	R Collens	New spec template, updated nutrition, ing dec, images and packaging info
010			

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

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