

# POT024: Potts' Orange & Red Wine Sauce 250g Specification v004

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## **1.0 Supplier Name, Address, Telephone Number & e-mail address**

Potts Partnership Ltd  
Elcot Park  
Elcot Lane  
Marlborough  
SN8 2BG

TEL: 01672 556109

EMAIL: info@pottspartnerhip.co.uk

## **2.0 Product Information**

2.1 Product Name: Orange & Red Wine Sauce

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A reddish-brown sauce with hints orange pulp and the characteristic combined flavours of orange and red wine.

2.4 Product Weight

<b>Weight - State Net or Average Weight (e mark)</b>	250g minimum
<b>Drained Weight (If applicable)</b>	N/A
<b>Product Count/Size (If applicable)</b>	N/A

2.5 Storage

Unopened	Ambient
Opened	Refrigerate at or below 8°C

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## 2.6 Shelf Life

Shelf Life from Manufacture	18 Months
Shelf Life Once Opened	3 Days

## 2.7 Durability & Traceability

Format – i.e. Best Before, Use by, Best before end?	Best Before End
Batch Code – Format & Explain	Julian code with year number at end eg DDDYY
Position on Packaging	Printed on back of pouch
Unit Barcode	5060178330793

## 3.0 Packaging

### 3.1 Descriptions

Inner Packing	PK00025 – Printed 250g Doy Pouch
Outer Packing	PK00096 - Black & White medium Box with Potts written on it and perforations for easy display.

### 3.2 Outer Pack Label

Product Name	POT024 Orange and Red Wine Sauce
Quantity	6
Weight	250g
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best before/Use by date	Month and Year
Outer Case Barcode	05060178330809

## 4.0 Ingredients List & Allergen Warnings

### 4.1 Full Ingredient list, as required on the label.

Orange Juice (46%) (from concentrate), Red Wine (**Sulphites**) (13%), Water, Onions, Seville Oranges (4%), Dark Muscovado Sugar, Sunflower Oil, Cornflour, Garlic, Salt.

### 4.2 Compound Ingredients – List all compound ingredients in the product and their full ingredient breakdown,

Compound Ingredient	Ingredient Breakdown

### 4.3 Additives and E Numbers – List all additives & Processing aids in product including carry over from compound ingredients.

Name	'e' Number.	Function	Present in Compound	Level

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Potassium Metabisulphite	E224	Preservative	Red Wine	
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### 4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin	Ingredient Name	%	Country of Origin
Orange Juice	46%	USA, Mexico, Spain, South America, Brazil			
Red Wine	13%	France, Spain			
Water		UK			
Onions		Poland, Turkey, China			
Oranges	4%	Spain			
Dark Muscovado Sugar		Mauritius			
Cornflour		Germany			
Sunflower Oil		Belgium, Bulgaria, France, Germany, Holland, Hungary, UK			
Garlic		China			
Salt		UK			

### 5.0 Allergen & Dietary Information

<b>Suitable for Vegetarians?</b> No animal or fish products and derivatives with the exception of honey, eggs, milk and milk products	<b>YES</b>	
<b>Suitable for Vegans?</b> Free from all animal & fish products and derivatives including honey, eggs, milk and milk products	<b>YES</b>	
<b>Suitable for Coeliacs?</b> Free from gluten, present in wheat, rye, barley and oats. Derivatives of these cereals must comply with the Codex Alimentarius definition of gluten free (nitrogen content of no more than 0.05g per 100g on a dry matter basis)	<b>YES</b>	

Does this Product Contain	Yes/No	Give levels & cross contamination risks if applicable
Meat & Meat derivatives	N	Used in factory
Poultry & Poultry derivatives	N	Used in factory
Fish & Crustaceans *	N	Used in factory
Molluscs & Products thereof *	N	
Other Seafood/Fishery Products and derivatives	N	
Other Animal derivatives e.g. Gelatine Rennet etc.	N	
Egg & Egg derivatives *	N	Used in factory
Milk & Milk derivatives *	N	Used in factory

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Cereals containing Gluten *	N	Used in factory
Gluten *	N	Used in factory
Lupine & products thereof *	N	
Soya & Soya derivatives *	N	Used in factory
Maize & Maize derivatives *	YES	
Peanut & Peanut derivatives *	N	
Nut & Nut derivatives *	N	
Sesame Seed & Sesame derivatives *	N	
Other Seeds & derivatives	N	
Mustard *	N	Used in factory
Celery *	N	Used in Factory
Honey	N	Used in Factory
Sulphur dioxide & sulphites >10ppm *	YES	Present in Red Wine

### 6.0 Genetic Modification Information

	Yes/No	Details
Product contains genetically modified material; DNA/Protein	No	
Product contains ingredients that have been produced from a GM source, but do not contain any GM material	No	
Product contains ingredients that have been produced using GM organisms e.g. Chymogen, Aspartame.	No	
Product contains non-GM ingredients from potential GM list e.g. Soya & derivatives, maize & derivatives, rapeseed, tomato, potato, chicory, HVP, glucose syrups, dextrin's, maltodextrin, maltose, dextrose, fructose, glycerides, xanthan gum, sodium ascorbate, citric acid, ascorbic acid, caramel, emulsifiers, carriers, yeast products, vitamins.	No	

### 7.0 Nutritional Information

	Per 100g/ml		
Energy	87Kcal	Total carbohydrates	13.0g
Energy	365kJ	of which sugars	9.2g
Protein	0.5g	Salt	0.98g
Total Fat	3.0g		
of which saturates	0.3g		

### 8.0 Chemical/Physical Properties

Test	Specification	Test Frequency
pH	3.6-3.9	Each batch
TS Solids	N/A	

### 9.0 Processing Method

Heated to 90c and held for 5 to 10 minutes and filled above 80c.


### 10.0 Microbiological Testing

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## POT024: Potts' Orange & Red Wine Sauce 250g Specification v004

<u>Tests</u>	<u>Test Code</u>	<u>Target (≤)</u>	<u>Limit</u>	<u>Test Frequency</u>
TVC	TVCF	100/g	1000/g	Each Production Run
Yeasts	YF	20/g	100/g	Each Production Run
Moulds	MF	20/g	100/g	Each Production Run
Enterobacteriaceae	EntF	10/g	100/g	Each Production Run
Bacillus Cereus	BcF	20/g	100/g	Each Production Run
Clostridium Perfringens	CpF	10/g	100/g	Each Production Run
Listeria monocytogenes	ListBD	Not detected in 25g	Not detected in 25g	Each Production Run
Salmonella spp.	S5-25	Not detected in 25g	Not detected in 25g	Each Production Run

### Potts Partnership

Completed by	Name: Katie Quinn Role: NPD and Factory Technologist
Date: 25/03/2022	
Approved by:	Name: Carolina Maestrello Role: Technical Manager Signature: 
Date: 25/03/2022	

### Amendment Log:

<u>Version</u>	<u>Reason</u>	<u>Date</u>	<u>Approval</u>
4	Updated Red Wine Origin	25/03/2022	CM