

# POT025: Potts' Three Peppercorn with Brandy 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: Three Peppercorn Sauce with Brandy

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A pourable cream-coloured sauce flecked with peppercorns. Flavour is rich and creamy and characteristic of peppercorns with notes of brandy.

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	12 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 Pouch
Unit Barcode	5060178330366

## 3.0 Packaging

### 3.1 Descriptions

Inner Packing	PK00015 – 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	POT025 Three Peppercorn with Brandy Sauce
Quantity	6
Weight	250g
Outercase Barcode	15060178330363
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best before/Use by date	Month and Year

## 4.0 Ingredients List & Allergen Warnings

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

**Milk**, Water, Shallots, Double Cream (**Milk**), Cornflour, Brandy (2%), Sunflower Oil, Sugar, Concentrated Lemon Juice, Salt, White Wine Vinegar (**Sulphites**), Peppercorns (Green Pink, Black) (1%), Garlic.

### 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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Sodium Metabisulphite	E223	Preservative	White Wine Vinegar	
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#### 4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin		Ingredient Name	%	Country of Origin
Milk		UK		White Wine Vinegar		Spain
Water		UK		Black Peppercorn	0.33%	India, Vietnam
Shallots		Poland		Green Peppercorn	0.33%	India
Double Cream		UK		Pink Peppercorn	0.33%	India
Cornflour		Germany		Garlic		China
Brandy	2%	France				
Sunflower Oil		Belgium, Bulgaria, France, Germany, Holland, Hungary, UK				
Sugar		The Netherlands, EU, UK, Zambia, Malawi				
Concentrated Lemon Juice		Italy				
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>NO</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 *	<b>YES</b>	

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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 *	<b>YES</b>	
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 *	<b>YES</b>	Present in White Wine Vinegar

## 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	111Kcal	Total carbohydrates	8.4g
Energy	466kJ	of which sugars	4.9g
Protein	1.6g	Salt	1.2g
Total Fat	7.2g		
of which saturates	3.4g		

## 8.0 Chemical/Physical Properties

Test	Specification	Test Frequency
pH	3.8-4.0	Each batch
TS Solids	N/A	

## 9.0 Processing Method

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

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## **10.0 Microbiological Testing**

<b><u>Tests</u></b>	<b><u>Test Code</u></b>	<b><u>Target (≤)</u></b>	<b><u>Limit</u></b>	<b><u>Test Frequency</u></b>
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: Sarah Hendry Role: NPD and Technical
Date: 14/04/2021	
Approved by:	Name: Lisa Davison Role: Technical Administrator Signature:
Date: 14/04/2021	