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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@pottspartnership.co.uk

2.0 Product Information

2.1 Product Name: Lamb Hotpot

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A reddish, brown mixture containing carrots, onions and flecks of green herbs. A rich meaty flavour with notes of red wine and hints of rosemary.

2.4 Product Weight

Weight - State Net or Average Weight (e mark)	400g minimum
Drained Weight (If applicable)	N/A
Product Count/Size (If applicable)	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	5060178331080

3.0 Packaging

3.1 Descriptions

Inner Packing	PK00067 – Printed 400g Doy Pouch.
Outer Packing	PK00082 - Black & White Large Box with Potts written on it and perforations for easy display.

3.2 Outer Pack Label

Product Name	POT036 Lamb Hotpot Casserole Mix
Quantity	6
Weight	400g
Outercase barcode	15060178331087
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.

Water, Carrots, Onions, Red Wine (3%) (**Sulphites**), Cornflour, Lamb Stock Base (1%) (Lamb Meat Concentrate, Yeast Extract, Sugar, Cornflour, Salt, Onion Extract, Mixed Herb Oils (Thyme and Rosemary)), Sugar, Sunflower Oil, Salt, Lemon Juice Concentrate, Rosemary (0.5%), Black Pepper, Bay Leaf.

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

Compound Ingredient	Ingredient Breakdown			
Lamb Stock Base	Lamb Meat Concentrate, Yeast Extract, Sugar, Cornflour, Salt, Onion Extract, Mixed Herb Oils (Thyme and Rosemary)			

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	Level
			Compound	

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Potassium	E224	Preservative	Red Wine	
Metabisulphite				

4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin	Ingredient Name	%	Country of Origin
Water		UK	Lemon Juice Concentrate		Italy
Onions Sliced		Poland	Black Pepper Course Ground		India, Vietnam
Carrots Sliced		Belgium, France, The Netherlands, (Germany)	Bay Leaf		Turkey
Red Wine	3%	France, Spain			
Cornflour		Germany			
Lamb Stock Base	1%	Netherlands, Germany, Belgium, UK, Albania, Spain, USA			
Sugar White		The Netherlands, UK, Zambia, Malawi, EU			
Sunflower Oil		Belgium, Bulgaria, France, Germany, Holland, Hungary, UK			
Salt		UK			
Rosemary	0.5%	France, UK			

5.0 Allergen & Dietary Information

Suitable for Vegetarians? No animal or fish products and derivatives with the exception of honey, eggs, milk and milk		NO
products		
Suitable for Vegans? Free from all animal & fish products and derivatives including honey, eggs, milk and milk products		NO
Suitable for Coeliacs? 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	YES	

Does this Product Contain	Yes/No	Give levels & cross contamination risks if applicable
Meat & Meat derivatives	YES	
Poultry & Poultry derivatives	N	Used in factory
Fish & Crustaceans *	N	Used in factory
Molluscs & Products thereof *	N	

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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
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	40Kcal	Total carbohydrates	6.8g
Energy	169kJ	of which sugars	3.6g
Protein	0.6g	Salt	0.87g
Total Fat	0.9g		
of which saturates	0.2g		

8.0 Chemical/Physical Properties

Test	Specification	Test Frequency
рН	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

<u>Tests</u>	Test Code	Target (≤)	<u>Limit</u>	Test Frequency
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
Clost Perfringens	СрҒ	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 Factory Technologist
Date: 25/03/2022	
Approved by:	Name: Carolina Maestrello
	Role: Technical Manager
Date: 25/03/2022	Signature: Constina —

Amendment Log:

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

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