

POT055: Potts' Portion of Potts Parsley Sauce 75g Specification v003

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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: Portion of Potts Parsley Sauce 75g

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A creamy white sauce with flecks of green parsley. A creamy parsley flavour with white wine undertones.

2.4 Product Weight

Weight - State Net or Average Weight (e mark)	75g 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	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 DDYY
Position on Packaging	Printed on back of bag
Unit Barcode	5060178331561

3.0 Packaging

3.1 Descriptions

Inner Packing	PK00342 – P.O.P printed parsley bag 75g
Outer Packing	PK00355 – P.O.P printed outer case, shrink wrapped and paper label applied to top of case.

3.2 Outer Pack Label

Product Name	POT055 Portion of Potts Parsley Sauce
Quantity	20
Weight	75g
Outer barcode	15060178331568
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best Before End	Month and Year

4.0 Ingredients List & Allergen Warnings

4.1 Full Ingredient list, as required on the label.

Milk, Water, Double Cream (15%) (**Milk**), White Wine (**Sulphites**), Cornflour, Parsley (2%), Sugar, Salt, Acidity Regulator; Lactic Acid, Natural Parsley Flavour.

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
Lactic Acid	E270	Acidity Regulator		

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Sulphur Dioxide	E220	Preservative	White Wine	
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4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin		Ingredient Name	%	Country of Origin
Milk		UK				
Water		UK				
Double Cream	15%	UK				
White Wine		France				
Cornflour		Germany				
Parsley	2%	UK				
Sugar		The Netherlands, EU, UK, Zambia, Malawi				
Salt		UK				
Lactic Acid		France				
Parsley Oil		France				

5.0 Allergen & Dietary Information

Suitable for Vegetarians? No animal or fish products and derivatives with the exception of honey, eggs, milk and milk products	YES	
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	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 *	YES	
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	

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Mustard *	N	Used in factory
Celery *	N	Used in Factory
Honey	N	Used in Factory
Sulphur dioxide & sulphites >10ppm *	YES	Present in White 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	122Kcal	Total carbohydrates	7.8g
Energy	512kJ	of which sugars	4.7g
Protein	1.5g	Salt	0.92g
Total Fat	8.9g	Fibre	0.1g
of which saturates	5.7g		

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 85c and held for 5 to 10 minutes and filled above 80c.

10.0 Microbiological Testing

<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

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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: 01.04.2021	
Approved by:	Name: Lisa Davison Role: Technical Administrator Signature:
Date: 01.04.2021	