

# POT056: Potts' Portion of Potts Hollandaise 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 Hollandaise Sauce 75g

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A smooth, thick, pale yellow sauce. Rich and creamy flavour with a lemony tang.

2.4 Product Weight

<b>Weight - State Net or Average Weight (e mark)</b>	75g 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 back of bag
Unit Barcode	5060178330250

## 3.0 Packaging

### 3.1 Descriptions

Inner Packing	PK00344 – P.O.P printed hollandaise 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	POT056 Portion of Potts Hollandaise Sauce
Quantity	20
Weight	75g
Outer Case Barcode	15060178330257
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.

Water, Butter (**Milk**) (12%), **Milk**, Double Cream (**Milk**), Free Range **Egg** Yolk (5%), Cornflour, Sugar, Lemon Juice Concentrate (1.3%), Dijon **Mustard** (Water, **Mustard** Seed, Spirit Vinegar, Salt), Salt, Emulsifier: **Soya** Lecithin, White Wine Vinegar (**Sulphites**).

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

Compound Ingredient	Ingredient Breakdown
Dijon <b>Mustard</b>	Water, <b>Mustard</b> Seed, Spirit Vinegar, Salt

### 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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Lecithin	E322	Emulsifier	Soya Lecithin	Sulphites present in the compound
Sodium Metabisulphite	E223	Preservative	White Wine Vinegar	

#### 4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin	Ingredient Name	%	Country of Origin
Water		UK	Soya Lecithin		India
Cornflour		Germany	White Wine Vinegar		Spain
Butter	12%	UK			
Milk		UK			
Double Cream		UK			
Free Range Egg Yolk	5%	UK, Ireland, France, Germany, Holland, Poland, Spain, Belgium			
Dijon Mustard		France			
Sugar		UK, Zambia, Malawi, The Netherlands, EU			
Lemon Juice Concentrate	1.3%	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 *	<b>YES</b>	
Milk & Milk derivatives *	<b>YES</b>	
Cereals containing Gluten *	N	Used in factory

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Gluten *	N	Used in factory
Lupine & products thereof *	N	
Soya & Soya derivatives *	<b>YES</b>	
Maize & Maize derivatives *	<b>YES</b>	
Peanut & Peanut derivatives *	N	
Nut & Nut derivatives *	N	
Sesame Seed & Sesame derivatives *	N	
Other Seeds & derivatives	N	
Mustard *	<b>YES</b>	
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	190Kcal	Total carbohydrates	5.9g
Energy	795kJ	of which sugars	2.8g
Protein	1.6g	Salt	1.2g
Total Fat	17g		
of which saturates	10g		

### 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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<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: 06.04.2021	
Approved by:	Name: Lisa Davison Role: Technical Administrator
Date: 06.04.2021	
	Signature: