

POT057: Potts' Portion of Potts Bearnaise 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@pottspartnership.co.uk

2.0 Product Information

2.1 Product Name: Portion of Potts Bearnaise Sauce 75g

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

Pale yellow, creamy sauce with flecks of green herbs. A pourable sauce with the consistency of custard. First flavors are mustard with hints of white wine, followed by notes of shallots and herbs.

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 DDDYY
Position on Packaging	Printed on back of bag
Unit Barcode	5060178330328

3.0 Packaging

3.1 Descriptions

Inner Packaging	PK00346 – P.O.P printed bearnaise bag 75g
Outer Packaging	PK00355 – P.O.P printed outer case, shrink wrapped and paper label applied to top of case.

3.2 Outer Pack Label

Product Name	POT057 Portion of Potts Bearnaise sauce
Quantity	20
Weight	75g
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best Before End	Month and Year
Outer Case Barcode	15060178330325

4.0 Ingredients List & Allergen Warnings

4.1 Full Ingredient list, as required on the label.

Water, Butter (**Milk**), **Milk**, Double Cream (6%) (**Milk**), Shallots (6%), White Wine Vinegar (**Sulphites**), Cornflour, Herbs (Tarragon, Chervil) (2.4%), Sugar, Dijon **Mustard** (Water, **Mustard** Seed, Spirit Vinegar, Salt), Concentrated Lemon Juice, Salt.

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

Compound Ingredient	Ingredient Breakdown
Dijon Mustard	Water, Mustard Seed, Spirit Vinegar, Salt

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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
Sodium Metabisulphite	E223	Preservative	White Wine Vinegar	

4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin	Ingredient Name	%	Country of Origin
Water		UK	Tarragon	1.3%	UK, France
Milk		UK	Dijon Mustard		France
Butter		UK	Salt		UK
Shallots	6%	Poland			
Double Cream	6%	UK			
White Wine Vinegar		Spain			
Cornflour		Germany			
Sugar		UK, Zambia, Malawi, The Netherlands, EU			
Concentrated Lemon Juice		Italy			
Chervil	1.3%	France, India			

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	

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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 *	YES	
Celery *	N	Used in Factory
Honey	N	Used in Factory
Sulphur dioxide & sulphites >10ppm *	YES	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	148Kcal	Total carbohydrates	6.8g
Energy	618kj	of which sugars	3.5g
Protein	0.8g	Salt	1.0g
Total Fat	13.0g	Fibre	0.3g
of which saturates	7.8g		

8.0 Chemical/Physical Properties

Test	Specification	Test Frequency
pH	3.3-3.7	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

Tests	Test Code	Target (≤)	Limit	Test Frequency
TVC	TVCF	100/g	1000/g	Each Production Run
Yeasts	YF	20/g	100/g	Each Production Run

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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	
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Date: 06.04.2021	