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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 Provençale Sauce 75g

2.2 Country of Origin: UK

2.3 Product Description - Include Appearance, Flavour & Texture

A dark red tomato and herbs de provence sauce with olives, white wine and has a pourable consistency.

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 | 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 bag |
| Unit Barcode | 5060178331608 |

3.0 Packaging

3.1 Descriptions

| Inner Packing | PK00347 – P.O.P printed provençale 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 | POT062 Portion of Potts Provencale Sauce |
|--------------------|--|
| Quantity | 20 |
| Weight | 75g |
| Outer barcode | 15060178331605 |
| Storage Conditions | Ambient |
| Manufacturing Date | Julian code |
| Best Before End | Month and Year |

4.0 <u>Ingredients List & Allergen Warnings</u>

4.1 Full Ingredient list, as required on the label.

Tomatoes (47%), Water, Onion, Tomato Puree, Olives (3.9%), Red Wine (3.9%) (**Sulphites**), Herbs (Thyme, Basil, Rosemary) (3.6%), Olive Oil, Garlic, Sugar, Vegetable Bouillon Powder (Potato Starch, Sea Salt, Yeast Extract, Vegetables (Onion, Leek, Carrot, **Celery**, Garlic), Palm Oil, Maltodextrin, Spices (**Celery** Seed, Turmeric, Mace, Nutmeg, White Pepper), Parsley), Lemon Juice Concentrate, Cornflour, Salt, Black Pepper.

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

| Compound Ingredient | Ingredient Breakdown | | | | |
|---------------------|--|--|--|--|--|
| Vegetable Bouillon | Potato Starch, Sea Salt, Yeast Extract, Vegetables (Onion, Leek, Carrot, Celery, | | | | |
| Powder | Garlic), Palm Oil, Maltodextrin, Spices (Celery Seed, Turmeric, Mace, Nutmeg, White Pepper), Parsley | | | | |

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 |
|-----------------|------|---------------------------------------|---------------------------|---|---|
| Tomatoes | 47% | Italy | Garlic | | China |
| Water | | UK | Sugar | | The Netherlands. EU, UK, Zambia, Malawi |
| Onion | | Poland, Turkey, China | Vegetable Bouillon Powder | | UK |
| Tomato Puree | | Italy, Greece, Portugal, Turkey | Lemon Juice Concentrate | | Italy |
| Olives | 3.9% | Spain | Cornflour | | Germany |
| Red Wine | 3.9% | France, Spain | Salt | | UK |
| Thyme | 1.3% | France, UK | Black Pepper | | India, Vietnam |
| Basil | 1.3% | France | | | |
| Rosemary | 1% | France, UK | | | |
| Olive Oil | | 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 products | YES | |
|---|-----|--|
| Suitable for Vegans? Free from all animal & fish products and derivatives including honey, eggs, milk and milk products | YES | |
| 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 * | N | Used in factory |
| Cereals containing Gluten * | N | Used in factory |
| Gluten * | N | Used in factory |

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| 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 * | YES | |
| 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 | 79Kcal | Total carbohydrates | 6.3g |
| Energy | 330kJ | of which sugars | 4.6g |
| Protein | 1.5g | Salt | 0.81g |
| Total Fat | 5.0g | | |
| of which saturates | 0.8g | | |

8.0 Chemical/Physical Properties

| Test | Specification | Test Frequency |
|-----------|---------------|----------------|
| pН | 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: Katie Quinn | | | |
|------------------|------------------------------------|--|--|--|
| | Role: NPD and Factory Technologist | | | |
| Date: 25/03/2022 | | | | |
| Approved by: | Name: Carolina Maestrello | | | |
| | Role: Technical Manager | | | |
| Date: 25/03/2022 | Signature: Corolina — | | | |

Amendment Log:

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

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