

POT086: Potts' Beef and Burgundy Jus 250g Specification v004

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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: Beef and Burgundy Jus

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A deep brown sauce with a smooth consistency. The flavour is rich and characteristic of beef with notes of red wine.

2.4 Product Weight

Weight - State Net or Average Weight (e mark)	250g 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	5060178331943

3.0 Packaging

3.1 Descriptions

Inner Packing	PK00261 – Printed 250g Doy Pouch
Outer Packing	PK00096 - Black & White Medium Box with Potts written on it and perforations for easy display.

3.2 Outer Pack Label

Product Name	POT086 Beef and Burgundy Jus
Quantity	6
Weight	250g
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best before/Use by date	Month and Year
Case Barcode	15060178331940

4.0 **Ingredients List & Allergen Warnings**

4.1 Full Ingredient list, as required on the label.

Beef Stock (81%) (Water, Beef Stock Base (Beef Stock, Water, Yeast Extract, Salt, Sugar, Lemon Juice Concentrate, Beef Fat)), Burgundy Red Wine (13%) (**Sulphites**), Cornflour, Sugar, Salt, Acidity Regulator; Lactic Acid.

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

Compound Ingredient	Ingredient Breakdown
Beef Stock Base	Beef Stock, Water, Yeast Extract, Salt, Sugar, Lemon Juice Concentrate, Beef Fat

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	Burgundy Red Wine	
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4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin	Ingredient Name	%	Country of Origin
Water		UK			
Beef Stock Base	81%	UK			
Burgundy	13%	France			
Cornflour		Germany			
Sugar		The Netherlands, EU, UK, Zambia, Malawi			
Salt		UK			
Lactic Acid		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		NO
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	
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	

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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 Burgundy

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	5.2g
Energy	167kJ	of which sugars	0.6g
Protein	1.2g	Salt	0.79g
Total Fat	0.4g		
of which saturates	0.2g		

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 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
Moulds	MF	20/g	100/g	Each Production Run

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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: 12/05/2021	
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Date: 12/05/2021	