

POT087: Potts' Bordelaise Sauce 250g Specification v004

Contents:

- 1.0 Supplier Contact Details
- 2.0 Product Information
- 3.0 Packaging
- 4.0 Ingredients List & Allergen Warnings
- 5.0 Allergen & Dietary Information
- 6.0 G.M. Information
- 7.0 Nutritional Details
- 8.0 Chemical Information
- 9.0 Processing Method
- 10.0 Microbiological Testing



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: Bordelaise Sauce

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A pourable, smooth brown sauce flecked with herbs. The flavour is characteristic of a meaty stock 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

POT087: Potts' Bordelaise Sauce 250g Specification v004

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
Barcode	5060178331950

3.0 Packaging

3.1 Descriptions

Inner Packing	PK00263 – 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	POT087 Bordelaise Sauce
Quantity	6
Weight	250g
Outer Case Barcode	15060178331957
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best before/Use by date	Month and Year

4.0 Ingredients List & Allergen Warnings

4.1 Full Ingredient list, as required on the label.

Red Wine (40%) (**Sulphites**), Demi-Glace (40%) (Water, Demi-Glace Base (Concentrated Juices of Veal and Beef, Cornflour, Salt, Vegetable Concentrates (Tomato, Carrot, **Celery**, Onion), Sugar, Red Wine Extract)), Shallots (10%), Cornflour, Unsalted Butter (2%) (**Milk**), Parsley, 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
Demi-Glace	Water, Demi-Glace Base (Concentrated Juices of Veal and Beef, Cornflour, Salt, Vegetable Concentrates (Tomato, Carrot, Celery , Onion), Sugar, Red Wine Extract)

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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POT087: Potts' Bordelaise Sauce 250g Specification v004

Lactic Acid	E270	Acidity Regulator		
Potassium Metabisulphate	E224	Preservative	Red Wine	

4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin		Ingredient Name	%	Country of Origin
Red Wine	40%	France, Spain				
Water		UK				
Shallots	10%	Poland				
Cornflour		Germany				
Demi-Glace	40%	Netherlands, Brazil, Germany, Slovakia, UK, France, New Zealand, Greece, Belgium				
Unsalted Butter	2%	UK				
Parsley		UK				
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	

Page 3 of 5	TCH0035	Date: 26.06.2019	Issue: 2	Compiled by: Michelle Potts	Authorised by: Michelle Potts
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POT087: Potts' Bordelaise Sauce 250g Specification v004

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	
Mustard *	N	Used in factory
Celery *	YES	Used in Factory
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	80Kcal	Total carbohydrates	6.9g
Energy	332kJ	of which sugars	1.4g
Protein	0.8g	Salt	0.9g
Total Fat	2.1g		
of which saturates	1.3g		

8.0 Chemical/Physical Properties

Test	Specification	Test Frequency
pH	3.8-4.0	Each batch
TS Solids	N/A	

9.0 Processing Method

Page 4 of 5	TCH0035	Date: 26.06.2019	Issue: 2	Compiled by: Michelle Potts	Authorised by: Michelle Potts
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POT087: Potts' Bordelaise Sauce 250g Specification v004

Heated to 90c 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
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: Katie Quinn Role: NPD and Factory Technologist
Date: 25/03/2022	
Approved by:	Name: Carolina Maestrello Role: Technical Manager Signature: 
Date: 25/03/2022	

Amendment Log:

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