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1.0 Supplier Name, Address, Telephone Number & e-mail address

Potts Partnership Ltd Rutland House Groundwell Industrial Estate Swindon SN25 5AZ

TEL: 01672 556109 EMAIL: info@pottspartnership.co.uk

2.0 Product Information

2.1 Product Name: Mexican Pibil Fajita Sauce Can 330g

2.2 Country of Origin: UK

2.3 Product Description - Include Appearance, Flavour & Texture

Red/orange colour sauce with pieces of roasted jalapenos throughout, with aromas and flavours of roasted chillies and achiote spice paste.

2.4 Product Weight

Weight - State Net or Average Weight (e mark)	330g 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 bag or label if used
Unit Barcode	5060178332827

3.0 Packaging

3.1 Descriptions

Inner Packing	PK00369 Fajita Printed Can
Outer Packing	PK00365 Mexican Can x8 SRP, with outer case label attached

3.2 Outer Pack Label

Product Name	Mexican Pibil Fajita Sauce Can
Quantity	8
Weight	330g
Outer case barcode	15060178332824
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.

Tomatoes, Water, Onions, Roasted Jalapenos (4.4%), Achiote Paste (4.3%) (Water, Annatto Seeds, Cumin, Oregano, Allspice, Salt, Cinnamon, Black Pepper), Cornflour, Garlic, Concentrated Orange Juice, White Wine Vinegar, Tomato Puree, Sunflower Oil, Acidity Regulator: Lactic Acid.

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

Compound Ingredient	Ingredient Breakdown					
Achiote Paste	Water, Annatto Seeds, Cumin, Oregano, Allspice, Salt, Cinnamon, Black Pepper					

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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
Lactic Acid	E270	Acidity Regulator		

4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin	Ingredient Name	%	Country of Origin
Tomatoes		Greece, China, Spain, Tunisia	Cornflour		France
Water		UK	Garlic		China
Onions		Spain	Concentrated Orange Juice		Egypt, Israel, South Africa, USA, Mexico Argentina, Bolivia, Brazil, Uruguay, Spain
Roasted Jalapenos	4.4	Peru	White Wine Vinegar		Spain
Water		UK	Tomato Puree		Greece, China, Turkey, Spain
Annatto Seeds	4.3	Vietnam, Guatemala	Sunflower Oil		UK, France, Belgium, Hungary, The Netherlands, Argentina, Bolivia, Russia, South Africa, Ukraine, Uruguay, Austria, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, Greece, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK, Moldavia
Cumin		India, Turkey	Lactic Acid		France
Oregano		Turkey, Egypt			
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Allspice	Guatemala,		
	Mexico,		
	Honduras,		
	Jamaica, India		
Salt	UK		
Cinnamon	Comoros,		
	Madagascar, Sri		
	Lanka, Seychelles		
	Indonesia,		
	Vietnam		
Black Pepper	India, Vietnam,		
	Brazil		

5.0 <u>Allergen & Dietary Information</u>

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	Ν	Used in factory
Poultry & Poultry derivatives	Ν	Used in factory
Fish & Crustaceans *	Ν	Used in factory
Molluscs & Products thereof *	Ν	
Other Seafood/Fishery Products and derivatives	Ν	
Other Animal derivatives e.g. Gelatine Rennet etc.	Ν	
Egg & Egg derivatives *	Ν	Used in factory
Milk & Milk derivatives *	Ν	Used in factory
Cereals containing Gluten *	Ν	Used in factory
Gluten *	Ν	Used in factory
Lupin & products thereof *	N	
Soya & Soya derivatives *	Ν	Used in factory
Maize & Maize derivatives	YES	
Peanut & Peanut derivatives *	Ν	
Nut & Nut derivatives *	N	
Sesame Seed & Sesame derivatives *	N	
Other Seeds & derivatives	N	
Mustard *	N	Used in factory
Celery *	Ν	Used in Factory
Honey	Ν	Used in Factory
Sulphur dioxide & sulphites >10ppm *	N	Used in Factory

6.0 Genetic Modification Information

					Yes/No	Details
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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	50 Kcal	Total carbohydrates	6.7g
Energy	210 kJ	of which sugars	2.6g
Protein	1.3g	Salt	0.14g
Total Fat	2.3g		
of which saturates	0.3g		

8.0 Chemical/Physical Properties

Test	Specification	Test Frequency
pH	3.9 - 4.1	Each batch
TS Solids	N/A	

9.0 Processing Method

Cooked to 90C and held for 5min. Filled into cans at min 80C.

10.0 Microbiological Testing

<u>Tests</u>	Test Code	<u>Target (≤)</u>	<u>Limit</u>	Test Frequency
TVC	TVCF	100/g	1000/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	CpF	10/g	100/g	Each Production Run
Yeasts	YF	20/g	100/g	Each Production Run
Moulds	MF	20/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

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Clostridia Species	CF	10/g	Each Production Run

Potts Partnership

Completed by	Name: Jack Stevens Role: NPD and Product Technologist
Date: 21/06/2024	
Approved by:	Name: Carolina Maestrello Role: Technical Manager
Date:	Signature: Constina —

Amendment Log:

Version	Reason	Date	Approval
002	Updated site address	14/03/2023	СМ
003	Remove sulphites from ingredients list and updated allergen table	22/09/2023	СМ
004	Updated processing method	07/02/2024	СМ
005	Ingredient countries of origin updated (Tomatoes, Tomato Puree, Roasted Jalapenos, Sunflower Oil, Orange Juice, Cornflour, Black Pepper, All Spice, Cinnamon, Oregano, Cumin). Microbiological testing table updated.	24/05/2024	JS
006	Update to nutritional information and lactic acid added to ingredients / relevant sections (increased dried spices)	21/06/2024	JS

From the date of receipt of the specification - If no amends are requested within 14 days, Potts will accept this as the approval of the specification, between both parties.

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