#### 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@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

Page 1 of 5	TCH0035	Date:	Issue: 3	Compiled by: Michelle	Authorised by: Michelle Potts
		26.06.2019		Potts	

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

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 (**Sulphites**), Tomato Puree, Sunflower Oil.

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

Page 2 of 5	TCH0035	Date:	Issue: 3	Compiled by: Michelle	Authorised by: Michelle Potts
		26.06.2019		Potts	

 $4.3 \; \text{Additives} \; \text{and} \; \text{E} \; \text{Numbers} - \text{List} \; \text{all} \; \text{additives} \; \& \; \text{Processing} \; \text{aids} \; \text{in} \; \text{product including carry over from compound ingredients}$ 

Name	'e' Number.	Function	Present in	Level
			Compound	
Sodium Metabisulphite	E223	Preservative	White Wine Vinegar	

### 4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin	Ingredient Name	%	Country of Origin
Tomatoes		Greece, China	Cornflour		Germany
Water		UK	Garlic		China
Onions		Spain	Concentrated Orange		USA, Mexico,
			Juice		Spain, South
					Africa, Brazil
Roasted Jalapenos	4.4	India, Peru	White Wine Vinegar		Spain
Water		UK	Tomato Puree		Italy, Portugal,
					Greece, Turkey
Annatto Seeds		Vietnam,	Sunflower Oil		UK, France,
		Guatemala			Hungary,
					Belgium,
					Netherlands
Cumin	4.3	India, Syria			
Oregano	4.3	Turkey			
Allspice		Guatemala			
Salt		UK			
Cinnamon		Madagascar, Sri			
		Lanka, Seychelles			
		Indonesia			
Black Pepper		Vietnam			

## 5.0 Allergen & Dietary Information

<b>Suitable for Vegetarians?</b> 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	
<b>Suitable for Coeliacs?</b> 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	

<b>Does this Product Contain</b>	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	

Page 3 of 5	TCH0035	Date:	Issue: 3	Compiled by: Michelle	Authorised by: Michelle Potts
		26.06.2019		Potts	

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	
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 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	47 Kcal	Total carbohydrates	6.5g
Energy	196 kJ	of which sugars	3.0g
Protein	1.0g	Salt	0.07g
Total Fat	2.1g		
of which saturates	0.3g		_

## 8.0 Chemical/Physical Properties

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

## 9.0 Processing Method

Ingredients are mixed and filled into cans. Cans are then heat treated by retort.

Page 4 of 5	TCH0035	Date:	Issue: 3	Compiled by: Michelle	Authorised by: Michelle Potts
		26.06.2019		Potts	

## **10.0 Microbiological Testing**

<u>Tests</u>	Test Code	Target (≤)	<u>Limit</u>	Test Frequency
TVC	TVCF	100/g	1,000/g	Every Batch
Yeasts	YF	20/g	100/g	Every Batch
Moulds	MF	20/g	100/g	Every Batch
Bacillus Cereus	BcF	10/g	100/g	Every Batch
Sulphite Reducing Clostridia Species	CF	<10 in 100g	>10 in 100g	Every Batch

## Potts Partnership

Completed by	Name: Sarah Hendry
	Role: NPD and Technical
Date: 17/06/2021	
Approved by:	Name: Carolina Maestrello
Date: 07/07/2021	Role: Technical Manager
	Signature: Conslina —

Page 5 of 5	TCH0035	Date:	Issue: 3	Compiled by: Michelle	Authorised by: Michelle Potts
		26.06.2019		Potts	