

POT121: Potts' Sweet & Sour Sauce Can 330g Specification v001

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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: Sweet & Sour Sauce

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A thick reddish colored sauce with pieces of onion, bamboo shoots, red and green peppers. Flavour is sweet and sour notes, with the warmth of the szechuan pepper.

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	12 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 DDYY
Position on Packaging	Printed sticker on the bottom of the can
Unit Barcode	5060178332858

3.0 Packaging

3.1 Descriptions

Inner Packing	PK00367 – 330ml Silver Can with printed sleeve and PK00370 – 330ml Can Lid
Outer Packing	PK00365 – Cooking Sauce Can 330g SRP – Blue & White Printed

3.2 Outer Pack Label

Product Name	POT121 Sweet & Sour Sauce Can
Quantity	8
Weight	330g
Outer case barcode	15060178332855
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.

Pineapple Juice (from concentrate), Rice Vinegar (8%), Sugar, Onions, Bamboo Shoots, Tomato Paste, Red and Green Peppers, Cornflour, Garlic, Ginger, Sunflower Oil, Salt, Szechuan Pepper (0.7%).

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

Compound Ingredient	Ingredient Breakdown

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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

4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin	Ingredient Name	%	Country of Origin
Pineapple Juice		Thailand, Vietnam, Costa Rica, South Africa, Kenya, UK	Sunflower Oil		UK, France, Hungary, Belgium, Netherlands
Red and Green Peppers		Spain, Turkey, China	Salt		UK
Rice Vinegar	8%	Japan	Szechuan Pepper	0.7%	Nepal, China
Sugar		UK	Water		UK
Bamboo Shoots		China			
Onions		Spain			
Tomato Paste		Greece			
Cornflour		Brazil			
Garlic		China			
Ginger		China			

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
Lupine & products thereof *	N	
Soya & Soya derivatives *	N	Used in factory

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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 *	N	Used in factory

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	16g
Energy	329kJ	of which sugars	13g
Protein	0.9g	Salt	0.79g
Total Fat	1.1g		
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

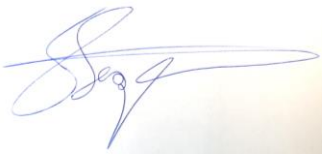
Heated to 90°C and held for 5 to 10 minutes and filled above 80°C

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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	1,000/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
Clostridia Species	CF		10/g	Each Production Run

Potts Partnership

Completed by	Name: Lisa Davison Role: Quality Control Supervisor
Date: 14/09/2022	
Approved by:	Name: Sandro Sequeira Role: Technical Manager Signature: 
Date: 26/09/22	

Amendment Log:

<u>Version</u>	<u>Reason</u>	<u>Date</u>	<u>Approval</u>