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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: Neapolitan Puttanesca Pasta Sauce

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A thick, deep red sauce with pieces of tomato, sliced olives, capers and flecked with green herbs. The flavour is a rich tomato and herb taste, with a slight tanginess from the capers and olives.

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 DDDYY |
| Position on Packaging | Printed Sticker on the bottom of the can |
| Unit Barcode | 5060178332872 |

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 | POT123 Neapolitan Puttanesca Pasta Sauce Can |
|-------------------------|--|
| Quantity | 8 |
| Weight | 330g |
| Outer case barcode | 15060178332879 |
| 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, Black Olives (5%), Capers (5%), Tomato Paste, Olive Oil, Sundried Tomatoes (2%), Basil, Garlic, Thyme, Cornflour, Salt, Concentrated Lemon Juice, Black Pepper, Dried Chillies.

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

| Compound Ingredient | Ingredient Breakdown | | | |
|---------------------|----------------------|--|--|--|
| | | | | |
| | | | | |
| | | | | |
| | | | | |

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

| Name | 'e' Number. | Function | Present in Compound | Level |
|------|-------------|----------|---------------------|-------|
| | | | | |

4.4 Recipe Breakdown (quid %)

| Ingredient Name | % | Country of Origin | Ingredient Name | % | Country of Origin |
|-------------------|----|--------------------------|--------------------|---|-------------------|
| Tomatoes | | Greece | Salt | | UK |
| Water | | UK | Concentrated Lemon | | Italy, Germany |
| | | | Juice | | |
| Onions | | Spain | Black Pepper | | India, Vietnam |
| Black Olives | 5% | Spain | Dried Chillies | | India |
| Capers | 5% | Turkey, Spain | | | |
| Tomato Paste | | Greece | | | |
| Olive Oil | | Spain | | | |
| Sundried Tomatoes | 2% | Turkey | | | |
| Basil | | France, Spain, | | | |
| | | Portugal, UK, | | | |
| | | India | | | |
| Garlic | | China | | | |
| Thyme | | France, Belgium, | | | |
| | | India, Poland | | | |
| Cornflour | | Germany | | | |
| | | | | | |

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 |

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| 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 * | 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 | 63kcal | Total carbohydrates | 6.5g |
| Energy | 264kJ | of which sugars | 3.9g |
| Protein | 1.7g | Salt | 1.0g |
| Total Fat | 3.3g | | |
| of which saturates | 0.5g | | |

8.0 Chemical/Physical Properties

| Test | Specification | Test Frequency |
|-----------|---------------|----------------|
| рН | 3.9 - 4.1 | 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> | Test Code | Target | <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 | СрҒ | 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: 13/09/2022 | |
| | |
| Approved by: | Name: Sandro Sequeira |
| | Role: Technical Manager |
| Date: 26/09/22 | Signature: |
| | |
| | |

Amendment Log:

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