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: Keralan Curry Sauce

2.2 Country of Origin: UK

2.3 Product Description - Include Appearance, Flavour & Texture

A thick, dark yellow sauce with pieces of green roasted chillies and flecks of green herbs. The initial flavour is a creamy curry with a hint of fennel and a warm aftertaste of roasted chillies.

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

2.6 Shelf Life

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

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	5060178332889

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	POT124 Keralan Curry Sauce
Quantity	8
Weight	330g
Outer case barcode	15060178332886
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, Onions, Water, Coconut Cream (14%), Garlic, Ginger, Sunflower Oil, Roasted Chillies (2%), Desiccated Coconut (2%), Garam Masala (Coriander Seed, Cumin Seed, Cassia, Ginger, Black Pepper, Cloves), Ground Coriander, Coriander Leaf, Date Syrup, Cornflour, Salt, Concentrated Lemon Juice, Fennel Seed (0.6%), Turmeric, Chili Powder, Cardamon, Curry Leaves.

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

Compound Ingredient	Ingredient Breakdown
Garam Masala	Coriander Seed, Cumin Seed, Cassia, Ginger, Black Pepper, Cloves

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

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
Tomatoes		Greece, China	Fennel Seed	0.6%	India, Egypt
Onions		Spain	Turmeric		India
Water		UK	Concentrated Lemon Juice		Italy, Germany
Coconut Cream	14%	Vietnam, Sri Lanka, Indonesia	Chili Powder		India/ China/ South America/ East Africa, Spain
Garlic		China	Cardamon		Guatemala
Ginger		China	Curry Leaves		Sri Lanka
Sunflower Oil		UK, France, Hungary, Belgium, Netherlands			
Roasted Chillies	2%	India, Peru			
Desiccated Coconut	2%	Philippines			
Garam Masala		Product of more than one country. Blended in the UK			
Ground Coriander		Romania, Russia, Ukraine, Morocco, Spain			
Coriander Leaf		Belgium			
Date Syrup		United Arab Emirates			
Cornflour		Germany			
Salt		UK			

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	

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

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
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	109kcal	Total carbohydrates	9.1g
Energy	458kJ	of which sugars	3.2g
Protein	2.3g	Salt	1.1g
Total Fat	8.0g		
of which saturates	4.3g		

8.0 Chemical/Physical Properties

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

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

9.0 Processing Method

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

10.0 Microbiological Testing

<u>Tests</u>	<u>Test Code</u>	<u>Target</u>	<u>Limit</u>	Test Frequency
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	СрF	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>

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