

ATKINS & POTTS™

INSPIRED DINING™

Product Specification

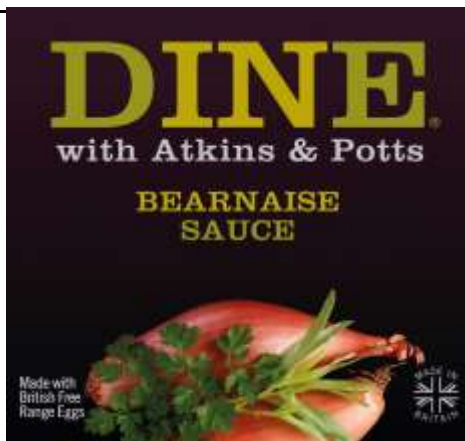
Legal Product Name	Béarnaise Sauce
Product Name (descriptive)	Classic Béarnaise Sauce Made With British Free Range Eggs
Atkins and Potts Product Code	778
Atkins and Potts PRAP code	PRAP058
Country of origin	Made in the UK from ingredients of various origin
Declared weight	190g e

Ingredient Declaration(%QUID)	Rapeseed Oil, Water, Free Range Pasteurised Egg Yolk (7.5%)(Egg Yolk, Salt), Dijon Mustard (Water, Mustard Seeds, White Vinegar, Salt), Sugar, White Grape Vinegar, Concentrated Lemon Juice, Tarragon (1%), Chervil (1%), Shallots (1%), Salt, Natural Colour: Beta Carotene, Natural Tarragon Flavour, Stabiliser: Xanthan Gum, Preservative: Potassium Sorbate, Green Peppercorn Paste (Green Peppercorns, Water, Salt), Gherkins, Capers
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Product image:



Product label:



Product Description

DINE IN Béarnaise Sauce is a classic of French cuisine made with tarragon, chervil and shallots. Traditionally served with steak, this creamy sauce is also excellent over smoked fish, with cold meats or in potato salad with tuna or smoked ham.

Quality Parameters

pH	3.2-3.6
%Total Soluble Solids	n/a
Metal detection	1.5mm Ferrous, 3mm Non-Ferrous, 4mm Stainless Steel or lowest sensitivity setting
Organoleptic	Compared against last previously accepted batch

Microbiological Information

Test	Target CFU/g	Reject CFU/g	Frequency
TVC	$<10^2$	$>10^4$	Every production run
Yeast & Moulds	<10	$>10^3$	Every production run
Enterobacteriaceae	<10	$>10^2$	Every production run
Lactic Acid Bacteria	<10	$>10^3$	Every production run

Allergen & Intolerance Information

Allergen & Intolerance Information	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	No		Yes
Egg and/or derivatives	Yes	Egg Yolk	Yes
Fish and/or derivatives	No		Yes
Crustacean and/or derivatives	No		No
Molluscs and/or derivatives	No		No
Peanut and/or derivatives	No		No
Nuts and/or derivatives	No		No
Sesame Seeds and/or derivatives	No		Yes
Soya and/or derivatives	No		Yes
Lupin and/or derivatives	No		No
Wheat/Barley/Oats/Rye and/or derivatives	No		Yes
Mustard and/or derivatives	Yes	Mustard Seeds	Yes
Gluten	No		Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	No		Yes
Yeast	No		
Sorbates	No		
Preservatives/Antioxidants	Yes	Potassium Sorbate	
Maize and/or derivatives	No		
Animal Products and/or derivatives	Yes	Egg Yolk	
Fruit and/or derivatives	Yes	White Grape Vinegar, Concentrated Lemon Juice	
Vegetables and/or derivatives	Yes	Shallots, Gherkins, Capers	
Irradiated ingredients	No		
GM Ingredients	No		
Natural colours or flavours	Yes	Beta Carotene, Natural Tarragon Flavour	
Artificial/NI colours or flavours	No		
Azo and coal tar dyes	No		
All illegal dyes	No		
BHA/BHT	No		
Other additives	Yes	Xanthan Gum	
Glutamates	No		
Benzoates	No		

EU regulations require a declaration of specified food allergens in the labelling of food stuffs in which they are present. This includes derivatives of the food allergens unless specifically exempted.

Atkins and Potts minimises the risk of its products being accidentally damaged or contaminated with non declared allergens through risk assessment, segregation, good handling practises from our suppliers and through storage, production and distribution.

However, the risk of adventitious contamination is a possibility in the supply from field to factory, and whilst unquantifiable but extremely small, cannot be eliminated.

Dietary and Food Intolerance Data

Suitable for Vegetarians	Yes
Suitable for Vegans	No
Suitable for Coeliacs	Yes
Suitable for Lactose Intolerants	Yes
Certified Halal	Not certified
Certified Kosher	Not certified
Is product Organic	No

Nutritional Information (calculated by Nutricalc)

	Typical Values/100g	
Energy	1672	kJ
	406	kcal
Fat	41.3	g
of which saturates	4.1	g
Carbohydrate	6.4	g
of which sugars	5.5	g
Fibre	0.5	g
Protein	1.6	g
Salt	1.6	g

Shelf-Life and Storage

Unopened Shelf-life	15 months
Opened Shelf-life	4 weeks
Storage unopened	Cool and dry away from direct sunlight and heat.
Storage opened	Tightly reseal. Refrigerate.

Packaging Information

			Dimensions (mm)		
	Materials	Weight (g)	Height	Width	Length
Primary - Jar	Glass	164	110	60	60
Primary - Cap	Tinplate	10	Diameter (mm)		58
Tamper Proofing Details	Tamper Seal				
Neck Seal	n/a				
Secondary - Tray	n/a				
Secondary - Shrink-wrap	Plastic	23			
Secondary - Case			110	120	180

All packaging is of food grade and complies with the Plastic and Articles in contact with food regulations amendments. Tamper evident measures used on all primary packaging

AP_3.6.2_DINE_Finished Goods Specification Retail Bearnaise Sauce_v01

Gross weight single unit (g)	365
Gross weight per case (g)	2214

Units per Case	6
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Number cases per layer (standard pallet)	47
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Number cases per pallet (standard pallet)	423
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Labelling Information

Coding/Durability	BB - DD MM YYYY, Lot - YDDD (e.g. 15th January 2014 is 4015)
Position on Pack	See Cap
Barcode - Single Unit	5060103390007
Barcode - Case	05060103392810

Transportation

All products are transported at ambient temperature by third party haulier/courier

Warranty

Atkins and Potts hereby warrant that all packaging used and product supplied to our customers shall comply with all relevant current UK and European legislation, including all acts, regulations, orders, EC directives, EC decisions, or other requirements made thereafter. We shall ensure that the specified supplied product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices. The product shall be free from all foreign matter.

Contact details

All enquiries	Atkins and Potts Tel: 01635 254249 Fax: 01635 886238 email: info@atkinsandpotts.co.uk	
Emergency Contact	Robert Young	07956617817
Technical Manager	Hanna Majewska	01635 254249
Customer Service	Nicola Young	01635 254249

This specification supersedes all other previous issued copies and is subject to annual reviews

Signed:

H Majewska

Title: Technical Manager
Date: 02/12/2021

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	14/11/2014	N Spiller	New Specification Template
002	19/01/2015	C Robinson	Increase Shelf Life
003	23/03/2017	D Hayward	Updated ingredients
004	28/07/2017	L Andrews	New artwork
005	13/02/2018	L Andrews	New Specification Template
006	26/03/2018	L Andrews	Ingredient Declaration & Labels
007	03/05/2018	K Starling	Specification Review Updates
008	02/12/2021	H Majewska	Specification Review Updates
009			
010			