

Product Specification

Legal Product Name	Horseradish Sauce
Product Name (descriptive)	Classic Horseradish Sauce
Atkins and Potts Product Code	782
Atkins and Potts PRAP code	PRAP031
Country of origin	Made in the UK from ingredients of various origin
Declared weight	210g e

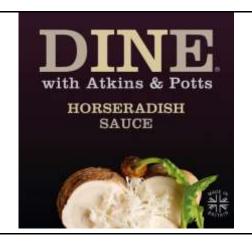
Ingredient Declaration(%QUID)

Water, Horseradish (27%) (Horseradish, Rapeseed Oil, Acidity Regulator: Citric Acid, Antioxidant: Sodium Metabisulphite (Contains Sulphites)), Rapeseed Oil, White Vinegar Sugar, Free Range Pasteurised Egg Yolk (Egg Yolk, Salt), Horseradish Powder (5%), Mustard Flour, Salt, Cornflour, Stabiliser: Xanthan Gum, Preservative: Potassium Sorbate

Product image:



Product label:





Product Description

DINE IN Horseradish Sauce, prepared with care from the finest ingredients, is delicately creamy at the outset, with the warm glow of fresh horseradish fighting through. The traditional accompaniment for roast beef, it's also excellent with smoked fish, in mashed potatoes and with eggs.

Quality Parameters		
рН	3.4-3.75	
%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	>104	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 & Intolerar	nce Information		
	Present in	Name of Ingredient	Present in
Allergen & Intolerance Information	Product		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 Flour, Mustard	
Mustard and/or derivatives	Yes	Seeds	Yes
Gluten	No		Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	Yes	Sodium Metabisulphite	Yes
Yeast	No		
Sorbates	Yes	Potassium Sorbate	
		Citric Acid, Sodium	1
		Metabisulphite,	
Preservatives/Antioxidants	Yes	Potassium Sorbate	
Maize and/or derivatives	No		1
Animal Products and/or derivatives	Yes	Egg Yolk	1
Fruit and/or derivatives	No		
		Horseradish, Shallots,	1
Vegetables and/or derivatives	Yes	Gherkins, Capers	
Irradiated ingredients	No		1
GM Ingredients	No		1
Natural colours or flavours	No		1
Artificial/NI colours or flavours	No		1
Azo and coal tar dyes	No		1
All illegal dyes	No		1
BHA/BHT	No		1
Other additives	Yes	Xanthan Gum	1
Glutamates	No		1
Benzoates	No		1

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	

N	lutritional Info	mation (calc	ulated by Nutricalc)
	Typical Value		
Energy	1276	kJ	
	308	kcal	
Fat	26.8	g	
of which saturates	2.7	g	
Carbohydrate	12.3	g	
of which sugars	9.6	g	
Fibre	2.2	g	
Protein	2.6	g	
Salt	1.12	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		58
Tamper Proofing Details	Tamper Strip				
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

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385

Gross weight single unit (g)

0 0 107			
Gross weight per case (g)	2334		
Number cases per layer (standard	47	Number cases per pallet (standard	402
pallet)	4/	pallet)	423

Units per Case

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	5060103390526	
Barcode - Case	05060103392841	

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.

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Contact details			
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Customer Service	Nicola Young	01635 254249	

This specification supersedes all other previous issued copies and is subject to annual reviews					
Signed:					
	Hanna Majewska				
Title:	Technical Manager				
Date:	02/12/2021				

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	21/11/2014	N Spiller	New Specification Template
002	23/03/2017	D Hayward	Updated weight, ingredients and nutrition
003	11/10/2017	L Andrews	New Specification Version Number
004	13/02/2018	L Andrews	New Specification Template
005	26/03/2018	L Andrews	Updated ingredient declaration & artwork
006	03/05/2018	K Starling	Specification Review Update
007	02/12/2021	H Majewska	Specification Review Update
800			
009			
010			