

# ATKINS & POTTS™

INSPIRED DINING™

## Product Specification

Legal Product Name	Mint Sauce
Product Name (descriptive)	British Mint Sauce made with English Mint
Atkins and Potts Product Code	783
Atkins and Potts PRAP code	PRAP025
Country of origin	Made in the UK from ingredients of various origin
Declared weight	240g e

Ingredient Declaration(%QUID)	Water, Grape Vinegar (Contains <b>Sulphites</b> ), Mint (27%), Sugar, Rapeseed Oil, Stabiliser: Xanthan Gum, Garden Mint Oil, Colour: Copper Chlorophyllin
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AP\_3.6.2\_DINE\_Finished Goods Specification Retail Mint Sauce\_v01

**Product Description**

DINE IN Mint Sauce is made with British-grown mint. The classic accompaniment for roast lamb, it can also be used to add flavour to gravies, soups, yogurt dips, Moroccan tagines and Middle Eastern dishes.

**Quality Parameters**

pH	3.1-3.5
%Total Soluble Solids	18-22%
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 <sup>2</sup>	>10 <sup>4</sup>	Once per year
Yeast & Moulds	<10	>10 <sup>3</sup>	Once per year
Enterobacteriaceae	<10	>10 <sup>2</sup>	Once per year
Lactic Acid Bacteria	<10	>10 <sup>3</sup>	Once per year

**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	No		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	No		Yes
Gluten	No		Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	Yes	White Grape Vinegar	Yes
Yeast	No		
Sorbates	No		
Preservatives/Antioxidants	No		
Maize and/or derivatives	No		
Animal Products and/or derivatives	No		
Fruit and/or derivatives	Yes	White Grape Vinegar	
Vegetables and/or derivatives	No		
Irradiated ingredients	No		
GM Ingredients	No		
Natural colours or flavours	Yes	Copper Chlorophyllin, Garden Mint Oil	
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	Yes
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	367	kJ
	87	kcal
Fat	1.2	g
<i>of which saturates</i>	0.1	g
Carbohydrate	16.1	g
<i>of which sugars</i>	15.8	g
Fibre	0.9	g
Protein	1.0	g
Salt	0.01	g

Shelf-Life and Storage	
Unopened Shelf-life	24 months
Opened Shelf-life	4 weeks
Storage unopened	Cool and dry away from direct sunlight and heat.
Storage opened	Tightly reseal. Refrigerate.

Packaging Information					
	Materials	Weight (g)	Dimensions (mm)		
			Height	Width	Length
Primary - Jar	Glass	164	110	60	60
Primary - Cap	Tinplate	10	Diameter (mm)		58
Tamper Proofing Details	Pop Cap				
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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Gross weight single unit (g)	415
Gross weight per case (g)	2514

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	5060103390465
Barcode - Case	05060103392858

**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:

*Hanna Majewska*

Title: 

Technical Manager
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Date: 

02/12/2021
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VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	09/04/2015	N Spiller	New specification template
002	28/07/2017	L Andrews	New Artwork
003	13/02/2018	L Andrews	New Specification Template
004	03/05/2018	K Starling	Specification Review Update
005	02/12/2021	H Majewska	Specification Review Update
006			
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