ATKINS & POTTS

Product Specification

Legal Product Name	Chilli Con Carne Sauce
Product Name (descriptive)	Mexican Chilli Con Carne Sauce
Atkins and Potts Product Code	935
Atkins and Potts PRAP code	PRAP134
Country of origin	Made in the UK from ingredients of various origin
Declared weight	350g e

Ingredient Declaration(%QUID)	
	Tomatoes, Water, Onions, Red Peppers, Tomato Paste, Red Wine, Balsamic
	Vinegar (Red Grape Vinegar, Cooked Grape Must), Rapeseed Oil,
	Cornflour, Vegetable Stock [(Water, Onion Powder, Carrot Powder, Tomato
	Powder, Ground Black Pepper, Ground Bay Leaf, Garlic Powder), Dried
	Glucose Syrup, Salt, Yeast Extracts, Sunflower Oil, Natural Flavouring], Dark
	Chocolate (Contains Milk , Soya), Garlic Puree, Sugar, Salt, Thyme, Paprika,
	Pasilla Chilli Powder (0.1%), Red Chillies (0.1%), Spices, Herbs

Product image:



Product label:	

Product Description

DINE IN Mexican Chilli Con Carne Sauce is made with love and quality ingredients for you to create a special meal at home. Real food and time to enjoy it. This quick-to-use, classic sauce combines fresh peppers, freshly chopped tomatoes, a dash of wine and a hint of chocolate, adding extra depth of flavour to the satisfying chilli warmth.

Quality Parameters		
рН	3.9-4.2	
%Total Soluble Solids	4-8%	
Metal detection	2mm Ferrous, 3mm Non-Ferrous, 3.5mm 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	Once per year	
Yeast & Moulds	<10	>10 ³	Once per year	
Enterobacteriaceae	<10	>10 ²	Once per year	
Lactic Acid Bacteria	<10	>10 ³	Once per year	

Allergen & Intolera	nce Information		
Allergen & Intolerance Information	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	Yes	Dark Chocolate	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	Yes	Dark Chocolate	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	No		Yes
Yeast	Yes	Yeast Extract	
Sorbates	No		
Preservatives/Antioxidants	No		
Maize and/or derivatives	Yes	Cornflour	
Animal Products and/or derivatives	Yes	Chocolate	
		Tomatoes, Red Peppers, Tomato Paste, Red Grape Vinegar, Cooked Grape Must, Lemon Juice Concentrate,	
Fruit and/or derivatives	Yes	Red Chillies Onion, Carrot, Tomato	-
Vegetables and/or derivatives	Yes	Garlic	'
Irradiated ingredients	No		-
GM Ingredients	No		-

AP_3.6.2_DINE Finished Goods Specification Retail Chilli Con Carne Sauce_v01

Natural colours or flavours	No	
Artificial/NI colours or flavours	No	
Azo and coal tar dyes	No	
All illegal dyes	No	
BHA/BHT	No	
Other additives	No	
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	No	
Certified Halal	Not certified	
Certified Kosher	Not certified	
Is product Organic	No	

Nutritional Information (calculated by Nutricalc)				
	Typical Value	es/100g		
Energy	263.0	kJ		
	61.0	kcal		
Fat	2.2	g		
of which saturates	0.4	g		
Carbohydrate	8.7	g		
of which sugars	5.2	g		
Fibre	1.2	g		
Protein	1.3	g		
Salt	0.6	g		
	Sh	nelf-Life and St	orage	

Shelf-Life and Storage		
Unopened Shelf-life	24 months	
Opened Shelf-life	3 days	
Storage unopened	Cool and dry away from direct sunlight and heat.	
Storage opened	Tightly reseal. Refrigerate.	

	Packaging Informat	on			
			Dir	mensions (m	ım)
	Materials	Weight (g)	Height	Width	Length
Primary - Pouch	PET, oxygen permeability <2 cm3/m3/24h	9	202	90	70
Primary - Cap	n/a		Diameter (mm) n/a		n/a
Tamper Proofing Details	Fully Sealed Pouch				
Neck Seal	n/a				
Secondary - Box	Cardboard	93			
Secondary - Shrink-wrap	n/a				
Secondary - Case			205	128	217

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

Gross weight single unit (g)	359
Gross weight per case (g)	2247

Units per Case

6

Number cases per layer (standard pallet)	38	Number cases per pallet (standard pallet)	190		
Labelling Information					
Coding/Durability	BB - DD MM YYYY, Lot - YDDD (e.g. 15th January 2014 is 4015)				
Position on Pack	Back of Pouch				
Barcode - Single Unit	5060103393732				
Barcode - Case	05060103394791				

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@atkinsandpo	Tel: 01635 254249		
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	
Title: Date:	02/12/2021	

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	21/11/2014	N Spiller	New Specification Template
002	25/11/2014	N Spiller	Update ingredients dec
003	31/05/2017	J Cloke	New pouch design specification
004	13/11/2017	L Andrews	New Specification Version Number
005	15/02/2018	L Andrews	New Specification Template
006	16/05/2018	K Starling	Specification Review Update
007	02/12/2021	H Majewska	Specification Review Update
008			
009			
010			