

Product Specification

Legal Product Name	Mango & Chilli Sauce
Product Name (descriptive)	Tropical Mango & Chilli Dipping Sauce
Atkins and Potts Product Code	1152
Atkins and Potts PRAP code	PRAP174
Country of origin	Made in the UK from ingredients of various origin
Declared weight	260g e

Ingredient Declaration(%QUID)	Mango (29%), Water, Sugar, White Grape Vinegar, Red Chillies (2.6%), Garlic
	Puree, Cornflour, Salt

Product image:



DINE IN Mange and Chill Dipping Store combines the felt freight fleed of the filment manages with its few awards of specially well-selded red children. Excellent an a clip for grown, calarrant and specing cribs. It's also thelicones with chicken, ports and fish. MANGO & CHILLI DIPPING SAUCE MANGE SAUCE MET TO Mange and Chill Dipping Store combines the sale of the filment manages with a film and specing cribs. It's also thelicones with chicken, ports and fish. MANGO & CHILLI DIPPING SAUCE MANGE SAUCE MET TO MANGE SAUCE MANGE SAUCE MET TO MANGE SAUCE ME

Product Description

DINE IN Mango & Chilli Dipping Sauce combines the rich fruity flavour of the finest mangos with the warmth of specially selected red chillies. Excellent as a dip for prawns, calamari and spring rolls, it's also delicious with chicken, pork and fish.

Quality Parameters		
рН	3.0-3.4	
%Total Soluble Solids	37-41%	
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	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 & Intolerance Information				
	Present in	Name of Ingredient	Present in	
Allergen & Intolerance Information	Product		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	No		Yes	
Yeast	No			
Sorbates	No		1	
Preservatives/Antioxidants	No		7	
Maize and/or derivatives	Yes	Cornflour	1	
Animal Products and/or derivatives	No			
		Mango, White Grape	1	
Fruit and/or derivatives	Yes	Vinegar, Red Chillies		
Vegetables and/or derivatives	Yes	Garlic	7	
Irradiated ingredients	No		7	
GM Ingredients	No		1	
Natural colours or flavours	No		7	
Artificial/NI colours or flavours	No		7	
Azo and coal tar dyes	No		7	
All illegal dyes	No		7	
BHA/BHT	No		7	
Other additives	No		7	
Glutamates	No		7	
Benzoates	No		7	

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	
ls product Organic	No	

Nutritional Information (calculated by			
	Typical Value	es/100g	
Energy	764	kJ	
	180	kcal	
Fat	0.1	g	
of which saturates	0	g	
Carbohydrate	43.4	g	
of which sugars	41.2	g	
Fibre	0.8	g	
Protein	0.4	g	
Salt	1.2	g	

Shelf-Life and Storage		
Unopened Shelf-life	18 months	
Opened Shelf-life	4 weeks	
Storage unopened	Cool and dry away from direct sunlight and heat.	
Storage opened	Tightly reseal. Refrigerate.	

Packaging Information					
			Dir	mensions (m	m)
	Materials	Weight (g)	Height	Width	Length
Primary - Jar	Glass	218	190	50	50
Primary - Cap	Tinplate	4.5	Diamet	er (mm)	43
Tamper Proofing Details	Neck Seal				
Neck Seal	Plastic	1			
Secondary - Tray	n/a				
Secondary - Shrink-wrap	Plastic	27			
Secondary - Case			190	100	150

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)	484.5
Gross weight per case (g)	2935

Units per Case	6

Number cases per layer (standard	
pallet)	65

Number cases per pallet (standard	200
pallet)	390

Labelling Information				
Coding/Durability	BB - DD MM YYYY, Lot - YDDD (e.g. 15th January 2014 is 4015)			
Position on Pack	Bottle or Cap			
Barcode - Single Unit	5060103397310			
Barcode - Case	05060103397327			

ſ	Transportation				
ſ	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@atkinsandpc	tts.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

02/12/2021

Date:

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE	
001	17/09/2014	C Taylor	New spec template	
002	22/10/2014	C Taylor	Shelf life updated	
003	11/11/2014	N Spiller	Update nutrition	
004	26/07/2017	L Andrews	Update artwork and new version number	
005	13/02/2018	L Andrews	New Specification Template	
006	31/05/2018	K Starling	Specification Review Update	
007	02/12/2021	H Majewska	Specification Review Update	
008				
009				
010				