

ATKINS & POTTS™

INSPIRED DINING™

Product Specification

Legal Product Name	Roast Garlic & Balsamic Vinegar Dressing
Product Name (descriptive)	Rich Roast Garlic & Balsamic Vinegar Dressing
Atkins and Potts Product Code	945
Atkins and Potts PRAP code	PRAP128
Country of origin	Made in the UK from ingredients of various origin
Declared weight	245g e

Ingredient Declaration(%QUID)	Rapeseed Oil, Balsamic Vinegar (17%) [(Contains Sulphites), Red Grape Vinegar, Cooked Grape Must], Water, White Grape Vinegar (Contains Sulphites), Roast Garlic (5%), Dijon Mustard , (Water, Mustard Seeds, White Vinegar, Salt), Onions, Salt, Sugar, Cornflour, Garlic Puree (0.6%), Chipotle Chili Puree (Chipotle Peppers, Water, Tomato Paste, Salt, Sugar, Onion, Vinegar), White Pepper
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Product Description

DINE IN Roast Garlic & Balsamic Vinegar Dressing combines the nutty mellowness of slow-roasted fresh garlic with the subtle sharpness of balsamic vinegar. The perfect accompaniment for green salads and avocado. You can also drizzle over oven-roasted sliced peppers, courgettes or mushrooms.

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	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	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	No		
Maize and/or derivatives	Yes	Cornflour	
Animal Products and/or derivatives	No		
Fruit and/or derivatives	Yes	Red Grape Vinegar, Cooked Grape Must, White Grape Vinegar, Chipotle Peppers, Tomato Paste	
Vegetables and/or derivatives	Yes	Roast Garlic, Onions, Garlic Puree	
Irradiated ingredients	No		
GM Ingredients	No		
Natural colours or flavours	No		
Artificial/Nl 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	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	1971	kJ
	478	kcal
Fat	49.6	g
<i>of which saturates</i>	4.5	g
Carbohydrate	6.2	g
<i>of which sugars</i>	2.9	g
Fibre	0.6	g
Protein	1.1	g
Salt	1.3	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					
	Materials	Weight (g)	Dimensions (mm)		
			Height	Width	Length
Primary - Jar	Glass	279	240	50	50
Primary - Cap	Tinplate	3	Diameter (mm)		30
Tamper Proofing Details	Neck Seal				
Neck Seal	Plastic	1			
Secondary - Tray	Cardboard	28	243	120	161
Secondary - Shrink-wrap	Plastic	27			

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)	528	Units per Case	6
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AP_3.6.2_DINE Finished Goods Specification Retail Roast Garlic & Balsamic Vinegar Dressing_v02

Gross weight per case (g)	3223
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Number cases per layer (standard pallet)	58
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Number cases per pallet (standard pallet)	290
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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 Bottle or Cap
Barcode - Single Unit	5060103393824
Barcode - Case	05060103394067

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	21/11/2014	N Spiller	New Specification Template
002	02/08/2017	L Andrews	New Artwork and Version Number
003	13/02/2018	L Andrews	New Specification Template
004	02/03/2018	L Andrews	New Packaging Format
005	15/05/2018	K Starling	Specification Review Update
006	26/10/2018	J Cloke	Labelled weight updated
007	02/12/2021	H Majewska	Specification Review Update
008			
009			
010			