

# ATKINS & POTTS™

## INSPIRED DINING™

### Product Specification

Legal Product Name	Caesar Dressing
Product Name (descriptive)	Classic Caesar Dressing
Atkins and Potts Product Code	1273
Atkins and Potts PRAP code	PRAP182
Country of origin	Made in the UK from ingredients of various origin
Declared weight	255g e
Label code	LBAP1273, LBAP1273B

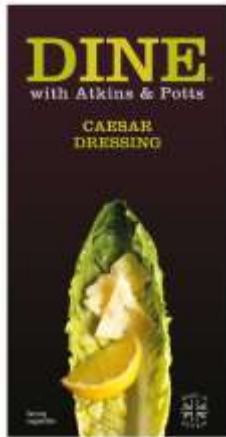
Ingredient Declaration(%QUID)	Rapeseed Oil, Water, Sugar, Free Range Pasteurised <b>Egg</b> Yolk (5%)( <b>Egg</b> Yolk, Salt), White Grape Vinegar, Italian Style Cheese Powder (5%)(Contains <b>Milk</b> ), Concentrated Lemon Juice, Worcester Sauce (Water, Spirit Vinegar, Sugar, Onion, Salt, Tamarind Paste, Ginger, Garlic, <b>Barley</b> Malt Extract, Cloves), Cornflour, Garlic Puree, Salt, Dijon <b>Mustard</b> (Water, <b>Mustard</b> Seeds, White Vinegar, Salt), Black Pepper, Preservative: Potassium Sorbate
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Origin or Varietal Claim:	n/a
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### Product image:



## Product label:



## Product Description

DINE IN Caesar Dressing is a classic accompaniment for romaine or cos lettuce topped with freshly grated parmesan and croutons. For a more substantial meal, add some anchovies or bacon or serve with grilled chicken, steak or seafood.

## Quality Parameters

pH	3.3-3.7
%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 &amp; Intolerance Information

Allergen & Intolerance Information	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	Yes	Italian Style Cheese Powder	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	Yes	Barley Malt Extract	Yes

Mustard and/or derivatives	Yes	Mustard	Yes
Gluten	Yes	Barley Malt Extract	Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	No		Yes
Yeast	No		
Sorbates	No		
Preservatives/Antioxidants	Yes	Potassium Sorbate	
Maize and/or derivatives	Yes	Cornflour	
Animal Products and/or derivatives	Yes	Egg Yolk, Italian Style Cheese Powder	
Fruit and/or derivatives	Yes	White Grape Vinegar, Concentrated Lemon Juice	
Vegetables and/or derivatives	Yes	Onion, Tamarind Paste, Ginger, Garlic, Garlic Puree	
Irradiated ingredients	No		
GM Ingredients	No		
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	No
Suitable for Lactose Intolerants	No
Certified Halal	Not certified
Certified Kosher	Not certified
Is product Organic	No
Claims made by Atkins and Potts Ltd: n/a	

Nutritional Information (calculated by Nutricalc)		
	Typical Values/100g	
Energy	1599	kJ
	387	kcal
Fat	37.6	g
of which saturates	4.5	g
Carbohydrate	9.9	g
of which sugars	6.7	g
Fibre	0.2	g
Protein	2.1	g
Salt	1.5	g

Shelf-Life and Storage	
Unopened Shelf-life	22 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	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			
Secondary - Case					

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)	538
Gross weight per case (g)	3283

Units per Case	6
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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	5060103398539
Barcode - Case	05060103398546

**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
Date:	02/12/2021

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	22/10/2014	C Taylor	New specification template
002	14/11/2014	N Spiller	Update nutrition and ingredient dec
003	09/01/2017	D Hayward	Updated shelf life to 22 months
004	31/07/2017	L Andrews	New Artwork
005	02/08/2017	L Andrews	Update Dimensions
006	13/02/2018	L Andrews	New Specification Template
007	02/03/2018	L Andrews	New Packaging Format
008	16/05/2018	K Starling	Specification Review Update
009	26/10/2018	J Cloke	Labelled weight updated
010	14/01/2020	H Majewska	new spec template, new technical contact
011	02/12/2021	H Majewska	Specification Review Update