

ATKINS & POTTS™

INSPIRED DINING™

Product Specification

Legal Product Name	Chipotle Chilli Sauce
Product Name (descriptive)	Mexican Chipotle Chilli Dipping Sauce
Atkins and Potts Product Code	954
Atkins and Potts PRAP code	PRAP119
Country of origin	Made in the UK from ingredients of various origin
Declared weight	290g e
Label code	LBAP954, LBAP954B

Ingredient Declaration(%QUID)	Sugar, Red Peppers (25%), Water, White Grape Vinegar, Chipotle Chilli Puree (6%) (Chipotle Peppers, Water, Tomato Paste, Salt, Sugar, Onion, Acetic Acid), Cornflour, Concentrated Lemon Juice, Garlic Puree, Salt, Red Chillies (0.1%)
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Origin or Varietal Claim:	Chipotle Chilli
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Product image:



Product label:



Product Description

DINE IN Chipotle Chilli Dipping Sauce makes an exciting dip for spring rolls, rice crackers and Thai fish cakes. You can also enjoy this rich and smoky sauce as an accompaniment for fried sole or plaice fillets, grilled chicken, and rice dishes.

Quality Parameters

pH	3.0-3.4
%Total Soluble Solids	53-57%
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	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
Salmonella (cold egg based only)	n/a	n/a	n/a

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
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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		
Preservatives/Antioxidants	No		
Maize and/or derivatives	Yes	Cornflour	
Animal Products and/or derivatives	No		
		Red Peppers, White Grape Vinegar, Chipotle Peppers, Tomato Paste, Concentrated Lemon Juice, Red Chillies	
Fruit and/or derivatives	Yes		
Vegetables and/or derivatives	Yes	Onion, Garlic	
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	Yes	Acetic Acid	
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
Claims made by Atkins and Potts Ltd: n/a	

Nutritional Information (calculated by Nutricalc)		
	Typical Values/100g	
Energy	887	kJ
	209	kcal
Fat	0.2	g
<i>of which saturates</i>	0	g
Carbohydrate	51.3	g
<i>of which sugars</i>	49.3	g
Fibre	0.9	g
Protein	0.5	g
Salt	1.2	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					
			Dimensions (mm)		
	Materials	Weight (g)	Height	Width	Length
Primary - Jar	Glass	218	190	50	50
Primary - Cap	Tin Plate	4.5	Diameter (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)	514.5
Gross weight per case (g)	3115

Units per Case	6
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Number cases per layer (standard pallet)	65
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Number cases per pallet (standard pallet)	390
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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	5060103393916
Barcode - Case	05060103394005

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	17/09/2014	C Taylor	New spec template
002	11/11/2014	N Spiller	Update nutrition and ingredient dec
003	24/12/2014	N Spiller	Recipe changed due to ingredient change
004	26/07/2017	L Andrews	New artwork and version number
005	13/02/2018	L Andrews	New Specification Template
006	15/05/2018	K Starling	Specification review update
007	14/01/2020	H Majewska	New spec template, new technical contact
008	02/12/2021	H Majewska	Specification review update
009			
010			