ATKINS & POTTS

INSPIRED DINING

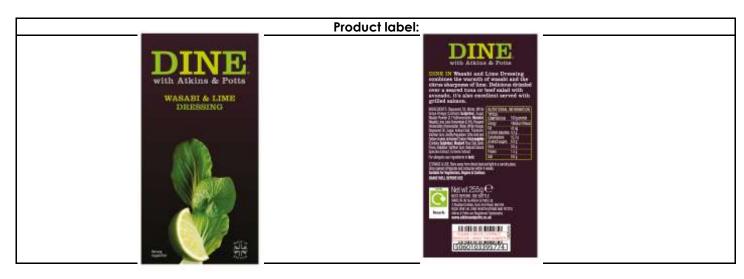
Product Specification

Legal Product Name	Wasabi & Lime Dressing
Product Name (descriptive)	Warming Wasabi & Lime Dressing
Atkins and Potts Product Code	1059
Atkins and Potts PRAP code	PRAP157
Country of origin	Made in the UK from ingredients of various origin
Declared weight	255g e
Label code	LBAP1059, LBAP1059B

Ingredient Declaration(%QUID)	
	Rapeseed Oil, Water, White Grape Vinegar (Contains Sulphites), Sugar, Wasabi
	Powder (3.1%) (Horseradish, Mustard , Wasabi), Lime Juice Concentrate (2.4%),
	Prepared Horseradish (Horseradish, Water, White Vinegar, Rapeseed Oil, Sugar,
	Iodised Salt, Thickener: Xanthan Gum, Acidity Regulators: Citric Acid and
	Sodium Acetate, Antioxidant: Sodium Metabisulphite (Contains Sulphites)),
	Mustard Flour, Salt, Garlic Puree, Stabiliser: Xanthan Gum, Natural Colours:
	Spirulina Extract, Turmeric Extract

Origin or Varietal Claim:	n/a	

Product image:



Product Description

DINE IN Wasabi and Lime Dressing combines the warmth of wasabi and the citrus sharpness of lime. Delicious drizzled over a seared tuna or beef salad with avocado, it's also excellent served with grilled salmon.

Quality Parameters		
рН	2.8-3.2	
%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	>104	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, Mustard Flour	Yes
Gluten	No		Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	Yes	Sodium Metabisulphite	Yes
Yeast	No		
Sorbates	No		
Preservatives/Antioxidants	Yes	Citric Acid, Sodium Acetate, Sodium Metabisulphite	
Maize and/or derivatives	No		
Animal Products and/or derivatives	No		
Fruit and/or derivatives	Yes	White Grape Vinegar, Lime Juice Concentrate	
Vegetables and/or derivatives	Yes	Horseradish, Garlic	
Irradiated ingredients	No		
GM Ingredients	No		
Natural colours or flavours	Yes	Spirulina Extract, Turmeric Extract	
Artificial/NI colours or flavours	No		1
Azo and coal tar dyes	No		1
All illegal dyes	No		1
BHA/BHT	No		1
Other additives	Yes	Xanthan Gum, Guar	1
Glutamates	No		1
Benzoates	No		1

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

	Iutritional Inform	ation (calcul
	Typical Values	
Energy	1963	kJ
	476	kcal
Fat	47.4	g
of which saturates	4.2	g
Carbohydrate	10.3	g
of which sugars	6.9	g
Fibre	0.6	g
Protein	1.5	g
Salt	0.8	g
	She	lf-Life and Sta
Unopened Shelf-life	18 months	
Opened Shelf-life	4 weeks	
Storage unopened	Cool and dry a	
Storage opened	Tightly reseal. R	efrigerate.

Packaging Information					
			Dii	mensions (m	im)
	Materials	Weight (g)	Height	Width	Length
Primary - Jar	Glass	279	240	50	50
Primary - Cap	Tinplate	3	Diameter (mm) 30		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

Gross weight single unit (g)	538
Gross weight per case (g)	3283

Number cases per layer (standard	50
pallet)	58

Units per Case

6

Number cases per pallet (standard	290
pallet)	270

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	5060103395774	
Barcode - Case	05060103395781	

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	Fax: 01635 886238	
	email: info@atkinsandpo	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: Date:	Technical Manager 02/12/2021	

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	08/10/2014	C Taylor	Updated spec template
002	14/11/2014	N Spiller	Updated nutrition and ingredient dec
003	19/01/2015	C Robinson	Increase Shelf Life
004	27/07/2017	J Cloke	Updated spec template
005	02/08/2017	L Andrews	Update Artwork
006	13/02/2018	L Andrews	New Specification Template
007	02/03/2018	L Andrews	New Packaging Format
800	26/03/2018	L Andrews	Updated Suitabilities
009	16/05/2018	K Starling	Specification Review Update
010	26/10/2018	J Cloke	Labelled weight updated
011	14/01/2020	H Majewska	new spec template, new technical contact
012	12/10/2020	H Majewska	new ing declaration

013 02/12/2021 H Majewska Specification Review Update	-			
	013	02/12/2021		Specification Review Update
	010	02/12/2021	Плајотска	