

ATKINS & POTTS™

INSPIRED DINING™

Product Specification

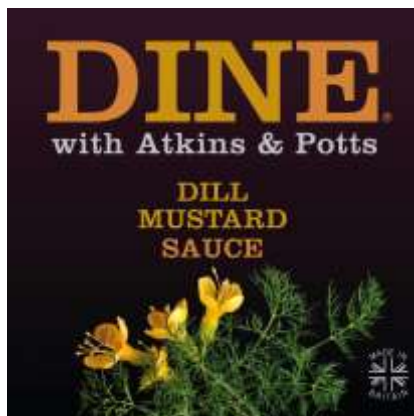
Legal Product Name	Dill Mustard Sauce
Product Name (descriptive)	Creamy Dill Mustard Sauce
Atkins and Potts Product Code	787
Atkins and Potts PRAP code	PRAP023
Country of origin	Made in the UK from ingredients of various origin
Declared weight	200g e

Ingredient Declaration(%QUID)	Rapeseed Oil, Dijon Mustard (22%) (Water, Mustard Seeds, White Vinegar, Salt), White Grape Vinegar, Sugar, Dill (3%), Salt, Stabiliser: Xanthan Gum, Black Pepper
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Product image:



Product label:



DINE IN Dill Mustard Sauce is the traditional accompaniment for gravadlax. This Scandinavian classic also works wonderfully well with egg sandwiches, salads and ploughman's, or even as a dip for crudités.

INGREDIENTS: Rapeseed Oil, Dijon **Mustard** (22%) (Water, **Mustard** Seeds, White Vinegar, Salt), White Grape Vinegar, Sugar, Oil (3%), Salt, Stabiliser: Xanthan Gum, Black Pepper
 For allergens see ingredients in **bold**.

STORAGE & USE: Store away from direct heat and light in a cool dry place. Once opened refrigerate and consume within 4 weeks. Suitable for Vegetarians, Vegans & Coeliacs.

NUTRITIONAL INFORMATION	
TYPICAL COMPOSITION	100g provide
Energy	2000kJ/465kcal
Fat	47.2g
of which saturates	4.7 g
Carbohydrate	11.3 g
of which sugars	11.3 g
Fibre	0.9 g
Protein	1.8 g
Salt	2.1 g

Net wt 200g e

BEST BEFORE: SEE CAP
 MADE IN UK by Atkins & Potts Ltd
 3 Sutherland Larder, Gore End Road, Ball Mill
 FRODO (UK) DINE WITH ATKINS AND POTTS
 Atkins & Potts are Registered trademarks
 www.atkinsandpotts.co.uk

PLEASE CREATE CORRECT BARCODE USING THIS NUMBER
 5060103390441

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Product Description

DINE IN Dill Mustard Sauce is the traditional accompaniment for gravadlax. This Scandinavian classic also works wonderfully well with egg sandwiches, salads and ploughman's, or even as a dip for crudités.

Quality Parameters

pH	3.0-3.4
%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	No		
Animal Products and/or derivatives	No		
Fruit and/or derivatives	Yes	White Grape Vinegar	
Vegetables and/or derivatives	No		
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	Xanthan Gum	
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	2000	kJ
	485	kcal
Fat	47.2	g
<i>of which saturates</i>	4.2	g
Carbohydrate	11.9	g
<i>of which sugars</i>	11.5	g
Fibre	0.9	g
Protein	1.8	g
Salt	2.1	g

Shelf-Life and Storage	
Unopened Shelf-life	15 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	164	110	60	60
Primary - Cap	Tinplate	10	Diameter (mm)		58
Tamper Proofing Details	Tamper strip				
Neck Seal	n/a				
Secondary - Tray	n/a				
Secondary - Shrink-wrap	Plastic	23			
Secondary - Case			110	120	180

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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enhancements. Tamper evident measures used on all primary packaging

Gross weight single unit (g)	375
Gross weight per case (g)	2274

Units per Case	6
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Number cases per layer (standard pallet)	47
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Number cases per pallet (standard pallet)	423
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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 Cap
Barcode - Single Unit	5060103390441
Barcode - Case	05060103394661

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	08/10/2014	C Taylor	New specification format
002	14/11/2014	N Spiller	Updated nutrition and ingredient dec
003	07/01/2015	C Robinson	Updated Dietary & Food Intolerance Data &
004	23/03/2017	D Hayward	Updated Ingredients
005	28/07/2017	L Andrews	New Artwork
006	13/02/2018	L Andrews	New Specification Template
007	03/05/2018	K Starling	Specification Review Update
008	21/05/2018	J Cloke	Corrected tamper details
009	02/12/2021	H Majewska	Specification Review Update
010			