

Product Specification

Legal Product Name	Green Peppercorn Sauce
Product Name (descriptive)	Warming Green Peppercorn Sauce
Atkins and Potts Product Code	788
Atkins and Potts PRAP code	PRAP027
Country of origin	Made in the UK from ingredients of various origin
Declared weight	200g e

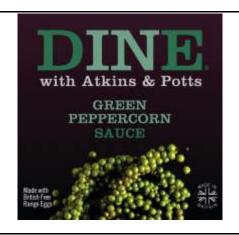
Ingredient Declaration(%QUID)

Rapeseed Oil, Water, Green Peppercorn Paste (11%) (Green Peppercorns, Water, Salt, Acidity Regulator: Acetic Acid), Free Range Pasteurised **Egg** Yolk (**Egg** Yolk, Salt), Dijon **Mustard** (Water, **Mustard** Seeds, White Vinegar, Salt), Sugar, White Grape Vinegar, Concentrated Lemon Juice, Shallots, Stabiliser: Xanthan Gum, Preservative: Potassium Sorbate, Tomato Paste, Lemon Zest, Dill

Product image:



Product label:





Product Description

DINE IN Green Peppercorn Sauce is a properly peppery condiment with plenty of punch. This classic sauce is great with steak, duck or game dishes. It also works wonderfully well with traditional sausages or thick-cut beef sandwiches.

	Quality Parameters
рН	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	>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 & Intolera	nce Information		
Allergen & infolerdi	Present in	Name of Ingredient	Present in
Allergen & Intolerance Information	Product		Factory
Milk and/or derivatives	No		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	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		1
Preservatives/Antioxidants	Yes	Potassium Sorbate	1
Maize and/or derivatives	No		1
Animal Products and/or derivatives	Yes	Egg Yolk	1
		White Grape Vinegar,	1
		Concentrated Lemon	
En it and to a desire at a	V	Juice, Tomato Paste,	
Fruit and/or derivatives	Yes	Lemon Zest	4
Vegetables and/or derivatives	Yes	Shallots	4
Irradiated ingredients	No		4
GM Ingredients Natural colours or flavours	No		4
	No		4
Artificial/NI colours or flavours	No		4
Azo and coal tar dyes	No		4
All illegal dyes	No		4
BHA/BHT	No	A satis A sist Waystla sus	4
	\/	Acetic Acid, Xanthan	
Other additives	Yes	Gum	4
Glutamates	No		4
Benzoates	No		J

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	Yes	
Suitable for Lactose Intolerants	Yes	
Certified Halal	Not certified	
Certified Kosher	Not certified	
Is product Organic	No	

Nutritional Information (calculated by Nutricalc)				
	Typical Value	es/100g		
Energy	1437	kJ		
	357	kcal		
Fat	35.6	g		
of which saturates	3.5	g		
Carbohydrate	7.3	g		
of which sugars	5.2	g		
Fibre	1	g		
Protein	1.3	g		
Salt	0.92	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					
			Dir	mensions (m	m)
	Materials	Weight (g)	Height	Width	Length
Primary - Jar	Glass	164	110	60	60
Primary - Cap	Tinplate	10	Diamet	er (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

AP_3.6.2_DINE_Finished Goods Specification Retail Green Peppercorn Sauce_v01

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

Number cases per layer (standard	47
pallet)	4/

Units per Case 6

Number cases per pallet (standard	400
pallet)	423

AP_3.6.2_DINE_Finished Goods Specification Retail Green Peppercorn Sauce_v01

Labelling Information		
Coding/Durability BB - DD MM YYYY, Lot - YDDD (e.g. 15th January 2014 is 4015)		
osition on Pack See Cap		
Barcode - Single Unit	arcode - Single Unit 5060103390021	
Barcode - Case	05060103394654	

	Transportation	
Ī	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	٦
Title: Date:	02/12/2021	7

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	14/11/2014	N Spiller	New Specification Template
002	19/01/2015	C Robinson	Increase Shelf Life
003	31/07/2017	L Andrews	New Artwork and Version Number
004	13/02/2018	L Andrews	New Specification Template
005	26/03/2018	L Andrews	Updated nutrition information and label artwork
006	03/05/2018	K Starling	Specification Review Update
007	21/05/2018	J Cloke	Updated Tamper details
800	02/12/2021	H Majewska	Specification Review Update
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