

# ATKINS & POTTS™

INSPIRED DINING™

## Product Specification

|                               |   |
|-------------------------------|---|
| Legal Product Name            | Hollandaise Sauce   |
| Product Name (descriptive)    | Buttery Hollandaise Sauce Made With British Free Range Eggs |
| Atkins and Potts Product Code | 777   |
| Atkins and Potts PRAP code    | PRAP032   |
| Country of origin             | Made in the UK from ingredients of various origin           |
| Declared weight               | 205g e  |

|                               |   |
|-------------------------------|---|
| Ingredient Declaration(%QUID) | Sunflower Oil, Water, Butter (16%) (Contains <b>Milk</b> ), Free Range Pasteurised <b>Egg</b> Yolk (7%) ( <b>Egg</b> Yolk, Salt), Sugar, White Grape Vinegar, Concentrated Lemon Juice (1%), Salt, Dijon <b>Mustard</b> (Water, <b>Mustard</b> Seeds, White Vinegar, Salt), Natural Colour: Beta Carotene, Stabiliser: Xanthan Gum, Preservative: Potassium Sorbate, Acidity Regulator: Lactic Acid |
|-------------------------------|---|



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**Product Description**

DINE IN Hollandaise Sauce is a classic sauce with subtle butter and lemon notes. Traditionally served over asparagus and essential for eggs Benedict, it also works wonderfully with fish or steamed vegetables.

**Quality Parameters**

|                       |   |
|-----------------------|---|
| pH                    | 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 <sup>2</sup> | >10 <sup>4</sup> | Every production run |
| Yeast & Moulds       | <10              | >10 <sup>3</sup> | Every production run |
| Enterobacteriaceae   | <10              | >10 <sup>2</sup> | Every production run |
| Lactic Acid Bacteria | <10              | >10 <sup>3</sup> | Every production run |

**Allergen & Intolerance Information**

| Allergen & Intolerance Information       | Present in Product | Name of Ingredient                            | Present in Factory |
|--|--------------------|---|--------------------|
| Milk and/or derivatives                  | Yes                | Butter  | 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                 |   |                    |
| Preservatives/Antioxidants               | Yes                | Lactic Acid, Pottasium Sorbate                |                    |
| Maize and/or derivatives                 | No                 |   |                    |
| Animal Products and/or derivatives       | Yes                | Egg Yolk, Butter                              |                    |
| Fruit and/or derivatives                 | Yes                | White Grape Vinegar, Concentrated Lemon Juice |                    |
| Vegetables and/or derivatives            | No                 |   |                    |
| Irradiated ingredients                   | No                 |   |                    |
| GM Ingredients                           | No                 |   |                    |
| Natural colours or flavours              | Yes                | Beta Carotene                                 |                    |
| 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               | No            |
| Suitable for Coeliacs             | Yes           |
| Suitable for Lactose Intolerants  | No            |
| Certified Halal                   | Not certified |
| Certified Kosher                  | Not certified |
| Is product Organic                | No            |

| Nutritional Information (calculated by Nutricalc) |                     |      |
|---|---------------------|------|
|   | Typical Values/100g |      |
| Energy  | 2062                | kJ   |
|   | 500                 | kcal |
| Fat   | 52                  | g    |
| <i>of which saturates</i>                         | 13.2                | g    |
| Carbohydrate                                      | 6.6                 | g    |
| <i>of which sugars</i>                            | 6.0                 | g    |
| Fibre   | 0.3                 | g    |
| Protein   | 1.2                 | g    |
| Salt  | 1.4                 | g    |

| Shelf-Life and Storage |  |
|------------------------|--|
| Unopened Shelf-life    | 14 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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|                              |      |
|------------------------------|------|
| Gross weight single unit (g) | 380  |
| Gross weight per case (g)    | 2304 |

|                |   |
|----------------|---|
| Units per Case | 6 |
|----------------|---|

|  |    |
|--|----|
| Number cases per layer (standard pallet) | 47 |
|--|----|

|   |     |
|---|-----|
| Number cases per pallet (standard pallet) | 423 |
|---|-----|

**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 | 5060103390014  |
| Barcode - Case        | 05060103392803   |

**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<br>Tel: 01635 254249<br>Fax: 01635 886238<br>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:

*H Majewska*

Title: 

|                   |
|-------------------|
| Technical Manager |
|-------------------|

Date: 

|            |
|------------|
| 02/12/2021 |
|------------|

| VERSION | ISSUE DATE | UPDATED BY | REASON FOR UPDATE                      |
|---------|------------|------------|--|
| 001     | 14/11/2014 | N Spiller  | New Specification Template             |
| 002     | 15/11/2016 | D Hayward  | Updated Techical contact to D.Hayward  |
| 003     | 23/03/2017 | D Hayward  | Updated weight, ingredients, label and |
| 004     | 28/07/2017 | L Andrews  | New Artwork                            |
| 005     | 02/08/2017 | L Andrews  | Update Tamper Proofing                 |
| 006     | 13/02/2018 | L Andrews  | New Specification Template             |
| 007     | 03/05/2018 | K Starling | Specification Review Update            |
| 008     | 22/03/2019 | H Majewska | Shelf life updated                     |
| 009     | 27/05/2021 | H Majewska | allergen section updated               |
| 010     | 02/12/2021 | H Majewska | Specification Review Update            |