ATKINS & POTTS TANK INSPIRED DINING

Product Specification

Legal Product Name	Inspired Dining Mushroom Pour Over Sauce
Product Name (descriptive)	Inspired Dining Mushroom Pour Over Sauce
Atkins and Potts Product Code	ID1577
Atkins and Potts PRAP code	PRAH012
Country of origin	Made in the UK from ingredients of various origin.
Declared weight	200g e

	Water, Onions, Double Cream (contains Milk), Mushroom Stock (4%) (Mushroom (Mushroom Concentrate, Dried Mushroom), Salt, Cornflour), Rapeseed Oil, Cornflour, Mixed Mushrooms (2% (Oyster, Shitake, Porcini), Mushrooms (2%), Concentrated Lemon Juice, Garlic, Dried Porcini Mushrooms (0.6%), Sugar, Emulsifier: Soya Lecithin, Black Pepper.
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Product image:

Product label:





Product Description

A quick to use, rich classic pour over sauce ideally suited for pork, chicken, duck or steak. Also enjoy with your favourite pasta.

Quality Parameters		
рН	<4.3	
%Total Soluble Solids	4-8%	
Metal detection	2.5mm ferrous, 3mm non-ferrous, 3.5mm stainless steel or lowest sensitivity	
Organoleptic	Compared against last previously accepted batch	

Microbiological Information				
Test	Target CFU/g	Reject CFU/g	Frequency	
TVC	<10 ²	>104	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	

Allergen & Intolera	nce Information		
Allergen & Intolerance Information	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	Yes	Double Cream	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	Yes	Soya Lecithin	Yes
Lupin and/or derivatives	No	.,	No
Wheat/Barley/Oats/Rye and/or derivatives	No		Yes
Mustard and/or derivatives	No		Yes
Gluten	No		Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	No		Yes
Yeast	No		103
Sorbates	No		
Preservatives/Antioxidants	No		
Maize and/or derivatives	Yes	Cornflour	
Animal Products and/or derivatives	No	Corrillogi	
Fruit and/or derivatives	Yes	Concentrated Lemon Juice	
		Mushroom Concentrate, Mixed	
		Mushrooms (Oyster,	
Vegetables and/or derivatives	Yes	Shitake, Porcini),Garlic	
Irradiated ingredients	No	,, ,	1
GM Ingredients	No		1
Natural colours or flavours	No		1
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	Soya Lecithin	
Glutamates	No	<u> </u>	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	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)			
	ľ	Typical Value	es/100g	
Energy		402	kJ	
		97	kcal	
Fat		7.4	g	
of which so	aturates	2.4	g	
Carbohydrate		5.7	g	
of which	n sugars	1.8	g	
Fibre		1.1	g	
Protein		1.3	g	
Salt		0.6	g	

Shelf-Life and Storage		
Unopened Shelf-life	24 months	
Opened Shelf-life	3 days	
Storage unopened	Cool and dry away from direct sunlight and heat.	
Storage opened	Tightly reseal. Refrigerate	

Packaging Information					
Dimensions (mm)					m)
	Materials	Weight (g)	Height	Width	Length
Primary - Pouch	PET, oxygen permeability <2 cm3/m3/24h	7	180	110	55
Primary - Cap	n/a		Diameter (mm) n/a		
Tamper Proofing Details	Fully Sealed Pouch				
Neck Seal	n/a				
Secondary - Tray	n/a				
Secondary - Shrink-wrap	n/a			•	•
Secondary - Case	Cardboard	75	182	112	220

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)	207	
Gross weight per case (g)	1317	
Number cases per layer (standard	38	

pallet)

Units per Case	6

Number cases per pallet (standard	228
pallet)	228

Labelling Information			
Coding/Durability BB - DD MM YYYY, Lot - YDDD (e.g. 15th January 2014 is 4015)			
Position on Pack	K Back of Pouch		
Barcode - Single Unit	5060103391202		
Barcode - Case	05060103391271		

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

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Signed:				
	H Majewska			
	<i>y</i>			
Title:	Technical Manager			
Date:	01/12/2021			

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	12/01/2018	L Andrews	New Product
002	04/04/2018	L Andrews	New Specification Version Number
003	17/07/2018	J Cloke	Corrected Specification
004	17/11/2018	H Majewska	Spec review.
005	01/12/2021	H Majewska	Allergen Section Updated
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