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1.0 Supplier Name, Address, Telephone Number & e-mail address

Potts Partnership Ltd Rutland House, Groundwell Industrial Estate, Swindon, SN25 5AZ.

TEL: 01672 556109

EMAIL: info@pottspartnership.co.uk

2.0 Product Information

2.1 Product Name: Canned Chicken Stock

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A thin, brown liquid with a seasoned, roast chicken flavour.

2.4 Product Weight

Weight - State Net or Average Weight (e mark)	500ml
Drained Weight (If applicable)	N/A
Product Count/Size (If applicable)	N/A

2.5 Storage

Unopened	Ambient
Opened	Refrigerate at or below 8°C

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2.6 Shelf Life

Shelf Life from Manufacture	18 Months
Shelf Life Once Opened	3 Days

2.7 Durability & Traceability

Format – i.e. Best Before, Use by, Best before end?	Best Before
Batch Code – Format & Explain	Julian code with year number at the beginning eg YYDDD
Position on Packaging	Printed on base of can
Unit Barcode	5060178332216

3.0 Packaging

3.1 Descriptions

Inner Packing	500ml Printed Aluminium Drinks Can
Outer Packing	PK00308 - Black & White Large Box with Potts written on it and perforations for easy display.

3.2 Outer Pack Label

Product Name	POT107 Chicken Stock Can
Quantity	8
Weight	500ml
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best before/Use by date	MMM/YYYY
Outer Case Barcode	15060178332213

4.0 <u>Ingredients List & Allergen Warnings</u>

4.1 Full Ingredient list, as required on the label.

Water, Chicken Stock Base (7%) (Chicken Stock [Chicken Bones, Chicken Fat, Water, Salt], Yeast Extract [Yeast Extract, Salt], Natural Flavouring, Antioxidant: Rosemary Extract), Salt, Sugar, Acidity Regulator: Lactic Acid.

4.2 Compound Ingredients – List all compound ingredients in the product and their full ingredient breakdown

Compound Ingredient	Ingredient Breakdown
Chicken Stock Base	Chicken Stock [Chicken Bones, Chicken Fat, Water, Salt], Yeast Extract [Yeast Extract, Salt], Natural Flavouring, Antioxidant: Rosemary Extract

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 $4.3~{\rm Additives}$ and E Numbers – List all additives & Processing aids in product including carry over from compound ingredients.

Name	'e' Number.	Function	Present in Compound	Level
Lactic Acid	E270	Acidity		
		Regulator		

4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of Origin	Ingredient Name	%	Country of Origin
Water		UK			
Chicken Stock	7%	Sweden, Denmark, France, Spain,			
Base		Netherlands, Germany, China,			
		Belgium, Morocco, Italy, UK			
Sugar		Beet: Belgium, Finland,			
		France, Germany, Italy,			
		Netherlands, Poland, UK			
		Cane: Argentina / Australia,			
		Belize, Brazil, Costa Rica, El			
		Salvador, Eswatini, Fiji,			
		Guadeloupe, Guatemala, Guyana,			
		Honduras, Jamaica, Laos,			
		Malawi, Mauritius, Mexico,			
		Mozambique, Nicaragua, Panama,			
		Peru, Reunion, South Africa,			
		Vietnam, Zambia			
Salt		UK			
Lactic Acid		France			

5.0 Allergen & Dietary Information

Suitable for Vegetarians? No animal or fish products and derivatives with the exception of honey, eggs, milk and milk		NO
products		
Suitable for Vegans? Free from all animal & fish products and derivatives including honey, eggs, milk and milk products		NO
Suitable for Coeliacs? Free from gluten, present in wheat, rye, barley and oats. Derivatives of these cereals must comply with the Codex Alimentarius definition of gluten free (nitrogen content of no more than 0.05g per 100g on a dry matter basis	YES	

Does this Product Contain	Yes/No	Give levels & cross contamination risks if applicable
Meat & Meat derivatives	N	Used in factory
Poultry & Poultry derivatives	YES	
Fish & Crustaceans *	N	Used in factory
Molluscs & Products thereof *	N	
Other Seafood/Fishery Products and derivatives	N	
Other Animal derivatives e.g. Gelatine Rennet etc.	N	
Egg & Egg derivatives *	N	Used in factory
Milk & Milk derivatives *	N	Used in factory

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Cereals containing Gluten *	N	Used in factory
Gluten *	N	Used in factory
Lupin & products thereof *	N	
Soya & Soya derivatives *	N	Used in factory
Maize & Maize derivatives	N	Used in factory
Peanut & Peanut derivatives *	N	
Nut & Nut derivatives *	N	
Sesame Seed & Sesame derivatives *	N	
Other Seeds & derivatives	N	
Mustard *	N	Used in factory
Celery *	N	Used in Factory
Honey	N	Used in Factory
Sulphur dioxide & sulphites >10ppm *	N	Used in Factory

6.0 Genetic Modification Information

	Yes/No	Details
Product contains genetically modified material; DNA/Protein	No	
Product contains ingredients that have been produced from a GM source, but do not contain any GM material	No	
Product contains ingredients that have been produced using GM organisms e.g. Chymogen, Aspartame.	No	
Product contains non-GM ingredients from potential GM list e.g. Soya & derivatives, maize & derivatives, rapeseed, tomato, potato, chicory, HVP, glucose syrups, dextrin's, maltodextrin, maltose, dextrose, fructose, glycerides, xanthan gum, sodium ascorbate, citric acid, ascorbic acid, caramel, emulsifiers, carriers, yeast products, vitamins.	No	

7.0 Nutritional Information

	Per 100g/ml		
Energy	25Kcal	Total carbohydrates	0.7g
Energy	103kJ	of which sugars	0.6g
Protein	2.3g	Salt	1.5g
Total Fat	1.3g	Fibre	0.0g
of which saturates	0.4g		

8.0 Chemical/Physical Properties

Test	Specification	Test Frequency
pН	3.8-4.0	Each batch
TS Solids	N/A	

9.0 Processing Method

Ingredients are blended and cold filled into cans, then heat treated. Manufacturing takes place both in house and under contract.

10.0 Microbiological Testing

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<u>Tests</u>	Test Code	Target (cfu/g)	Limit (cfu/g)	Test Frequency
TVC	TVCF	<10 ⁵	107	Each Production Run
Enterobacteriaceae	EntF	<10	10 ²	Each Production Run
Bacillus Cereus	BcF	<103	105	Each Production Run
Clost Perfringens	CpF	<102	103	Each Production Run
Yeasts	YF	<10 ³	10 ⁵	Each Production Run
Moulds	MF	<10 ²	104	Each Production Run
Beta Glucuronidase positive E. coli	EcF	<10	10	Each Production Run
Listeria monocytogenes	ListBD	Not detected in 25g	Present in 25g with Enumeration of Listeria <100cfu	Each Production Run
Salmonella spp.	S5-25	Not detected in 25g	Not detected in 25g	Each Production Run

11.0 Metal Detection

Metal detection is not in place. Physical contamination is controlled by can inversion and line filtration.

12.0 Agreed Responsibilities

All raw materials supplied to the co-packer are the responsibility of Potts Partnership Limited.

Potts Partnership supplies the co-packer with all the required information including, specifications for raw materials, packaging, packing and for the finished products.

The manufacture process from reception of raw materials to finished product is the responsibility of the copacker.

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Potts Partnership

Completed by	Name: Carolina Maestrello			
	Role: Technical Manager			
Date: 11/10/2024				
Approved by:	Name: Carolina Maestrello			
	Role: Technical Manager			
Date: 11/10/2024	Signature: Condina —			

Amendment Log:

Version	<u>Reason</u>	<u>Date</u>	<u>Approval</u>
5	Addition of responsibilities and change to address.	12/12/2022	MP
6	Metal detection, process and responsibilities updated	04/07/2023	CM
7	Added footnote	04/10/2023	CM
8	Removed asterisk from maize. Ingredient countries of origin updated (Chicken stock base, Sugar)	24/05/2024	JS
9	Updated micro limits	11/10/2024	CM

From the date of receipt of the specification - If no amends are requested within 14 days, Potts will accept this as the approval of the specification, between both parties.

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