

FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	DINE Miso Sauce with Ginger
Product Legal Name:	Miso Sauce with Ginger
Atkins and Potts Product Code:	2014
Atkins and Potts PRAP Code:	PPAP224
Country of Origin:	Made in the UK from ingredients of various origin
Declared Weight:	270g e

Ingredient Declaration: (%QUID) Allergens in bold	Water, Miso Paste (23%) (Water, Soybean , Rice, Salt), Sugar, Rice Vinegar, Muscovado Sugar, Ginger Puree (3.2%), Mirin (Rice Wine, Glucose Syrup, Water), Rapeseed Oil, Cornflour, Garlic Puree, Tamarind, Dehydrated Tamari Sauce [Soy Sauce (Soybean , Salt, Spirit Vinegar), Maltodextrin, Salt], Sesame Oil, Concentrated Lime Juice
Is there any Origin or Varietal Claim?	Note: Atkins and Potts Ltd ingredients approval and purchasing process is used to support these claims.

Product Images



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Product label



Organoleptic

	Target	Reject
Appearance	Brown in colour, smooth with a medium consistency with grains/flecks of miso.	Light in Colour, Watery or Very Dark brown, Blackened and burnt in appearance.
Aroma	Savoury miso & ginger aroma, garlic acidity with a back note of lime.	Weak Miso aroma, Lack of Ginger & Garlic aroma. Burnt, tainted or off notes.
Taste	Savoury umami miso taste with salt. Acidity from vinegar, lime & tamarind. Back note of ginger & garlic.	Tainted or off notes. Burnt/ bitter flavours present. Weak flavours. Missing Miso, Ginger or Garlic flavours. Missing Salt & Acidity.
Texture	Smooth medium consistency with a slight graininess.	Thin/watery product or thick/dry Lumpy or pieces that have been left unblended.

Quality Parameters

pH	3.6 – 3.8
% Total Soluble Solids	N/A
Bostwick (cm)	16 - 18cm
Metal detection (lowest sensitivity)	1.5mm Ferrous, 3mm Non-Ferrous, 4mm Stainless Steel

Microbiological Information

Test	Target CFU/g	Reject CFU/g	Frequency
TVC	<10 ²	>10 ⁴	Annually
Yeast & Moulds	<10	>10 ³	Annually
Enterobacteriaceae	<10	>10 ²	Annually
Lactic Acid Bacteria	<10	>10 ³	Annually

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Allergen & Intolerance Information

	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	-	-	Yes
Egg and/or derivatives	-	-	Yes
Fish and/or derivatives	-	-	Yes
Crustacean and/or derivatives	-	-	-
Molluscs and/or derivatives	-	-	-
Peanut and/or derivatives	-	-	-
Nuts and/or derivatives	-	-	-
Sesame Seeds and/or derivatives	Yes	Sesame Oil	Yes
Soya and/or derivatives	Yes	Soybeans	Yes
Lupin and/or derivatives	-	-	-
Wheat/Barley/Oats/Rye and/or derivatives	-	-	Yes
Mustard and/or derivatives	-	-	Yes
Gluten >20ppm	-	-	Yes
Celery/Celeriac and/or derivatives	-	-	Yes
Sulphites/Sulphur dioxide >10ppm	-	-	Yes
Yeast	-	-	Yes
Preservatives/Antioxidants	-	-	Yes
Maize and/or derivatives	Yes	Cornflour	Yes
Animal Products and/or derivatives	-	-	Yes
Fruit and/or derivatives	-	-	Yes
Vegetables and/or derivatives	Yes	Garlic	Yes
Irradiated ingredients	-	-	-
GM Ingredients	-	-	-
Natural colours or flavours	-	-	Yes
Artificial/NI colours or flavours	-	-	Yes
Azo and coal tar dyes	-	-	-
All illegal dyes	-	-	-
BHA/BHT	-	-	-
Other additives	-	-	Yes
Glutamates	-	-	-
Benzoates	-	-	-

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.

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Suitability

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Coeliacs	Yes
Suitable for Lactose Intolerants	Yes
Certified Halal	No
Certified Kosher	No
Is product Organic	No
Does the customer make any additional claims?	n/a

Note: Brand Owners must inform Atkins and Potts Ltd if they are making any "Free From" claims. Atkins and Potts Ltd can only support "Free From" claims for Gluten Free and GMO which is achieved through allergen segregation, good manufacturing practices and ingredient approval processes -any testing to support these claims is the responsibility of the brand owner. If a brand owner wishes to make any other claim, then it needs to be formally documented and contractually agreed with Atkins and Potts. If the brand owner does make any other claims which have not been formally documented and contractually agreed, then Atkins and Potts are in no way responsible or accountable for any products that do not meet the claim.

Nutritional Information (calculated by Nutricalc)
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	Typical Values per 100g	Typical Values per 15g Serving
Energy (kJ)	494	75
Energy (kcal)	118	18
Fat (g)	4.1	0.6
<i>of which saturates (g)</i>	0.5	0.1
Carbohydrate (g)	16.2	2.4
<i>of which sugars (g)</i>	10.2	1.5
Fibre (g)	1.2	0.2
Protein (g)	3.2	0.5
Salt (g)	3.1	0.5

Shelf-Life and Storage

Unopened Shelf-life	18 months
Opened Shelf-life	4 weeks
Storage unopened	Ambient
Storage opened	Chilled

Note: Atkins and Potts Ltd do not set Customer branded product shelf life and storage-once-open advice. This is set by the customer.

Labelling Information

Coding/Durability	BB - DD MM YYYY, Julian code - YDDD (e.g. 15th January 2014 is 4015)
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Position on Pack	Cap
Barcode - Single Unit	5056339401822
Barcode - Case	05056339401839

Packaging information

Outer case images

Packaging details

			Dimensions (mm)		
	Material	Weight (g)	Length	Width	Height
Primary – 250ml Milk Bottle	Glass	150	62.5 (diameter)		138
Primary – Black Cap	Tinplate	4.5	43 (diameter)		12
Primary – Wrap Around Label	Paper	1	-	185	-
Tamper Proofing – Neck Seal	Black pigmented PVC	1	45 (diameter)		45
Secondary – Case Label	Paper	1	-	102	-
Secondary - Shrink-wrap	LDPE	15	-	-	-
Tertiary - Pallet	Wood	15,000	1200	1000	1200
Tertiary – Pallet wrap	LLDPE	500	2000	500	2000

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)	427
Gross weight per case (g)	2578

Units per Case	6
Number cases per layer	47

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Number cases per pallet

376

Note: Figures are for a standard UK pallet

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	
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Emergency Contact	Robert Young	07956 617817
Technical	Rosie Collens	technical@atkinsandpotts.co.uk

	Approved by Atkins & Potts	Approved By Customer
Signed:		
Title		
Date:		

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001			
002			
003			
004			
005			

This specification supersedes all other previous issued copies and is subject to annual reviews

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