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

Potts Partnership Ltd Elcot Park Elcot Lane Marlborough

SN8 2BG

TEL: 01672 556109

EMAIL: info@pottspartnership.co.uk

### 2.0 Product Information

2.1 Product Name: Canned Beef Stock

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A thin dark, brown liquid with a rich, meaty beef flavor.

#### 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	5060178332209

## 3.0 Packaging

### 3.1 Descriptions

Inner Packing	500ml 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	POT108 Beef Stock Can
Quantity	8
Weight	500ml
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best before/Use by date	DD/MM/YYYY
Outer Case Barcode	15060178332206

## 4.0 Ingredients List & Allergen Warnings

4.1 Full Ingredient list, as required on the label.

Water, Beef Stock Base (7%) (Beef stock, Water, Yeast Extract, Salt, Sugar, Lemon Juice Concentrate, Beef fat) 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				
Beef Stock Base	Beef stock, Water, Yeast Extract, Salt, Sugar, Lemon Juice Concentrate, Beef fat				

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

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

## 4.4 Recipe Breakdown (quid %)

Ingredient Name	%	Country of	Ingredient Name	%	<b>Country of</b>
		Origin			Origin
Water		UK			
Beef Stock Base	7%	Sweden, EU,			
		UK,			
		Netherlands,			
		Argentina,			
		Germany,			
		Holland			
Sugar		UK,			
		Germany			
Salt		UK			
Lactic Acid		France			

## 5.0 Allergen & Dietary Information

<b>Suitable for Vegetarians?</b> No animal or fish products and derivatives with the exception of honey, eggs, milk and milk products		NO
Suitable for Vegans? Free from all animal & fish products and derivatives including honey, eggs, milk and milk products		NO
<b>Suitable for Coeliacs?</b> 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	YES	
Poultry & Poultry derivatives	N	Used in factory
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
Cereals containing Gluten *	N	Used in factory
Gluten *	N	Used in factory
Lupine & 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	

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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 <u>Nutritional Information</u>

	Per 100g/ml		
Energy	20Kcal	Total carbohydrates	1.2g
Energy	84kJ	of which sugars	0.9g
Protein	1.9g	Salt	1.3g
Total Fat	0.7g	Fibre	0.0g
of which saturates	0.3g		

## 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 filled into cans, then heat treated.

## 12.0 <u>Microbiological Testing</u>

<u>Tests</u>	Test Code	Target (≤)	<u>Limit</u>	Test Frequency
TVC	TVCF	100/g	1000/g	Each Production Run
Yeasts	YF	20/g	100/g	Each Production Run
Moulds	MF	20/g	100/g	Each Production Run

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Enterobacteriaceae	EntF	10/g	100/g	Each Production Run
Bacillus Cereus	BcF	20/g	100/g	Each Production Run
Clost Perfringens	CpF	10/g	100/g	Each Production Run
Listeria monocytogenes	ListBD	Not detected in 25g	Not detected in 25g	Each Production Run
Salmonella spp.	S5-25	Not detected in 25g	Not detected in 25g	Each Production Run

## 13.0 Metal Detection

All product is filtered through a 10-mesh filter, before being filled.

## **Potts Partnership**

Completed by	Name: Lisa Davison Role: Quality Control Supervisor
Date: 12/10/2022	
Approved by:	Name: Sandro Sequeira Role: Technical Manager
Date: 12/10/2022	Signature:

## **Amendment Log:**

Version	<u>Reason</u>	<u>Date</u>	<u>Approval</u>
5	Updated country of origin for sugar.	12/10/2022	

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