Contents:

- 1.0 Supplier Contact Details
- 2.0 Product Information
- 3.0 Packaging
- 4.0 Ingredients List & Allergen Warnings
- 5.0 Allergen & Dietary Information
- 6.0 G.M. Information
- 7.0 Nutritional Details
- 8.0 Chemical Information
- 9.0 Processing Method
- 10.0 Microbiological Testing
- 11.0 Metal Detection



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: Vegetable Stock

2.2 Country of Origin: UK

2.3 Product Description – Include Appearance, Flavour & Texture

A thin, light brown liquid with a seasoned vegetable 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

Page 1 of 5	TCH0035	Date: 05.04.19	Issue: 1	Compiled by: Michelle Potts	Authorised by: Michelle Potts
-------------	---------	----------------	----------	-----------------------------	-------------------------------

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	5060178332223

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	POT109 Vegetable Stock Can
Quantity	8
Weight	500ml
Storage Conditions	Ambient
Manufacturing Date	Julian code
Best before/Use by date	DD/MM/YYYY
Case Barcode	15060178332220

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

4.1 Full Ingredient list, as required on the label.

Water, Vegetable Stock Base (7%) (Partially Rehydrated Vegetables (Potato Flakes, Onion, Leek, **Celery**), Salt, Yeast Extract, Carrot Concentrate, Sugar, Sunflower Oil, Lemon Juice Concentrate), Sugar, Salt, Acidity Regulator: Lactic Acid.

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

Compound Ingredient	Ingredient Breakdown
Vegetable Stock Base	Partially Rehydrated Vegetables (Potato Flakes, Onion, Leek, Celery), Salt, Yeast Extract, Carrot Concentrate, Sugar, Sunflower Oil, Lemon Juice Concentrate

Page 2 of 5	TCH0035	Date: 05.04.19	Issue: 1	Compiled by: Michelle	Authorised by: Michelle Potts
				Potts	

4.3 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			
Vegetable Stock Base	7%	The Netherlands, Austria, USA, France, India, UK, Germany, Belgium, Argentina			
Sugar		UK, Germany			
Salt		UK			
Lactic Acid		France			

5.0 <u>Allergen & Dietary Information</u>

Suitable for Vegetarians? No animal or fish products and derivatives with the exception of honey, eggs, milk and milk products	YES	
Suitable for Vegans? Free from all animal & fish products and derivatives including honey, eggs, milk and milk products	YES	
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	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

Page 3 of 5	TCH0035	Date: 05.04.19	Issue: 1	Compiled by: Michelle Potts	Authorised by: Michelle Potts
-------------	---------	----------------	----------	-----------------------------	-------------------------------

Peanut & Peanut derivatives *	N	
Nut & Nut derivatives *	N	
Sesame Seed & Sesame derivatives *	N	
Other Seeds & derivatives	N	
Mustard *	N	Used in factory
Celery *	YES	
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	15Kcal	Total carbohydrates	2.3g
Energy	64kJ	of which sugars	1.8g
Protein	0.7g	Salt	1.2g
Total Fat	0.2g	Fibre	0.2g
of which saturates	0.0g		_

8.0 Chemical/Physical Properties

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

9.0 Processing Method

Ingredients are blended and filled into cans, then heat treated.

Page 4 of 5	TCH0035	Date: 05.04.19	Issue: 1	Compiled by: Michelle	Authorised by: Michelle Potts
				Potts	

10.0 Microbiological Testing

<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
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

11.0 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: 30/09/2022	
Approved by:	Name: Sandro Sequeira Role: Technical Manager
Date:12/10/2022	Signature:

Amendment Log:

Version	Reason	<u>Date</u>	<u>Approval</u>
5	Updated country of origin for sugar.	30/09/2022	

Page 5 of 5	TCH0035	Date: 05.04.19	Issue: 1	Compiled by: Michelle Potts	Authorised by: Michelle Potts
-------------	---------	----------------	----------	-----------------------------	-------------------------------