

# **Product Specification**

Legal Product Name	Beef, Red Wine & Thyme Gravy
Product Name (descriptive)	Beef, Red Wine & Thyme Gravy
Atkins and Potts Product Code	1010
Atkins and Potts PRAP code	PRAP146
Country of origin	Made in the UK from ingredients of various origin
Declared weight	350g e

# Ingredient Declaration(%QUID)

Water, Red Wine (8%) (Contains **Sulphites**), Beef Stock (5.4%) [(Water, Beef Stock, Onion Powder, Tomato Powder, Ground Black Pepper, Ground Rosemary, Ground Bay Leaf, Garlic Powder), Yeast Extracts, Dried Glucose Syrup, Natural Flavouring, Salt, Sunflower Oil], Cornflour, Onions, Sugar, Sunflower Oil, Dijon **Mustard** (Water, **Mustard** Seeds, White Vinegar, Salt), Yeast Extracts, Thyme (0.25%), Salt, Black Pepper, Tomato Paste

### Product image:



### Product label:



# **Product Description**

DINE IN Beef, Red Wine and Thyme Gravy is made with love and quality ingredients for you to create a special meal at home. Real food and time to enjoy it. This gourmet gravy combines the richness of good red wine with a subtle hint of thyme. Simply heat and pour over roast, pan-fried or grilled beef joints or steaks.

	Quality Parameters
рН	4.0-4.2
%Total Soluble Solids	6-10%
Metal detection	2mm Ferrous, 3mm Non-Ferrous, 3.5mm Stainless Steel or lowest sensitivity setting
Organoleptic	Compared against last previously accepted batch

Microbiological Information			
Test	Target CFU/g	Reject CFU/g	Frequency
TVC	<10 <sup>2</sup>	>104	Once per year
Yeast & Moulds	<10	>10 <sup>3</sup>	Once per year
Enterobacteriaceae	<10	>10 <sup>2</sup>	Once per year
Lactic Acid Bacteria	<10	>10 <sup>3</sup>	Once per year

Allergen & Intolerance	• Information		
Allergen & Intolerance Information	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	No		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	No		Yes
Lupin and/or derivatives	No		No
Wheat/Barley/Oats/Rye and/or derivatives	No		Yes
Mustard and/or derivatives	Yes	Mustard Seeds	Yes
Gluten	No		Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	No		Yes
Yeast	yes	yeast extracts	
Sorbates	No		]
Preservatives/Antioxidants	No		1
Maize and/or derivatives	Yes	Cornflour	]
Animal Products and/or derivatives	Yes	Beef Stock	
		Red Wine,	
		Concentrated Lemon	
		Juice , Red Grape	
		Vinegar, Cooked	
Fruit and/or derivatives	Yes	Grape Must	
Vegetables and/or derivatives	Yes	Onions	
Irradiated ingredients	No		
GM Ingredients	No		
Natural colours or flavours	Yes	Natural Flavouring	
Artificial/NI colours or flavours	No		
Azo and coal tar dyes	No		
All illegal dyes	No		_
BHA/BHT	No		

Other additives	No	
Glutamates	No	
Benzoates	No	

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	No	
Suitable for Vegans	No	
Suitable for Coeliacs	Yes	
Suitable for Lactose Intolerants	Yes	
Certified Halal	Not certified	
Certified Kosher	Not certified	
ls product Organic	No	

Nutritional Information (calculated by Nutricalc)			
	Typical Value		
Energy	208.0	kJ	
	49.0	kcal	
Fat	0.9	g	
of which saturates	0.1	g	
Carbohydrate	8.4	g	
of which sugars	1.4	g	
Fibre	0.2	g	
Protein	1.9	g	
Salt	1.5	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)		
	Materials	Weight (g)	Height	Width	Length	
Primary - Pouch	PET, oxygen permeability <2 cm3/m3/24h	9	202	90	70	
Primary - Cap	n/a		Diamet	er (mm)	n/a	
Tamper Proofing Details	Fully Sealed Pouch					
Neck Seal	n/a					
Secondary - Box	Cardboard	93				
Secondary - Shrink-wrap	n/a					
Secondary - Case			205	128	217	

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)	359
Gross weight per case (g)	2247

Units per Case	6
•	

Number cases per layer (standard	20
pallet)	38

Number cases per pallet (standard	100
pallet)	190

Labelling Information				
Coding/Durability	BB - DD MM YYYY, Lot - YDDD (e.g. 15th January 2014 is 4015)			
Position on Pack	Back of Pouch			
Barcode - Single Unit	5060103395057			
Barcode - Case	05060103395064			

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 Signed: Hanna Majewska Title: Technical Manager Date: 02/12/2021

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	21/11/2014	N Spiller	New Specification Template
			New Specification Version Number & New Pre-
002	31/10/2017	L Andrews	printed pouches
003	14/02/2018	L Andrews	New Specification Template
004	27/08/2020	H Majewska	New ing dec and nutritional
005	02/12/2021	H Majewska	Specification Review Update
006			
007			
800			
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