

# ATKINS & POTTS™

## INSPIRED DINING™

### Product Specification

|                               |                                                   |
|-------------------------------|---------------------------------------------------|
| Legal Product Name            | Red Onion Gravy                                   |
| Product Name (descriptive)    | Red Onion Gravy                                   |
| Atkins and Potts Product Code | 1020                                              |
| Atkins and Potts PRAP code    | PRAP149                                           |
| Country of origin             | Made in the UK from ingredients of various origin |
| Declared weight               | 350g e                                            |

|                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Ingredient Declaration(%QUID) | Water, Red Onions (17%), Red Wine, Cornflour, Balsamic Vinegar (Red Wine Vinegar, Cooked Grape Must), Vegetable Stock [(Water, Onion Powder, Carrot Powder, Tomato Powder, Ground Black Pepper, Ground Bay Leaf, Garlic Powder), Dried Glucose Syrup, Salt, Yeast Extracts, Sunflower Oil, Natural Flavouring], Muscovado Sugar, Worcester Sauce (Water, White Vinegar, Sugar, Onion, Salt, Tamarind Paste, Cloves, Ginger, Garlic, <b>Barley</b> Malt Extract), Onion Powder (1.3%), Salt, Rapeseed Oil, Sugar, Parsley, Black Pepper, Acidite Regulator: Lactic Acid |
|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

### Product image:



### Product label:



**Product Description**

DINE IN Red Onion Gravy is made with love and quality ingredients for you to create a special meal at home. Real food and time to enjoy it. Simply heat this quick-to-use classic gravy and pour over beef, sausages, mashed potatoes or Yorkshire puddings. You can also add flaked blue cheese or crumbled goat's cheese for extra bite.

**Quality Parameters**

|                       |                                                                                   |
|-----------------------|-----------------------------------------------------------------------------------|
| pH                    | 3.9-4.2                                                                           |
| %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                  | $<10^2$      | $>10^4$      | Once per year |
| Yeast & Moulds       | $<10$        | $>10^3$      | Once per year |
| Enterobacteriaceae   | $<10$        | $>10^2$      | Once per year |
| Lactic Acid Bacteria | $<10$        | $>10^3$      | 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 | Yes                | Barley Malt Extract                                                    | Yes                |
| Mustard and/or derivatives               | No                 |                                                                        | Yes                |
| Gluten                                   | No                 |                                                                        | Yes                |
| Celery/Celeriac and/or derivatives       | No                 |                                                                        | Yes                |
| Sulphites/Sulphur dioxide                | No                 |                                                                        | Yes                |
| Yeast                                    | Yes                | Yeast Extract                                                          |                    |
| Sorbates                                 | No                 |                                                                        |                    |
| Preservatives/Antioxidants               | No                 |                                                                        |                    |
| Maize and/or derivatives                 | Yes                | Cornflour                                                              |                    |
| Animal Products and/or derivatives       | No                 |                                                                        |                    |
| Fruit and/or derivatives                 | Yes                | Red Wine, Red Wine Vinegar, Cooked Grape Must, Lemon Juice Concentrate |                    |
| Vegetables and/or derivatives            | Yes                | Red Onions, Onion, Carrot, Garlic                                      |                    |
| 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         | Yes           |
| Suitable for Vegans              | Yes           |
| Suitable for Coeliacs            | Yes           |
| Suitable for Lactose Intolerants | Yes           |
| Certified Halal                  | Not certified |
| Certified Kosher                 | Not certified |
| Is product Organic               | No            |

#### Nutritional Information (calculated by Nutricalc)

|                           | Typical Values/100g |      |
|---------------------------|---------------------|------|
| Energy                    | 217.0               | kJ   |
|                           | 51.0                | kcal |
| Fat                       | 0.7                 | g    |
| <i>of which saturates</i> | 0.1                 | g    |
| Carbohydrate              | 9.8                 | g    |
| <i>of which sugars</i>    | 4.5                 | g    |
| Fibre                     | 0.4                 | g    |
| Protein                   | 0.7                 | g    |
| Salt                      | 1.1                 | 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<br><2 cm3/m3/24h | 9          | 202             | 90    | 70     |
| Primary - Cap           | n/a                                       |            | Diameter (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 pallet) | 38 |
|------------------------------------------|----|

|                                           |     |
|-------------------------------------------|-----|
| Number cases per pallet (standard 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 | 5060103395033                                                |
| Barcode - Case        | 05060103395040                                               |

| 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<br>Tel: 01635 254249<br>Fax: 01635 886238<br>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                                 |
| 002     | 01/11/2017 | L Andrews  | New Specification Version Number & New Pre-printed pouches |
| 003     | 14/02/2018 | L Andrews  | New Specification Template                                 |
| 004     | 27/08/2020 | H Majewska | Spec review                                                |
| 005     | 02/12/2021 | H Majewska | Specification Review Update                                |
| 006     |            |            |                                                            |
| 007     |            |            |                                                            |
| 008     |            |            |                                                            |
| 009     |            |            |                                                            |
| 010     |            |            |                                                            |