ATKINS & POTTS™
INSPIRED DINING™

Product Specification

Legal Product Name	Classic Chicken Gravy
Product Name (descriptive)	Classic Chicken Gravy
Atkins and Potts Product Code	1392
Atkins and Potts PRAP code	PRAP195
Country of origin	Made in the UK from ingredients of various origin
Declared weight	350g e

Ingredient Declaration(%QUID)	Water, Chicken Stock (8.2%) [(Water, Chicken Stock, Onion Powder, Carrot Powder, Ground Rosemary, Ground Thyme), Dried Glucose Syrup, Yeast Extracts, Salt, Natural Flavouring, Sugar, Rapeseed Oil], White Wine, Cornflour, Onions, Sugar, Rapeseed Oil, Acidity Regulator: Lactic Acid, Tomato Paste, Yeast Extract

Product image:

Product label:

Product Description
DINE IN Chicken 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 classic gravy is made from delicious chicken stock for full flavour. Simply heat and pour over roast, steamed, pan-fried or grilled chicken. You can also stir in some roughly chopped fresh herbs for

Quality Parameters	
pH	4.1-4.3
%Total Soluble Solids	6-12%
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	No		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	Yes	Chicken	
Fruit and/or derivatives	Yes	Concentrated Lemon Juice , White Wine	
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	Yes	Lactic Acid	
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
Is product Organic	No

Nutritional Information (calculated by Nutricalc)		
	Typical Values/100g	
Energy	220.0	kJ
	52.0	kcal
Fat	0.9	g
of which saturates	0.1	g
Carbohydrate	10.1	g
of which sugars	2.0	g
Fibre	0.2	g
Protein	1.4	g
Salt	1.9	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		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	5060103390397
Barcode - Case	0506013390410

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
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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	09/07/2015	N Spiller	New product
002	02/09/2015	N Spiller	Product image added
003	07/06/2017	J Cloke	New pouch design specification & updated shelf life
004	31/10/2017	L Andrews	New Specification Version Number & New Pre-printed pouches
005	14/02/2018	L Andrews	New Specification Template
006	31/05/2018	K Starling	Specification Review Update
007	27/08/2020	H Majewska	new ing dec and nutritional
008	02/12/2021	H Majewska	Specification Review Update
009			
010			