

ATKINS & POTTS™

INSPIRED DINING™

Product Specification

Legal Product Name	Inspired Dining Beef and Horseradish Gravy
Product Name (descriptive)	Inspired Dining Beef and Horseradish Gravy
Atkins and Potts Product Code	1700
Atkins and Potts PRAP code	PRID020
Country of origin	Made in the UK from ingredients of various origin
Declared weight	200g
Label code	LBID1700

Ingredient Declaration(%QUID)	<p>Water, Beef Stock (4%) (Water, Yeast Extract, Salt, Beef Stock, Lemon Juice Concentrate, Sunflower Oil), Horseradish (3.7%) (Horseradish, Rapeseed Oil, Acidity Regulator: Citric Acid, Antioxidant: Sodium Metabisulphite (Contains Sulphites)), Cornflour, Onion, Golden Sugar, Sunflower Oil, Tomato Paste, Dijon Mustard (Water, Mustard Seeds, Spirit Vinegar, Salt), Horseradish Powder (0.2%), Salt, Acidity Regulator: Lactic Acid, Salt, Yeast Extracts, Black Pepper</p>
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Origin or Varietal Claim:	
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Product image:





Product Description

Quality Parameters

pH	< 4.4
%Total Soluble Solids	6-8%
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
Salmonella (cold egg based only)	n/a	n/a	n/a

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

AP_3.6.2_Finished Goods Specification_A&P ID Beef & Horseradish Gravy

Wheat/Barley/Oats/Rye and/or derivatives	No		Yes
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AP_3.6.2_Finished Goods Specification_A&P ID Beef & Horseradish Gravy

Mustard and/or derivatives	Yes	Dijon Mustard	Yes
Gluten	No		Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	Yes	SO2 in Horseradish	Yes
Yeast	Yes	Yeast Extracts	
Sorbates	No		
Preservatives/Antioxidants	Yes	SO2 in Horseradish	
Maize and/or derivatives	Yes	Cornflour	
Animal Products and/or derivatives	Yes	Beef Stock	
Fruit and/or derivatives	Yes	Tomatoes, Lemon Juice (in beef stock)	
Vegetables and/or derivatives	Yes	Onion, Horseradish	
Irradiated ingredients	No		
GM Ingredients	No		
Natural colours or flavours	No		
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
Is product Organic	No
Claims made by Atkins and Potts Ltd: n/a	

Nutritional Information (calculated by Nutricalc)		
	Typical Values/100g	
Energy	196	kJ
	47	kcal
Fat	1.9	g
<i>of which saturates</i>	0.2	g
Carbohydrate	6.1	g
<i>of which sugars</i>	2.0	g
Fibre	0.4	g
Protein	1.7	g
Salt	0.92	g

Shelf-Life and Storage	
Unopened Shelf-life	18 months
Opened Shelf-life	3 days
Storage unopened	Cool and dry away from direct sunlight and heat.
Storage opened	Tightly reseal. Refrigerate.

Packaging Information					
	Materials	Weight (g)	Dimensions (mm)		
			Height	Width	Length
Primary - Pouch	PET, oxygen permeability <2 cm3/m3/24h	7	180	110	55
Primary - Cap	n/a		Diameter (mm)		n/a
Tamper Proofing Details	Fully Sealed Pouch				
Neck Seal	n/a				
Secondary - Box	Cardboard	75	182	112	220
Secondary - Card Label	Cardboard	15			
Secondary - Case					

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)	222
Gross weight per case (g)	1851

Units per Case	8
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Number cases per layer (standard pallet)	40
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Number cases per pallet (standard pallet)	240
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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	5060103392155
Barcode - Case	05060103399345

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:

H Majewska

Title:	Technical Manager
Date:	01/12/2021

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	27/07/2019	H Majewska	New product specification
002	01/12/2021	H Majewska	Allergen Section Updated
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