

Product Specification

Legal Product Name	Inspired Dining Red Onion Gravy
Product Name (descriptive)	Inspired Dining Red Onion Gravy
Atkins and Potts Product Code	1702
Atkins and Potts PRAP code	PRID021
Country of origin	Made in the UK from ingredients of various origin
Declared weight	200g
Label code	LBID1702

Ingredient Declaration	(%QUID)
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Water, Red Onion (17.7%), Red Wine (Contains **Sulphites**), Cornflour, Balsamic Vinegar (Wine Vinegar, Concentrated Grape Must), Vegetable Stock [Dried Vegetables (Potato, Onion, Leek, **Celery**), Salt, Yeast Extract, Carrot Concentrate, Sugar, Sunflower Oil, Lemon Juice Concentrate], Muscovado Sugar, Worcester Sauce (Water, Spirit Vinegar, Sugar, Onion, Salt, Tamarind Paste, Ginger, Garlic, **Barley** Malt Extract, Cloves), Roast Onion Stock (Onion, Molasses, Salt, Dried Potato, Sugar, Onion Powder, Sunflower Oil, Roast Onion Extract), Onion Powder, Rapeseed Oil, Salt, Sugar, Parsley, Black Pepper

Product image:





	Quality Parameters
рН	< 4.4
%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	>104	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	2/2	n/a		
(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 Red Onion Gravy

Wheat/Barley/Oats/Rye and/or derivatives	Yes	Barley malt Vinegar	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 Extracts	103
Sorbates	No	T COST EXTRACTS	1
Preservatives/Antioxidants	No		1
Maize and/or derivatives	Yes	Cornflour	1
Animal Products and/or derivatives	Yes	Lamb Stock	
Fruit and/or derivatives	Yes	Tamarind in Worcester Sauce, Lemon Juice	
Vegetables and/or derivatives	Yes	Onion, Vegetables in Vegetable Stock, Worcested Sauce and in Onion Stock	
Irradiated ingredients	No		1
GM Ingredients	No		1
Natural colours or flavours	No		
Artificial/NI colours or flavours	No		1
Azo and coal tar dyes	No		
All illegal dyes	No		1
BHA/BHT	No		1
Other additives	No		1
Glutamates	No		1
Benzoates	No		1

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, Vegan Certified	
Suitable for Coeliacs	Yes (gluten less than 1ppm)	
Suitable for Lactose Intolerants	Yes	
Certified Halal	Not Certified	
Certified Kosher	Not Certified	
ls product Organic	No	

Claims made by Atkins and Potts Ltd: n/a

Nutritional Information (calculated by Nutricalc)			
	Typical Value	es/100g	
Energy	207	kJ	
	49	kcal	
Fat	0.8	g	
of which saturates	0.1	g	
Carbohydrate	8.9	g	
of which sugars	4.9	g	
Fibre	0.4	g	
Protein	0.7	g	
Salt	1.0	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					
				Dir	mensions (mr	m)
	Materials		Weight (g)	Height	Width	Length
Primary - Pouch	PET, oxygen permeability cm3/m3/24h	<2	7	180	110	55
Primary - Cap	n/a			Diamet	er (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

Number cases per layer (standard	40
pallet)	40

Units per Case	8

Number cases per pallet (standard	240
pallet)	240

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	5060103392186		
Barcode - Case	05060103392216		

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: H Majewska

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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	06/03/2020	H Majewska	Vegan Logo added
003	01/12/2021	H Majewska	Allergen Section Updated
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