

## **Product Specification**

Legal Product Name	Chicken Stock
Product Name (descriptive)	Chicken Stock
Atkins and Potts Product Code	1100
Atkins and Potts PRAP code	PRAP164
Country of origin	Made in the UK from ingredients of various origin
Declared weight	350g e

Ingredient Declaration(%QUID)	Water, Chicken Stock (4.1%) [(Water, Chicken Stock, Onion Powder, Carrot Powder, Ground Rosemary, Ground Thyme), Dried Glucose Syrup, Yeast
	Extracts, Salt, Natural Flavouring, Sugar, Rapeseed Oil], Sugar, Tomato Paste, Acidity Regulator: Lactic Acid

## Product image:





## **Product Description**

DINE IN Chicken Stock is made with love and quality ingredients for you to create a special meal at home. Real food and time to enjoy it. This quick-to-use, rich classic stock is the perfect base for making casseroles, soups, sauces, stir-fries, risottos and other gourmet dishes. Simply pour into the dish you are making for extra depth of

	Quality Parameters
рН	4.1-4.3
%Total Soluble Solids	3-6%
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				
	Present in	Name of Ingredient	Present in	
Allergen & Intolerance Information	Product		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		1	
Maize and/or derivatives	No			
Animal Products and/or derivatives	Yes	Chicken		
		Concentrated Lemon		
Fruit and/or derivatives	Yes	Juice, Tomato		
Vegetables and/or derivatives	Yes	Onion	7	
Irradiated ingredients	No			
GM Ingredients	No			
Natural colours or flavours	Yes	Natural Flavours	1	
Artificial/NI colours or flavours	No		1	
Azo and coal tar dyes	No		1	
All illegal dyes	No		1	
BHA/BHT	No		1	
Other additives	Yes	Lactic Acid		
Glutamates	No		1	
Benzoates	No		7	

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 Values/100g			
Energy	59.0	kJ		
	14.0	kcal		
Fat	0.0	g		
of which saturates	0.0	g		
Carbohydrate	3.3	g		
of which sugars	1.0	g		
Fibre	0.1	g		
Protein	0.6	g		
Salt	0.9	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					
			Dii	mensions (m	m)
	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
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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	5060103396269	
Barcode - Case	05060103396276	

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@atkinsandpo	tts.co.uk	
Emergency Contact	Robert Young	07956617817	
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	This specification supersedes all other previous issued copies and is subject to annual reviews		
Ciano a di			
Signed:			
	H 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	19/01/2015	C Robinson	Increase Shelf Life
003	31/05/2017	J Cloke	New pouch design specification
004	03/11/2017	L Andrews	New Specification Version Number
005	14/02/2018	L Andrews	New Specification Template
006	30/05/2018	K Starling	Specification Review Update
007	02/12/2021	H Majewska	Specification Review Update
800			
009			
010			