

FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	DINE Classic Beef Gravy
Product Legal Name:	Beef Gravy
Atkins and Potts Product Code:	1391
Atkins and Potts PRAP Code:	PRAP194
Country of Origin:	Made in the UK from ingredients of various origin
Declared Weight:	350g e

Ingredient Declaration: (%QUID) Allergens in bold	Water, Beef Stock (7%) [(Water, Beef Stock, Onion Powder, Tomato Powder, Ground Black Pepper, Ground Rosemary, Ground Bay Leaf, Garlic Powder), Yeast Extracts, Dried Glucose Syrup, Natural Flavouring, Salt, Sunflower Oil], Cornflour, Red Wine, Onions, Golden Granulated Sugar, Sunflower Oil, Tomato Paste, Dijon Mustard (Water, Mustard Flour, White Vinegar, Salt), Yeast Extracts, Acidity Regulator: Lactic Acid, Salt, Black Pepper
Is there any Origin or Varietal Claim?	No

Product Images



Document Reference	Version	Date	Created By	Authorised
AP 3 6 2 Finished Goods Specification Template V4.docx	4	19/09/24	R Collens	S Pullin

Product label

DINE
with Atkins & Potts
CLASSIC BEEF GRAVY

Simply Heat and Pour

Recyclable

MADE IN BRITAIN

Serving suggestion

The perfect finishing touch

DINE IN Beef 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 beef stock for full flavour. Simply heat and pour over roast, pan-fried or grilled beef joints or steaks. You can also fold in some crème fraîche for added richness.

To heat separately: Either empty into a saucepan and heat until simmering or empty into a microwave-safe container and heat until piping hot (approx. 2-3 minutes). Alternatively, pour into the pan with the juices from the meat and bring to a simmer. When heated, pour over the meat and serve immediately.

2-3 3-4 12-15
SIMPLY HEAT & SERVE

NUTRITIONAL INFORMATION	
TYPICAL VALUES per 100g	
Energy	212kJ/50kcal
Fat	1.0 g
of which saturates	0.1 g
Carbohydrate	9.4 g
of which sugars	1.5 g
Fibre	0.2 g
Protein	2.3 g
Salt	1.7 g

INGREDIENTS: Water, Beef Stock (7%) (Water, Beef Stock, Onion Powder, Tomato Powder, Ground Black Pepper, Ground Rosemary, Ground Bay Leaf, Garlic Powder), Yeast Extracts, Dried Glucose Syrup, Natural Flavouring, Salt, Sunflower Oil, Cornflour, Red Wine, Onions, Golden Granulated Sugar, Sunflower Oil, Tomato Paste, Dijon Mustard (Water, Mustard Flour, White Vinegar, Salt), Acidity Regulator: Lactic Acid, Yeast Extracts, Salt, Black Pepper.

For allergens see ingredients in **Bold**
Free from Preservatives and Colouring

Vegetarian Vegan Coeliacs

STORAGE & USE: Store away from direct heat and light in a cool dry place. Once opened refrigerate and use within 3 days.

MADE IN UK by Atkins & Potts Ltd,
Unit C Kennetside, Bone Lane, Newbury, RG14 5PX
DINE IN WITH ATKINS AND POTTS/Atkins & Potts are Registered Trademarks
www.atkinsandpotts.co.uk

1 BAP1381

5 060103 390380

CARD Widely Recycled
FILM Check locally Kerbside
RECYCLE WITH BAGS AT LARGER STORES

Best Before: See back of pouch

Note: May be plain pouch with card-over label or pre-printed pouch

Organoleptic

	Target	Reject
Appearance	Medium brown liquid, some pieces of onion	Pale colour, no particulates
Aroma	Savoury, beef	Burnt/tainted notes
Taste	Savoury beef and onion, slightly salty	Burnt/tainted notes, overly salty or acidic, lacking beef flavour
Texture	Smooth, thin to medium consistency, soft onion pieces	Very thin/watery or thick and not pourable, hard onion pieces

Quality Parameters

pH	4.0 – 4.4
%Total Soluble Solids	12 - 16
Metal detection (lowest sensitivity)	3.0mm Ferrous, 4.0mm Non-Ferrous, 5.5mm Stainless Steel

Microbiological Information

Test	Target CFU/g	Reject CFU/g	Frequency
TVC	<10 ²	>10 ⁴	Annually
Yeast & Moulds	<10	>10 ³	Annually
Enterobacteriaceae	<10	>10 ²	Annually
Lactic Acid Bacteria	<10	>10 ³	Annually

Document Reference	Version	Date	Created By	Authorised
AP 3 6 2 Finished Goods Specification Template V4.docx	4	19/09/24	R Collens	S Pullin

Allergen & Intolerance Information

	Present in Product	Name of Ingredient	Present in Factory
Milk and/or derivatives	-	-	Yes
Egg and/or derivatives	-	-	Yes
Fish and/or derivatives	-	-	Yes
Crustacean and/or derivatives	-	-	-
Molluscs and/or derivatives	-	-	-
Peanut and/or derivatives	-	-	-
Nuts and/or derivatives	-	-	-
Sesame Seeds and/or derivatives	-	-	Yes
Soya and/or derivatives	-	-	Yes
Lupin and/or derivatives	-	-	-
Wheat/Barley/Oats/Rye and/or derivatives	-	-	Yes
Mustard and/or derivatives	Yes	Mustard Flour	Yes
Gluten	-	-	Yes
Celery/Celeriac and/or derivatives	-	-	Yes
Sulphites/Sulphur dioxide >10ppm	-	-	Yes
Yeast	Yes	Yeast Extracts	Yes
Sorbates	-	-	Yes
Preservatives/Antioxidants	-	-	Yes
Maize and/or derivatives	Yes	Cornflour	Yes
Animal Products and/or derivatives	Yes	Beef Stock	Yes
Fruit and/or derivatives	Yes	Lemon Juice, Red Grape	Yes
Vegetables and/or derivatives	Yes	Onion, Tomato, Garlic	Yes
Irradiated ingredients	-	-	-
GM Ingredients	-	-	-
Natural colours or flavours	Yes	Natural Flavouring	Yes
Artificial/NI colours or flavours	-	-	Yes
Azo and coal tar dyes	-	-	-
All illegal dyes	-	-	-
BHA/BHT	-	-	-
Other additives	Yes	Lactic Acid	Yes
Glutamates	-	-	-
Benzoates	-	-	-

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.

Document Reference	Version	Date	Created By	Authorised
AP 3 6 2 Finished Goods Specification Template V4.docx	4	19/09/24	R Collens	S Pullin

Suitability

Suitable for Vegetarians	No
Suitable for Vegans	No
Suitable for Coeliacs	Yes
Suitable for Lactose Intolerants	Yes
Certified Halal	No
Certified Kosher	No
Is product Organic	No
Additional claims	Free from preservatives and colouring

Note: Brand Owners must inform Atkins and Potts Ltd if they are making any "Free From" claims. Atkins and Potts Ltd can only support "Free From" claims for Gluten Free and GMO which is achieved through allergen segregation, good manufacturing practices and ingredient approval processes -any testing to support these claims is the responsibility of the brand owner. If a brand owner wishes to make any other claim, then it needs to be formally documented and contractually agreed with Atkins and Potts. If the brand owner does make any other claims which have not been formally documented and contractually agreed, then Atkins and Potts are in no way responsible or accountable for any products that do not meet the claim.

Nutritional Information (calculated by Nutricalc)

	Typical Values per 100g
Energy (kJ)	212
Energy (kcal)	50
Fat (g)	1.0
<i>of which saturates (g)</i>	0.1
Carbohydrate (g)	9.4
<i>of which sugars (g)</i>	1.5
Fibre (g)	0.2
Protein (g)	2.3
Salt (g)	1.7

Shelf-Life and Storage

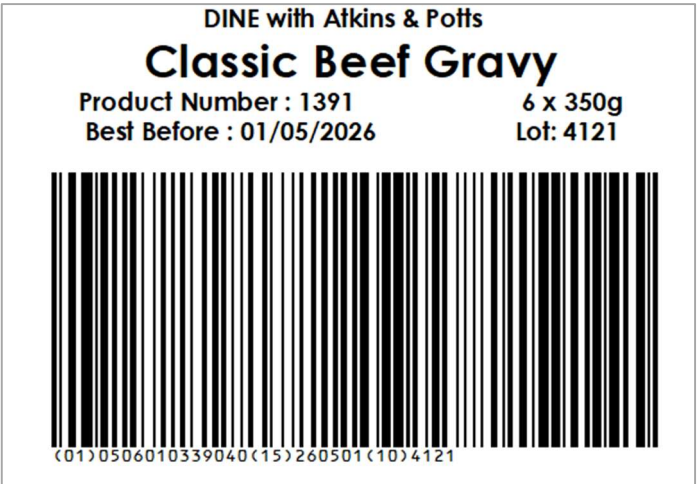
Unopened Shelf-life	24 months
Opened Shelf-life	3 days
Storage unopened	Ambient
Storage opened	Chilled

Labelling Information

Coding/Durability	BB - DD MM YYYY, Julian code - YDDD (e.g. 15th January 2014 is 4015)
Position on Pack	Back of pouch
Barcode - Single Unit	5060103390380
Barcode - Case	05060103390403

Packaging information

Outer case images



Packaging details

			Dimensions (mm)		
	Material	Weight (g)	Length	Width	Height
Primary – Pouch	PET	8	40	130	202
Primary – Label (card over only)	Paper	15	-	135	148
Tamper Proofing Details	Heat sealed pouch	-	-	-	-
Secondary – SRP Case	Carton board	93	217	128	205
Secondary – Case label	Paper	1	-	102	76
Tertiary - Pallet	Wood	15,000	1200	1000	-
Tertiary - Pallet wrap	LLDPE	500	2000	500	-

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) – pre-printed	359
Gross weight per case (g) – pre-printed	2248
Gross weight single unit (g) – plain pouch with card over	372
Gross weight per case (g) – plain pouch with card over	2326

Units per Case	6
Cases per layer	38
Number of layers	5
Cases per pallet	190

Note: Figures based on a UK standard size pallet

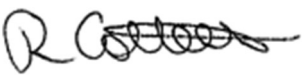
Document Reference	Version	Date	Created By	Authorised
AP 3 6 2 Finished Goods Specification Template V4.docx	4	19/09/24	R Collens	S Pullin

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	07956 617817
Technical	Rosie Collens	technical@atkinsandpotts.co.uk

	Approved by Atkins & Potts	Approved By Customer
Signed:		
Title	Technical Assistant	
Date:	04/12/2024	

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 & updated shelf life
004	01/11/2017	L Andrews	New Specification Version & New Packaging
005	14/02/2018	L Andrews	New Specification Template
006	31/05/2018	K Starling	Specification Review Update
007	27/08/2020	H Majewska	Specification Review
008	02/12/2021	H Majewska	Specification Review Update
009	13/11/2024	S Pullin	Specification Review Update
010	04/12/2024	R Collens	New spec version, updated images and packaging

This specification supersedes all other previous issued copies and is subject to annual reviews

Document Reference	Version	Date	Created By	Authorised
AP 3 6 2 Finished Goods Specification Template V4.docx	4	19/09/24	R Collens	S Pullin