

FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	Inspired Dining Beef & Horseradish Gravy
Product Legal Name:	Beef & 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 e

Ingredient Declaration: (%QUID) Allergens in bold	Water, Beef Stock (4%) (Water, Yeast Extract, Salt, Beef Stock, Lemon Juice Concentrate, Sunflower Oil), Horseradish (3.5%) (Horseradish, Rapeseed Oil, Acidity Regulator: Citric Acid, Antioxidant: Sodium Metabisulphite (Sulphites)), Cornflour, Onion, Golden Sugar, Sunflower Oil, Tomato Paste, Dijon Mustard (Water, Mustard Seeds, White Vinegar, Salt), Salt, Horseradish Powder (0.2%), Acidity Regulator: Lactic Acid, Yeast Extracts, 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

ALL PACKAGING IS RECYCLABLE SEE REVERSE FOR OPTIONS

INSPIRED DINING

the perfect finishing touch
Beef & Horseradish Gravy

2-3 mins 3-4 mins 2-4 mins
SIMPLY HEAT & SERVE

INSPIRED DINING
Beef & Horseradish Gravy Made in the British countryside this gravy is a perfect partner for meat and roast vegetables. Also use to make pies and casseroles. **Eat well. Live well.**

SIMPLY: Add the gravy to the pan with any remaining juices from the meat or vegetables and bring to a simmer. Or heat gently in a saucepan until simmering [3-4 minutes], or empty into a microwave-safe container and heat until piping hot (approx. 2-3 minutes). Pour over meat or vegetables to serve.

NUTRITIONAL INFORMATION
TYPICAL VALUES PER 100g

Energy	193kJ/46kcal
Fat	1.8 g
of which saturates	0.2 g
Carbohydrate	5.9 g
of which sugars	1.9 g
Fibre	0.4 g
Protein	1.8 g
Salt	1.0 g

GB INGREDIENTS: Water, Beef Stock (4.2%) (Water, Yeast Extract, Salt, Beef Stock, Lemon Juice Concentrate, Sunflower Oil), Horseradish (3.6%) (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, White Vinegar, Salt), Salt, Horseradish Powder (0.17%), Acidity Regulator: Lactic Acid, Salt, Yeast Extracts, Black Pepper

For allergens see ingredients in CAPITAL LETTERS
Free from Colourings

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

Vegetarian **Vegan** **Coeliacs**

Net wt 200g e
Best Before: See back of pouch

MADE IN UK by Inspired Dining Ltd.
3 Siedland Estate, Gorn End Road, Ball Hill, RG20 0PW, UK.
Inspired Dining is a Registered Trademark

LEBID 1700
5 060103 392155

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

Organoleptic

	Target	Reject
Appearance	Medium to dark brown, small particulates of horseradish, black pepper	Pale/watery, large particulates
Aroma	Savoury, beef, horseradish	Weak aroma lacking character notes
Taste	Savoury, beef, onion, horseradish, heat, salty	Tainted/off notes, bland
Texture	Smooth, thin to medium consistency	Watery, thick and unpourable, lumpy

Quality Parameters

pH	3.9 – 4.4
% Total Soluble Solids	6 - 8
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

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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 Seed	Yes
Gluten	-	-	Yes
Celery/Celeriac and/or derivatives	-	-	Yes
Sulphites/Sulphur dioxide (>10ppm)	Yes (28ppm)	Horseradish	Yes
Yeast	Yes	Yeast Extracts	Yes
Sorbates	-	-	Yes
Preservatives/Antioxidants	Yes	Sodium metabisulphite	Yes
Maize and/or derivatives	Yes	Cornflour	Yes
Animal Products and/or derivatives	Yes	Beef Stock	Yes
Fruit and/or derivatives	Yes	Lemon Juice	Yes
Vegetables and/or derivatives	Yes	Onion, Tomato, Horseradish	Yes
Irradiated ingredients	-	-	-
GM Ingredients	-	-	-
Natural colours or flavours	-	-	Yes
Artificial/NI colours or flavours	-	-	Yes
Azo and coal tar dyes	-	-	-
All illegal dyes	-	-	-
BHA/BHT	-	-	-
Other additives	Yes	Citric Acid, 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.

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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
Does the customer make any additional claims?	n/a

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)	193
Energy (kcal)	46
Fat (g)	1.8
<i>of which saturates (g)</i>	0.2
Carbohydrate (g)	5.9
<i>of which sugars (g)</i>	1.9
Fibre (g)	0.4
Protein (g)	1.8
Salt (g)	1.0

Shelf-Life and Storage

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

Note: Atkins and Potts Ltd does not set Customer branded product shelf life and storage-once-open advice. This is set by the customer.

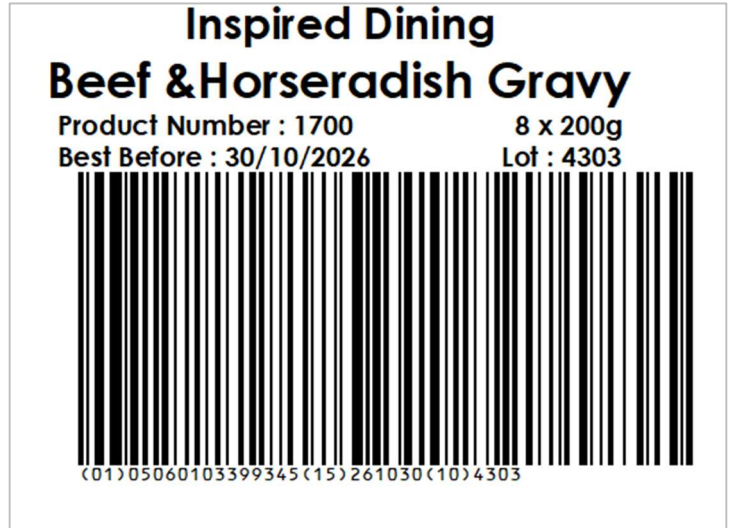
Labelling Information

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	5060103392155
Barcode - Case	05060103399345

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Packaging information

Outercase images



Packaging details

			Dimensions (mm)		
	Material	Weight (g)	Length	Width	Height
Primary - Pouch	PET	7	50	107	175
Primary – Card Over Label	Paper	10	-	105	150
Tamper Proofing Method	Heat sealed pouch	-	-	-	-
Secondary – SRP	Carton board	72	222	110	183
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)	217
Gross weight per case (g)	1809

Units per Case	8
Number cases per layer	45
Number cases per pallet	270

Note: Figures are for a standard UK pallet

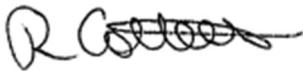
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Warranty

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:	10/12/2024	

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
003	13/11/2024	S Pullin	Reviewed
004	10/12/2024	R Collens	New template, updated images and packaging info
005			

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

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