

FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	Inspired Dining Lamb Gravy with Mint & Red Wine
Product Legal Name:	Lamb Gravy with Mint and Red Wine
Atkins and Potts Product Code:	1701
Atkins and Potts PRAP Code:	PRID022
Country of Origin:	Made in the UK from ingredients of various origin
Declared Weight:	200g e

Ingredient Declaration: (%QUID) Allergens in bold	Water, Lamb Stock (7%) (Concentrated Broth from Lamb, Yeast Extract, Sugar, Cornflour, Salt, Onion Reduction, Rosemary Oil, Thyme Oil), Red Wine (4%), Cornflour, Onion, Sugar, Mint (1%), Rapeseed Oil, Acidity Regulator: Lactic Acid, Yeast Extracts.
Is there any Origin or Varietal Claim?	No

Product Images



Document Reference	Version	Date	Created By	Authorised
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Product label



Organoleptic

	Target	Reject
Appearance	Medium brown, glossy, lots of visible herb particulates	Very dark brown/burnt or pale with no visible particulates
Aroma	Savoury, mint, onion	Bland aroma, burnt, tainted, lacking mint
Taste	Savoury, lamb, mint, onion, some acidity from the red wine	Tainted, burnt, bland, lacking mint or lamb flavours, overly salty or acidic
Texture	Smooth, medium viscosity, pourable	Thin and watery or very thick and dry

Quality Parameters

pH	4.1 – 4.4
% Total Soluble Solids	8 – 10
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
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	Lamb	Yes
Fruit and/or derivatives	-	-	Yes
Vegetables and/or derivatives	Yes	Onion, Mint, Rapeseed	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	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?	Free from preservatives and colourings

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)
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	Typical Values per 100g
Energy (kJ)	194
Energy (kcal)	46
Fat (g)	1.2
<i>of which saturates (g)</i>	0.2
Carbohydrate (g)	6.5
<i>of which sugars (g)</i>	1.9
Fibre (g)	0.0
Protein (g)	1.8
Salt (g)	0.80

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	5060103392179
Barcode - Case	05060103399765

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Packaging information

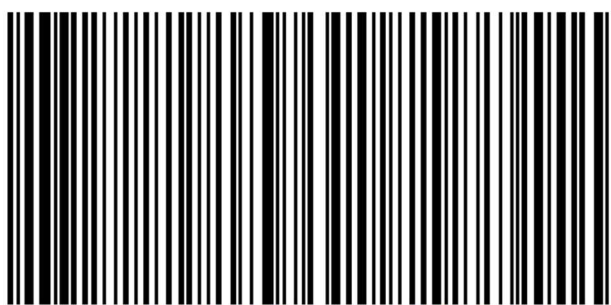
Outercase images



Inspired Dining Lamb & Mint Gravy

Product Code : 1701
Best Before :22/04/2026

8 x 200g
Lot: 4112



(01) 0 5060103 39976 5 (15) 260422 (10) 4112

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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

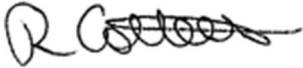
Note: Figures are for a standard UK pallet

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.

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Contact Details		
All Enquiries	Atkins and Potts	
	Tel: 01635 254249	
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	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:	20/11/2024	

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	Spec review
004	20/11/2024	R Collens	New template, updated packaging info and nutrition
005			

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

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