

FINISHED PRODUCT SPECIFICATION

Product Name (descriptive):	Inspired Dining Red Onion Gravy
Product Legal Name:	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 e

Ingredient Declaration: (%QUID) Allergens in bold	Water, Red Onion (18%), Red Wine, Cornflour, Vegetable Stock [Dried Vegetables (Potato, Onion, Leek, Celery), Salt, Yeast Extract, Carrot Concentrate, Sugar, Sunflower Oil, Lemon Juice Concentrate], Worcester Sauce (Water, White Vinegar, Sugar, Onion, Salt, Tamarind Paste, Ginger, Garlic, Barley Malt Extract, Cloves) Muscovado Sugar, Onion Powder, Balsamic Vinegar (Wine Vinegar, Concentrated Grape Must), Roast Onion Stock (Onion , Molasses, Salt, Dried Potato, Sugar, Onion Powder, Sunflower Oil, Roast Onion Extract), Rapeseed Oil, Salt, Parsley, Yeast Extract, Black Pepper
Is there any Origin or Varietal Claim?	No

Product Images



Document Reference	Version	Date	Created By	Authorised
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Product label

ALL PACKAGING IS RECYCLABLE SEE REVERSE FOR OPTIONS

INSPIRED DINING

VEGAN

the perfect finishing touch

Red Onion Gravy

2-3 mins 3-4 mins 2-4 mins

SIMPLY HEAT & SERVE

INSPIRED DINING

Red Onion Gravy: A British-made gravy with generous amounts of onion to partner meat, vegetables or meat-alternatives. Also use to make pies and casseroles. Plant based with an authentic and delicious flavour so it can be enjoyed by everyone. *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	177kJ/42kcal
Fat	0.7g
of which saturates	0g
Carbohydrate	7.5g
of which sugars	4.0g
Fibre	0g
Protein	0.6g
Salt	0.80g

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

Net wt 200g e

Best Before: See back of pouch

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INGREDIENTS: Water, Red Onion (16%), Red Wine, Cornflour, Vegetable Stock (Dried Vegetables (Potato, Onion, Leek, CELERY), Salt, Yeast Extract, Carrot Concentrate, Sugar, Sunflower Oil, Lemon Juice Concentrate), Worcester Sauce (Water, White Vinegar, Sugar, Onion, Salt, Tamarind Paste, Ginger, Garlic, BARLEY Malt Extract, Cloves) Muscovado Sugar, Onion Powder, Balsamic Vinegar (Wine Vinegar, Concentrated Grape Must), Roast Onion Stock (Onion, Water, Molasses, Concentrated Onion Juice, Salt, Onion Powder, Sugar, Rapeseed Oil), Rapeseed Oil, Salt, Parsley, Yeast Extract, Black Pepper.

For allergens see ingredients in **CAPITAL LETTERS**
Free from Preservatives, Additives & Colourings

Vegetarian ☒ Vegan ☒ Coeliacs ☒

Inspired by our memories of growing delicious ingredients on family farms and the joy of cooking - and eating - great food.

MADE IN UK by Inspired Dining Ltd.
Unit C Kennetside, Bone Lane, Newbury, RG14 5PX
Inspired Dining is a Registered Trademark

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

Organoleptic

	Target	Reject
Appearance	Medium to dark brown colour, visible pieces of onion and herbs	Pale colour, no visible particulates
Aroma	Onion, red wine	Burnt/tainted notes, bland
Taste	Savoury, onion, rich, red wine, herbs	Tainted/burnt flavour, bland, lacking onion
Texture	Smooth background sauce with soft onion	Thin/watery, thick and unpourable, hard onion

Quality Parameters

pH	3.7 – 4.3
% Total Soluble Solids	6 – 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	Barley Malt Extract	Yes
Mustard and/or derivatives	-	-	Yes
Gluten >20ppm	-	-	Yes
Celery/Celeriac and/or derivatives	Yes	Vegetable Stock	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
Fruit and/or derivatives	Yes	Lemon Juice, Red Grape, Tamarind	Yes
Vegetables and/or derivatives	Yes	Vegetable Stock, Red Onion, Garlic	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
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	Yes
Suitable for Vegans	Yes
Suitable for Coeliacs	No
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, additives & 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)	177
Energy (kcal)	42
Fat (g)	0.7
<i>of which saturates (g)</i>	0.0
Carbohydrate (g)	7.5
<i>of which sugars (g)</i>	4.0
Fibre (g)	0.0
Protein (g)	0.6
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	5060103392186
Barcode - Case	05060103392216

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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

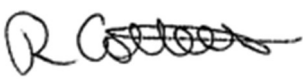
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Warranty

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	06/03/2020	H Majewska	Vegan Logo added
003	01/12/2021	H Majewska	Allergen Section Updated
004	13/11/2024	S Pullin	Review and update to Allergen Dec
005	10/12/2024	R Collens	New template, updated shelf life, ingredient dec, packaging info

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

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