

FINISHED PRODUCT SPECIFICATION

| | |
|--------------------------------|---|
| Product Name (descriptive): | Inspired Dining Wild Mushroom Gravy |
| Product Legal Name: | Wild Mushroom Gravy |
| Atkins and Potts Product Code: | 1711 |
| Atkins and Potts PRAP Code: | PRID019 |
| Country of Origin: | Made in the UK from ingredients of various origin |
| Declared Weight: | 200g e |

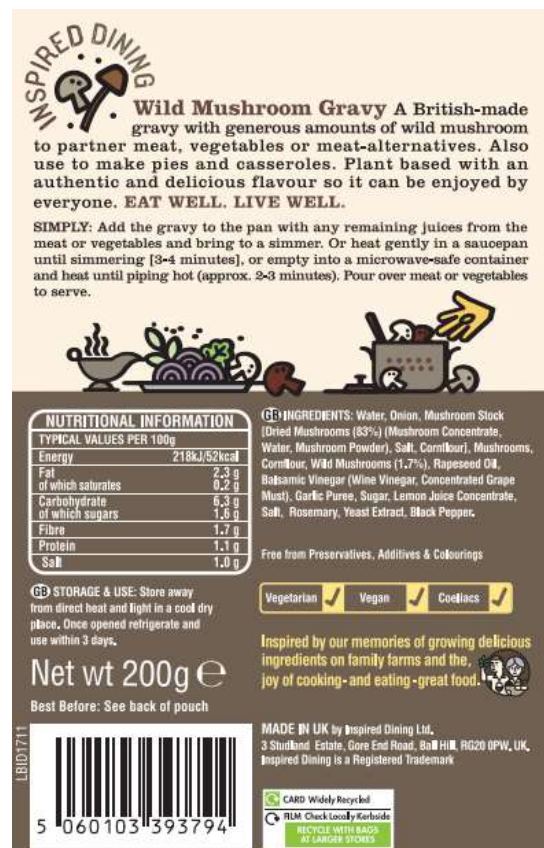
| | |
|--|--|
| Ingredient Declaration: (%QUID) Allergens in bold | Water, Onion, Mushroom Stock (4.6%) [Dried Mushrooms (Mushroom Concentrate, Water, Mushroom Powder), Salt, Cornflour], Mushrooms (3.5%), Cornflour, Wild Mushrooms (2%), Rapeseed Oil, Balsamic Vinegar (Wine Vinegar, Concentrated Grape Must), Garlic Puree, Sugar, Lemon Juice Concentrate, Salt, Rosemary, 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



Organoleptic

| | Target | Reject |
|------------|--|--|
| Appearance | Brown liquid, large mushroom pieces, onion and herb particulates | Dark/burnt liquid, pale/watery, lacking particulates |
| Aroma | Savoury, mushroom, garlic, herbs | Burnt/tainted, bland |
| Taste | Savoury, mushroom, onion, herbs, garlic | Weak flavour, lacking character notes |
| Texture | Smooth background sauce, well-cooked onion and mushroom | Thick, unpourable, hard onion and mushroom pieces |

Quality Parameters

| | |
|--------------------------------------|---|
| pH | 4.1 – 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 |
| Mustard and/or derivatives | - | - | Yes |
| Gluten >20ppm | - | - | 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 |
| Fruit and/or derivatives | Yes | Lemon Juice, Red Grape | Yes |
| Vegetables and/or derivatives | Yes | Mushrooms, 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 | 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, 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.

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|--|
| Nutritional Information (calculated by Nutricalc) |
|--|

| | Typical Values per 100g |
|-------------------------------|-------------------------|
| Energy (kJ) | 218 |
| Energy (kcal) | 52 |
| Fat (g) | 2.3 |
| <i>of which saturates (g)</i> | 0.2 |
| Carbohydrate (g) | 6.3 |
| <i>of which sugars (g)</i> | 1.6 |
| Fibre (g) | 1.7 |
| Protein (g) | 1.1 |
| Salt (g) | 0.96 |

| |
|-------------------------------|
| 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.

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|------------------------------|
| 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 | 5060103393794 |
| Barcode - Case | 05060103393800 |

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Packaging information

Outercase images



**Inspired Dining
Wild Mushroom Gravy**

Product Number : 1711
Best Before : 21/03/2026

8 x 200g
Lot : 4080



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

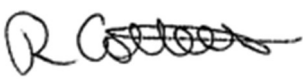
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Warranty

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 | Reviewed |
| 005 | 10/12/2024 | R Collens | New template, updated images and packaging info |

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

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