

Product Specification

Legal Product Name	Turkey Gravy
Product Name (descriptive)	Turkey Gravy
Atkins and Potts Product Code	1796
Atkins and Potts PRAP code	tbc
Country of origin	Made in the UK from ingredients of various origin
Declared weight	350g
Label code	PPAP1796

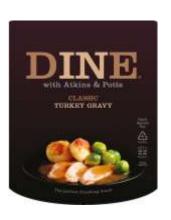
Water, Turkey Stock (5.9%) [(Water, Onion Powder, Turkey Powder, Herb (Sage)), Dried Glucose Syrup, Yeast Extract, Natural Flavouring, Salt, Rapeseed Oil], Cornflour, Onions, Rapeseed Oil, Muscovado Sugar, Balsamic Vinegar (Red Grape Vinegar, Cooked Grape Must), Sugar, Garlic Puree, Tomato Paste, Yeast Extracts, Acidity Regulator: Lactic Acid, Salt, Black Pepper, Sage, Bay Leaves

Origin or Varietal Claim:	n/a

Product image:



Product label:





Product Description

DINE IN Turkey Gravy is made with love and quality ingredients for you to create a special meal at home. Real food and time to enjoy it. Simply heat this quick-to-use gravy and pour over roast, pan-fried or grilled turkey. It's also delicious with meatballs or mashed sweet potatoes or poured over bubble and squeak. This gravy also makes

Quality Parameters			
рН	3.9-4.3		
6Total Soluble Solids 4-10%			
Metal detection 1.5mm Ferrous, 3mm Non-Ferrous, 4mm Stainless Steel or lowest sensitivity setting			
Organoleptic	Compared against last previously accepted batch		

Microbiological Information					
Test	Frequency				
TVC	<10 ²	>104	Once per year		
Yeast & Moulds	<10	>10 ³	Once per year		
Enterobacteriaceae	<10	>10 ²	Once per year		
Lactic Acid Bacteria	<10	>10 ³	Once per year		

Allergen & Intolerance Information					
Allergen & Intolerance Information	Present in Product	Name of Ingredient	Present in Factory		
Milk and/or derivatives	No		Yes		
Egg and/or derivatives	No		Yes		
Fish and/or derivatives	No		Yes		
Crustacean and/or derivatives	No		No		
Molluscs and/or derivatives	No		No		
Peanut and/or derivatives	No		No		
Nuts and/or derivatives	No		No		
Sesame Seeds and/or derivatives	No		Yes		
Soya and/or derivatives	No		Yes		
Lupin and/or derivatives	No		No		

Wheat/Barley/Oats/Rye and/or derivatives	No	Yes

Mustard and/or derivatives	No		Yes
Gluten	No		Yes
Celery/Celeriac and/or derivatives	No		Yes
Sulphites/Sulphur dioxide	No		Yes
Yeast	Yes	Yeast Extracts	
Sorbates	No		
Preservatives/Antioxidants	No		
Maize and/or derivatives	No		
Animal Products and/or derivatives	Yes	Turkey	1
Fruit and/or derivatives	Yes	Concentrated Lemon	
Vegetables and/or derivatives	Yes	Onion	
Irradiated ingredients	No		
GM Ingredients	No		
Natural colours or flavours	Yes	Natural Flavouring	
Artificial/NI colours or flavours	No		
Azo and coal tar dyes	No		
All illegal dyes	No		1
BHA/BHT	No		1
Other additives	Yes	Lactic Acid	1
Glutamates	No		1
Benzoates	No		1

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.

Dietary and Food Intolerance Data		
Suitable for Vegetarians	No	
Suitable for Vegans	No	
Suitable for Coeliacs	Yes	
Suitable for Lactose Intolerants	Yes	
Certified Halal	Not Certified	
Certified Kosher	Not Certified	
Is product Organic	No	

Claims made by Atkins and Potts Ltd: n/a

N	lutritional l	nformation (calc	ulated by Nutricalc)
		alues/100g	
Energy	204.0	kJ	
	48.0	kcal	
Fat	1.0	g	
of which saturates	0.1	g	
Carbohydrate	9.5	g	
of which sugars	1.8	g	
Fibre	0.2	g	
Protein	1.1	g	
Salt	1.5	g	
		Shelf-Life and S	Storage
Llange and all Claulf life	04 000 000		

Shelf-Life and Storage			
nopened Shelf-life 24 months			
pened Shelf-life 3 days			
torage unopened Cool and dry away from direct sunlight and heat.			
torage opened Tightly reseal. Refrigerate.			

Packaging Information							
Dimensions (mm)							
	Materials	Materials Weight (g) Height Width					
Primary - Pouch	PET, oxygen permeability	<2	9	202	90	70	
Primary - Cap	n/a			Diameter (mm) n/a		n/a	
Tamper Proofing Details	Fully Sealed Pouch						
Neck Seal	n/a						
Secondary - Box	Cardboard		93				
Secondary - Shrink-wrap	n/a						
Secondary - Case				205	128	217	

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)	359
Gross weight per case (g)	2247

Number cases per layer (standard	20
pallet)	38

	Units per Case	6
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Number cases per pallet (standard	190
pallet)	190

Labelling Information			
Coding/Durability	BB - DD MM YYYY, Lot - YDDD (e.g. 15th January 2014 is 4015)		
Position on Pack	Back of Pouch		
Barcode - Single Unit	5056339400641		
Barcode - Case	05056339400658		

Transportation	
All products are transported at ambient temperature by third party haulier/courier	

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@atkinsandpc	tts.co.uk	
Emergency Contact	Robert Young	07956617817	
Technical Manager	Hanna Majewska	01635 254249	
Customer Service	Nicola Young	01635 254249	

This specification supersedes all other previous issued copies and is subject to annual reviews Signed: Hanna Majewska Title: Technical Manager Date: 02/12/2021

VERSION	ISSUE DATE	UPDATED BY	REASON FOR UPDATE
001	03/06/2021	H Majewska	New Product Specification
002	02/12/2021	H Majewska	Allergen Section Updated
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