Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

GRMI10 20 December 2024 20 December 2024 d433b043c98247ceac54af2daa181c1e



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit http://www.erudus.com/terms-and-conditions for full terms and conditions.

GRAVY MIX ORIGINAL (TUBS) 4x2.5kg

Short Product Name:

Gravy Mix

Product Description:

 $A dry \ blend \ consisting \ of \ starches, salt, flavour \ and \ colour \ components, which, on \ reconstitution \ as \ directed, will \ produce \ a \ brown \ gravy \ and \ colour \ components \ gravy \ and \ colour \ gravy \ gravy$ suitable for use with roast or grilled meats, or in stews and casseroles. \\

General Information

Food/Drink:	Food
Product Category :	Ambient
Generic Product Type :	Gravy / Bouillon

Supplier's Product Code:

GRMI10

Supplier: Sleaford Quality Foods

Woodbridge Road East Road Industrial Estate

Sleaford Lincs

NG347JX England

P: 01529 305000 Ext 145

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	05020933027054	Outer Case Length:	400 mm
Packaging Type Description :		Outer Case Width:	360 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height:	90 mm
Is Trade Item Splittable?:	Yes	Product Gross Weight :	10.65 kg
		Product Net Weight:	10.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	9 Cases	Pallet Height :	1.80 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	575.10 kg
Quantity of Cases Per Pallet:	54 Cases		
Logistical Information			
Shelf Life from Time of Production :	365 Days	Minimum Order Quantity:	54 Cases
Guaranteed Shelf Life on Delivery :	182 Days	Delivery Lead Time :	7 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	50.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	0.00 %	Other:	0.00 g
Paper/Board:	120.90 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	Not specified.	Wood Total :	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	Not specified.		
Other Information			

Supplier Comments:

n/a

INNER PRODUCT

Origin Information

Product Country of Origin/Place of	United Kingdom	
	omica imgaom	
Provenance:		

Additional Origin Details : Manufactured in UK

Inner Pack Information

Internal GTIN:	5020933060457
Packaging Type Description:	Plastic Tub
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	180 mm
Inner Unit Height:	180 mm
Inner Unit Width:	170 mm
Inner Product Weight:	10.00 kg
Inner Product Weight Units:	kg

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

1kg of gravy mix requires 16 litres of water. Mix the required amount of gravy mix with a little of measured water. Add the remaining water and bring to the boil, stirring continuously. Simmer for 5 minutes before serving.

Storage Instructions:

Store in a cool, dry place, free from the risk of contamination and ingress of moisture.

Dietary Information

Ingredients:

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Maize Starch, Salt, Sugar, Flavour Enhancer Monosodium Glutamate, Hydrolysed Vegetable Protein (SOYA, Maize), Colour E150c, Onion, Palm Oil Fractions, Yeast Extract, Flavouring, Acidity Regulator: Citric Acid, Spice Extract.

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof):	No
Eggs (and products thereof) :	No
Fish (and products thereof):	No
Soybeans (and products thereof):	Yes
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts:	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts:	No
Pistachio nuts :	No
Macadamia nuts:	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof):	Yes
Rye (and products thereof) :	No
Barley (and products thereof):	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	-
Hydrogenated Vegetable Oil/Fat :	Yes
Palm Oil:	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :		
Artificial Antioxidants :	No	
Artificial Colours :	Yes	
Artificial Flavourings :	Yes	
Artificial Flavour Enhancers :	Yes	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
Product suitability:		
Product suitability: Suitable for a Vegetarian Diet:	Yes	
	Yes Yes	
Suitable for a Vegetarian Diet:	· · · · · · · · · · · · · · · · · · ·	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet:	Yes	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance:	Yes -	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	Yes -	

Allergen Statement : Not specified.

Nutritional Information

Average Serving:	Not specified.
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,289.00 kJ
Energy per 100 G/ML:	306.00 kcal
Fat per 100 G/ML:	3.66 g
- of which Saturates per 100 G/ML :	2.25 g
- of which Mono-unsaturates per 100 G/ML :	0.73 g
- of which Polyunsaturates per 100 G/ML:	0.37 g
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	65.68 g
- of which Sugars per 100 G/ML:	10.36 g
- of which Polyols per 100 G/ML:	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	1.58 g
Protein per 100 G/ML:	7.14 g
Salt per 100 G/ML :	15.64 g
Sodium per 100 G\ML:	6.2 g

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g:	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	120.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board:	0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor:	No
Fairtrade:	No
Marine Stewardship Council Certified (MSC):	No
Organic:	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming):	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification:	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation: n/a	
Intra Stat/Taric Code:	Not specified.
Commodity Code:	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?: No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
E. Coli (cfu/g or ml)	Annually	<10	10	1g
Salmonella	Annually	<0	0	25g

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml) Note
Moisture (%)	Every Batch	<10	0 to 10	1g