

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

SW00592  
20 May 2024  
20 May 2024  
da3e739c6ec74d6c8956e9e191d7e3cf



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## No.1 Savoury Gravy Mix 1.5kg

Short Product Name:  
No.1 Savoury Gravy Mix

Product Description:  
A composite material produced by the dry blending of food ingredients. A fine, light greyish-brown coloured, free-flowing powder with a distinctive odour of savoury vegetables. It has the characteristic appearance and flavour of a rich tasting savoury gravy when reconstituted with water.

### General Information

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

Supplier's Product Code :  
SW00592  
Supplier: Essential Cuisine Limited  
Essential Cuisine Ltd  
Browning Way  
Winsford  
Cheshire  
CW7 2RH  
United Kingdom  
P: 01606 541490

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	05029540000825	Outer Case Length :	350 mm
Packaging Type Description :		Outer Case Width :	175 mm
Total Quantity of Inner Units in Outer Case :	2 Units	Outer Case Height :	157 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	3.27 kg
		Product Net Weight :	3.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	20 Cases	Pallet Height :	1.50 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	478.00 kg
Quantity of Cases Per Pallet :	140 Cases		

### Logistical Information

Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	3 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	4 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	20.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	23.23 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

### Waste Packaging Weight - Transport Packaging

Plastic :	500.00 g	Wood Total :	30,000.00 g
Paper/Board :	500.00 g	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	0.00 %		

### Other Information

Supplier Comments :  
N/A

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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**Additional Origin Details:**  
Manufactured in the UK using materials from EU and non EU sources

### Inner Pack Information

Internal GTIN:	5029540000801
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Packaging Type Description:	Plastic Tub
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Variable Weight Consumer Item:	No
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Net Drained Weight:	Not specified.
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Inner Unit Length:	175 mm
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Inner Unit Height:	157 mm
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Inner Unit Width:	175 mm
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Inner Product Weight:	1.50 kg
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Inner Product Weight Units:	kg
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**Weight/Volume:**  
Not specified.

### Handling Information

**Directions For Use:**

To make savoury gravy, simply whisk 75g of gravy mix into 1 litre of lukewarm (not hot) water in a suitable saucepan. Bring to boil, stirring constantly. Allow to simmer for 4-5 minutes. Your gravy is now ready to use.

**Storage Instructions:**

Always reseal after use and keep in a cool place.

## Dietary Information

### Ingredients :

Ingredients when reconstituted:  
Vegetable Stock (Water, Onion, Tomato, Carrot Extract, Herb), Modified Tapioca Starch, Flavourings, Glucose Syrup, Sugar, Salt, Yeast Extracts, Colour (Caramel), Maltodextrin, Rapeseed Oil.

### 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) :	No
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 :	No
Wheat (and products thereof) :	No
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 :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	Yes
Artificial Flavourings :	Yes
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

### 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 :	1,353.00 kJ
Energy per 100 G/ML :	322.00 kcal
Fat per 100 G/ML :	1.5 g
- of which Saturates per 100 G/ML :	0.1 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	71.8 g
- of which Sugars per 100 G/ML :	15.8 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.3 g
Protein per 100 G/ML :	5.5 g
Salt per 100 G/ML :	11.3 g
Sodium per 100 G\ML :	4.5 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	230.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	2.00 g

## 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 :	Yes
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) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

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.

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

<b>Other Accreditation :</b> None	
Intra Stat/Taric Code :	2103
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results? : -

Is shelf life testing undertaken? : -

## Microbiological Standards

Not available.

## Analytical Standards

Not available.