



PRODUCT SPECIFICATION

ORGANIC PROPER BEEF GRAVY - 400G

PRODUCT INFORMATION

Product Description	Our Proper Beef Gravy starts with our slow-simmered beef bone broth, made from organic, grass-fed beef. We fold in a handful of herby goodness and finish it with a generous splash of organic red wine, letting time and care do the rest. The result is a rich, glossy gravy with the kind of depth that only real ingredients can give you. This is what proper gravy is supposed to taste like.
Product Code	FP-UNIT-BBC-GS-OBFG-00400-CH
Ingredient Declaration	Organic Beef Bone Broth (86%) (Spring Water, Beef Bones*, Chicken Bones*, Carrots*, Onions*, Apple Cider Vinegar*, Pink Himalayan Salt, Black Peppercorns*, Thyme*, Bay Leaves*), Onion*, Gluten-Free Flour* (Rice*, Potato*, Tapioca*, Maize*), Cornflour* Parsnip*, Leek*, Apple*, Beef Fat*, Pink Himalayan Salt, Garlic*, Balsamic Vinegar of Modena I.G.P*(Wine Vinegar*, Concentrated Grape Must*), Red Wine(0.2%)*, Yellow Mustard *(Water, Mustard Seeds* (Yellow), Vinegar*, Rock Salt, Mustard Seeds* (Brown), Spices*, Spice Extract*), Ground Black Pepper*, Rosemary*, Thyme*, Parsley*. (*signifies organic ingredient)
Allergen Statement	For allergens see ingredients in bold .
Organoleptics Standards	Smooth, glossy dark brown gravy with a rich savoury beef aroma, balanced herbal and subtle red wine notes, and a velvety, pourable texture. Free from off-flavours, off-odours, separation, foreign matter, and other sensory defects.
Physical Standards	This product will be free from any foreign matter and any substances hazardous to health

ALLERGENS

Allergen information	'Contains' Allergens (Yes/No)	Handled on Site	Risk of cross contamination
Peanuts	No	No	No
Nuts*	No	No	No
Fish	No	Yes	No
Eggs	No	No	No
Crustaceans*	No	No	No
Sesame	No	Yes	No
Milk	No	No	No
Soya	No	Yes	No
Celery (inc. celeriac)	No	No	No
Mustard	Yes	Yes	No
Lupin	No	No	No
Molluscs*	No	No	No
Cereals containing gluten*	No	No	No



PRODUCT SPECIFICATION

or Sulphites ($\geq 10\text{ppm}$)	No	No	No
--------------------------------------	----	----	----

Almonds, Brazil Nuts, Cashew Nuts, Cobnuts, Hazelnuts, Macadamia Nuts, Pecans, Pistachio Nuts, Queensland Nuts, Walnuts

*Full list of Crustaceans: Crab, Lobster, Prawns, Shrimps, Langoustine

*Full list of Molluscs: Squid, Octopus, Mussels, Cockles

*Full list of Cereals containing gluten: Wheat, Barley, Rye, Oats, Spelt, Kamut, (or their hybridised strains)

SUITABILITY INFORMATION

Product is suitable for	Yes/ No
Vegetarians	No
Vegans	No
Coeliacs	Yes
Lactose Intolerant	Yes
Product is GM free?	Yes

NUTRITIONAL INFORMATION

Method of Testing	Analytical	
	Amount per 100g	Amount per pack (400g)
Energy kJ	180	720
Energy kcal	43	172
Fat (g)	1.0	4.2
of which saturates (g)	0.4	1.7
Carbohydrate (g)	5.8	23.2
of which sugars (g)	0.5	2.0
Fibre (g)	<0.5	<2.0
Protein (g)	2.6	10.4
Salt (g)	1.29	5.16

PACKAGING & DISTRIBUTION

Number of units per delivery format:	1750 Units
Weight per delivery format:	700 Kg
Primary packaging:	OPE T2C/PE PAR MD 25+100 Gusset OPE/PE AL MD (25/100 μ) 120mm(W) X 205mm(H) x 72mm(G)
Secondary packaging:	SRP
Tertiary packaging:	Pallet
Number of units per pack:	50
Pack labelling	DD: Date of production i.e. 23/03/17 = 23 MM: Month of production i.e. 23/03/17 = 03 YY: Year of production i.e. 23/03/17 = 17 Y: Year of production i.e. 23/03/17 = 2 (year 2) P: Internal Product Code

BARCODE INFORMATION

Product EAN:	Barcode: 5060651991466
--------------	------------------------



PRODUCT SPECIFICATION

STORAGE

Storage conditions on delivery and during distribution	Keep refrigerated and enjoy by the use-by date. Suitable for freezing on day of purchase for up to 6 months.		
Storage conditions after opening	Once opened keep refrigerated and use within one day.		
Shelf Life from Production	35 Days	Minimum Life on Delivery	20 Days

PREPARATION

Detail any preparation Instructions (cooking/ re-heating methods etc):

Hob: Pour into a pan and bring to a boil, stirring occasionally, until piping hot.

Microwave: Pour into a microwavable bowl or mug. Heat for 5 minutes at 900W, stirring halfway through. Ensure gravy is piping hot throughout, then stir again before leaving for 1 minute before pouring.

FINISHED PRODUCT STANDARDS

Microbiological		
Test	Target	Reject
TVC	<1000	10 ⁷
Enterobacteriaceae	<10 ²	10 ⁴
E. Coli	<20	10 ²
Coagulase Positive Staphylococci	<20	10 ⁴
Bacillus cereus	<10 ³	10 ⁵
Clostridium perfringens	<10	10 ⁴
Yeasts	<200	10 ⁶
Moulds	<200	10 ⁶
Listeria spp	<10 ^d	<10 ²
Salmonella sp	UNDETECTED	DETECTED

ADDITIONAL INFORMATION

Health Mark	UK-AG155_EC
Organic Certification	GB-ORG-05
Licence Number	DA24877

Legislation & Compliances:

The material & packaging complies fully with all relevant U.K. and European legislation, including, but not limited to:

- The Food Hygiene (England) Regulations 2006 (SI 2006 no.14)
- The Pesticides (Maximum Residue Levels in Crops, Food & Feed stuffs) (amendment) Regs. 1995 (SI 1483)
- The Materials and Articles in Contact with Food (England) Regulations 2012 (SI 2012 no.2619).



PRODUCT SPECIFICATION

Information to Consumer Regulation (FIC) No.1169/2011.
Information Regulation 2014 (FIR)S 2014 No.1855

- Council Regulation (EC) No 834/2007 on organic production and labelling of organic products (as retained and amended in UK law)

SPECIFICATION APPROVAL

On behalf of Borough Broth

Name:	Argjend Cycani	Signature:	Argjend Cycani
Position:	Technical Manager	Date:	14.08.2026

All specifications are sent via email and this is retained as evidence of communication to our customers.

SPECIFICATION AMENDMENT & REVIEW

First issue date:	14.08.2026			
Specification Number	Review Date	Version No	Next review (min 3 yearly)	Amendment Reason
SPEC-QMS-026	14.08.2026	01	13.08.2029	New version

Any information contained in this document remains the intellectual property of Borough Broth Company LTD and is for the sole use of your company. This information is not to be discussed with or disclosed to any third party without prior written consent from Borough Broth Company LTD

The information contained herein is, to the best of our knowledge, true and accurate, but any recommendations or suggestions are made without guarantee since the conditions of use once products are delivered are beyond our control.