



Product Specification

F1997 (B0642) Lion French Dressing 2 x 2.27 Litres

with Extra Virgin Olive Oil

1. Ingredients (In Descending Order):

Water, White Wine Vinegar, Rapeseed Oil, Sugar, French Mustard [Water, **Mustard** Flour, Spirit Vinegar, Sugar, Salt, Caramelised Sugar Syrup, Dried Marjoram, Turmeric, Stabiliser (Xanthan Gum), Pimento], Extra Virgin Olive Oil (2%), Dijon Mustard [Water, **Mustard** Flour, Spirit Vinegar, Salt, **Mustard** Bran, Turmeric, Pimento, Black Pepper, White Pepper, Cinnamon, Cloves], Salt, Lemon Juice Concentrate, Parsley, Stabiliser (Xanthan Gum), Black Pepper, Preservative (Potassium Sorbate), Chive, Basil, **Mustard** Seed.

2. Allergy Advice: Contains Mustard.

3. Nutritional Information	Per 100g	Per 100ml	
Energy	683kJ /165kcal	690kJ / 167kcal	
Fat	13.7g	13.8g	
of which Saturates	1.0g	1.0g	
Carbohydrate	9.8g	9.9g	
of which Sugars	8.9g	9.0g	
Fibre	0.4g	0.4g	
Protein	0.4g	0.4g	
Salt	1.9g	1.9g	
S.G. 1.010			
Source: Analysed			

4. Sensory Attributes

Appearance /Texture: A creamy/tan salad dressing, very free flowing with visible fragments of herbs, mustard and black pepper.

Taste: Creamy, refreshing with vinegar and mustard flavour and herbs and black pepper notes.

Aroma: Mustard and wine vinegar dominates the aroma.





5. Analytical Parameters

Acid: 1.4 - 1.8%

Salt: 1.8 – 2.2%

Viscosity at point of manufacture pre-packing: Brookfield SP2/10rpm: 60 - 80

pH: 3.0 - 3.3

6. Metal Detector Sensitivity:

1.0mm Fe, 1.5mm Non Fe, 2.5mm Stainless Steel. Checked pre-start, hourly and at end.

7. Packed Weight

Consumer Unit 2.27 Litres. Packed to average weight

8. Trading Unit Details:

Full Case Size: 120mm X 242mm X 236 Mm (H), Weight 11g

Two consumer units shrink-wrapped together with Low Density Polyethylene [LDPE] blend, weight 10g and labelled with a case barcode (dimensions 52mm X 101mm, weight 1g).

9. Consumer Unit Packaging Details:

Single Container: 2.27 litres natural in colour plastic [Polypropylene PP5 (EVHO Barrier)] "Lamicon" container with grip, dimensions 120mm X 121mm X 236mm (H), weight 88g.

Closure: Black Plastic [Polypropylene PP5] cap with seal in cap. Diameter 80mm, Weight 16g.

Labels: one paper label to be applied to the front of the container 140mm X 85 mm, weight 2.0g. One label is applied to the back of the container 140mm X 62mm, weight 1.5g.

Note: All weights and dimensions are approximate. Packaging suppliers are required to confirm that packaging supplied conforms to EU/UK regulations relevant to food contact suitability prior to supply.

10. Pallet Information

40 Cases per layer, 4 Layers high. 160 Cases per pallet maximum.

11. Shelf Life

From Date Of Manufacture: 12 Months

Minimum on delivery: 6 Months





12. Recommended Storage Conditions

Cool dry warehouse, infestation free and not exposed to direct sunlight. Do not store adjacent to material which gives off strong odours. Do not store in freezing conditions.

13. Consumer Information:

Store in a cool dry place. Refrigerate after opening and consume within 4 weeks from opening and by date of best before end.

14. Health & Safety Data:

No specific hazards are known for this product.

Classification: non hazardous food product in normal usage.

Physical: semi-liquid material.

Transport Requirements: ambient dry transport.

Fire Hazard: low fire and explosion hazard – high flashpoint. Extinguish with water or CO2.

Disposal of Spillages: Dispose of as innocuous waste.

Exposure limits: None ascribed.

15. Pesticides

Suppliers are required to confirm that supplied ingredients conform to UK & EU

Maximum pesticide residue levels before addition to the approved supplier listing.

16. Irradiation

AAK Foods Ltd. has a policy of not trading in irradiated food materials. Suppliers are required to declare compliance before supply.

17. Genetic Modification

AAK Foods Ltd. has a policy of not trading in genetically modified materials. Suppliers are required to declare compliance before supply.

18. Legal Requirements

To the best of our knowledge the raw material and its packaging comply with current UK and EU regulations.

19. Quality System

AAK Foods operate a Quality Management System based upon HACCP principles and accredited to by the British Retail Consortium (BRC).





20. Food Intolerance Data Free From: Yes No **Egg Products** Milk Products (Inc. Lactose) Wheat and Wheat Derivatives /Caramelised Sugar Syrup E150a in French Mustard* /* Gluten **Barley** Rye Triticale Corn / Maize /Xanthan Gum E415 /Xanthan Gum E415 in French Mustard /Citric Acid E330 in Rapeseed Oil Oats Soya and Soya Derivatives Other Legumes **Natural Colours** /Caramelised Sugar Syrup E150a in French Mustard **Artificial Colours** Natural Flavourings **Artificial Flavourings Artificial Sweeteners** Sulphur Dioxide Preservatives Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO₂ Benzoates Other Artificial Preservatives /Potassium Sorbate E202 Antioxidants (BHA / BHT) Other Antioxidants Added Glutamates / MSG Other Additives /Xanthan Gum E415 /Xanthan Gum E415 in French Mustard /Sodium Hexacynoferrate II E535 in Salt /Citric Acid E330 in Rapeseed Oil /Mustard Flour in French Mustard Mustard /Mustard Flour and Mustard Bran in Dijon Mustard /Mustard Seed





Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits		/Grape in White Wine Vinegar /Lemon in Lemon Juice Concentrate /Pimento in French Mustard Pimento in Dijon Mustard /Olives in Extra Virgin Olive Oil
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
		/Lemon in Lemon Juice Concentrate /Mustard Seed /Mustard Flour in French Mustard /Mustard Flour and Mustard Bran in Dijon Mustard /Pimento in French Mustard /White Pepper, Black Pepper and Pimento in Dijon Mustard
Vegetable Oils		/Extra Virgin Olive Oil /Rapeseed Oil
Other Vegetable Oils	/	· ·
Added Sugar		/Caramelised Sugar Syrup E150a in French Mustard /Sugar in French Mustard
Added Salt		/Salt /Salt in French Mustard /Salt in Dijon Mustard
Hydrolysed Vegetable Protein	/	
Animal Fat	_/	
Beef Products	/	
Pork Products	/	
Animal Products	/	
Slaughterhouse Products	/	
Fish, Seafood and Marine Products / Crustaceans / Molluscs and their Derivatives	/	
Lupin	/	
Sesame Seeds	/	
Other	/	





21. Food Intolerance Data

Dietary Information. Suitable for:	Yes	No
Vegetarians	/	
Ovolacto Vegetarians	/	
Lacto Vegetarians	/	
Vegans	/	
Coeliacs	/*	

^{*}Caramelised Sugar Syrup E150a in French Mustard is derived from Wheat and exempt from allergen labelling Dir.2007/68/EC.

22. Revision History

AAK Foods Limited has a policy of continuous product development. Uncontrolled specifications are subject to change and amendment without notice.

Issue	Date	Reason	Issued By:	Approved By:
1	17/03/14	New Product Launch (Product replaces	P. Kuzminska	D. Knowles
		F1983 (B0662) French Dressing)	Rum	Vez.
			QA Systems	Technical
			Co-ordinator	Manager
2	06/01/15	S.G. changed from 1.050 to 1.010 –	P. Kuzminska	D. Knowles
		Nutritional data (per 100ml) updated.		
	Viscosit 80.	Viscosity limits up-dated from 20-40 to 60-	Remo	
		80.	QA Systems	Technical
			Co-ordinator	Manager
3	30/04/18	pH and Metal detection up-date	G. Barlow	J. Cole
				Hele.
			Technical	Technical
			Administrator	Manager

^{**}No sulphur dioxide preservatives added. French Mustard and Dijon Mustard contain sulphites naturally occurring in nature. White Wine Vinegar contains sulphites. Calculated sulphites level in the product <10mg/kg.





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