



## Product Specification

### F1998 (B0674) Lion English Mustard 2x2.27Litres

#### 1. Ingredients (In Descending Order):

Water, Mustard Flour (20%), Glucose-Fructose Syrup, Salt, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Nicotinamide, Thiamine hydrochloride), Acidity Regulator (Acetic Acid), Turmeric, Stabiliser (Xanthan Gum).

2. Allergy Advice: Contains Wheat Gluten and Mustard.

#### 3. Nutritional Information

	g/100g	g/100ml
Energy	792kJ /189kcal	903kJ /215kcal
Fat	8.0g	9.1g
of which Saturates	0.7g	0.7g
Carbohydrate	20.8g	23.8g
of which Sugars	10.4g	11.9g
Fibre	2.6g	2.9g
Protein	6.1g	6.9g
Salt	8.4g	9.6g

S.G. 1.140

Source: Calculated

#### 4. Sensory Attributes

Appearance /Texture: A bright yellow, slightly flowing, semi viscous paste, finely textured, opaque, glossy spoonable paste, smooth to cut.

Taste: Mustard with heat, hot, sweet and salty notes with typical English mustard pungent flavour with hint of vinegar.

Aroma: An English mustard pungent heat aroma fiery and strong, with subtle vinegar notes.



#### 5. Analytical Parameters

Acid: 1.65 – 2.05%

Salt: 9.0 – 10.0%

Viscosity at point of manufacture pre-packing: Bostwick @ 30seconds: 2.5 – 5.5cm

pH: 3.1 – 3.7

#### 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

2 x 2.27 Litres. Packed to average weight

#### 8. Trading Unit Details:

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. Packaging Details:

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

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 :** 13 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 CO<sub>2</sub>.

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		/ Wheat Flour /Glucose-Fructose Syrup*
Gluten		/ Wheat Flour
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/ Xanthan Gum E415
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings	/	
Artificial Flavourings	/	
Artificial Sweeteners	/	
Sulphur Dioxide Preservatives	/**	
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO <sub>2</sub>		/ Mustard contains Sulphites naturally occurring in nature
Benzoates	/	
Other Artificial Preservatives	/	
Antioxidants (BHA / BHT)		
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/ Acetic Acid E260 / Xanthan Gum E415 /Sodium Hexacyanoferrate II E535 in Salt
Mustard		/Mustard Flour



Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits	/	
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/ Mustard Seed in Mustard Flour
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Glucose-Fructose Syrup
Added Salt		/ Salt
Hydrolysed Vegetable Protein	/	
Animal Fat	/	
Beef Products	/	
Pork Products	/	
Animal Products	/	
Slaughterhouse Products	/	
Fish, Seafood and Marine Products / Crustaceans / Molluscs and their Derivatives	/	
Lupin	/	
Other	/	

21. Food Intolerance Data		
Dietary Information. Suitable for:	Yes	No
Vegetarians	/	
Ovolacto Vegetarians	/	
Lacto Vegetarians	/	
Vegans	/	
Coeliacs		/Wheat Flour (Gluten)

\*Glucose-Fructose Syrup is derived from wheat and exempt from allergen labelling Dir.2007/68/EC.

\*\* No Sulphur Dioxide Preservatives added. Mustard contains Sulphites naturally occurring in nature .



## 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 F1016 (B0225) English Mustard)	P. Kuzminska  QA Systems Co-ordinator	D. Knowles  Technical Manager
2	04/06/14	Analytical Data (Acid, Salt levels) updated	P. Kuzminska  QA Systems Co-ordinator	D. Knowles  Technical Manager
3	13/06/18	Update to metal sensitivities following installation of in-line metal detector	J Cole  Technical Manager	J Cole  Technical Manager

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