



Product Specification

F1999 (B0675) Lion Coarsegrain Mustard 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Water, Mustard Seed (30%), White Wine Vinegar, Glucose-Fructose Syrup, Mustard Flour (4%), Salt, Acidity Regulator (Acetic Acid), Cinnamon, Pimento, Turmeric.

2. Allergy Advice: Contains Mustard.

3. Nutritional Information

	g/100g	g/100ml
Energy	951kJ /228kcal	1014kJ /243kcal
Fat	12.0g	12.8g
Of Which Saturates	Trace	Trace
Carbohydrate	14.5g	15.5g
Of Which Sugars	3.7g	4.0g
Fibre	2.4g	2.5g
Protein	12.0g	12.8g
Salt	3.6g	3.8g
SG: 1.066		
Source: Calculated		

4. Sensory Attributes

Appearance /Texture: A semi viscous, glossy spoonable paste, textured from yellow and brown mustard seeds, crunchy and smooth to the palate

Taste: A mustard with heat, hot, sweet and salty notes with a typical wholegrain mustard flavour

Aroma: A strong mustard hot aroma with white wine vinegar notes



5. Analytical Parameters

Acid: 2.6 – 3.0%

Salt: 3.5 – 4.0%

Viscosity at point of manufacture pre-packing: Bostwick @ 30seconds: 7.0 – 9.0cm

pH: 2.9 – 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

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: 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		/Glucose-Fructose Syrup*
Gluten	/*	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
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 ₂		/Mustard contains Sulphites naturally occurring in nature / White Wine Vinegar contains Sulphites
Benzoates	/	
Other Artificial Preservatives	/	
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Acetic Acid E260 / Sodium Hexacyanoferrate II E535 in Salt
Mustard		/Mustard Seed



Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits		/Grape in White Wine Vinegar /Pimento
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Mustard /Pimento /Grape in White Wine Vinegar
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	/*	

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

**No Sulphur Dioxide Preservatives added. White Wine Vinegar contains sulphites. 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 F1101 (B0376) Coarsegrain Mustard)	P. Kuzminska QA Systems Co-ordinator	D. Knowles Technical Manager
2	06/01/15	Analytical Data (Salt, Acid, pH, Viscosity) updated	P. Kuzminska QA Systems Co-ordinator	D. Knowles Technical Manager
3	04/03/15	S.G. changed from 1.076 to 1.076 – nutritional per 100ml updated	P. Kuzminska QA Systems Co-ordinator	D. Knowles Technical Manager
4	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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