



Product Specification

F1382 (B0480) Lion Mint Sauce 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Water, Sugar, Acidity Regulator (Acetic Acid), Dried Mint (4%), Salt, Modified Maize Starch, Stabilisers (Guar Gum, Xanthan Gum), Colour (Copper Chlorophyllin), Natural Flavouring.

2. Allergy Advice: None.

3. Nutritional Information

| | Per 100g | Per 100ml |
|-------------------------|---------------|--------------|
| Energy | 332kJ /79kcal | 351kJ/84kcal |
| Fat | 0.3g | 0.3g |
| of which Saturates | 0.1g | 0.1g |
| Carbohydrate | 16.7g | 17.6g |
| of which Sugars | 13.0g | 13.7g |
| Fibre | 2.8g | 3.0g |
| Protein | 0.9g | 1.0g |
| Salt | 1.9g | 2.0g |
| S.G. 1.057 | | |
| Source: Analysed | | |

4. Sensory Attributes

Appearance /Texture: Very soft-set gel base with fragments of mint leaf visible. Dark green, free flowing mint sauce.

Taste: Distinctive fresh minty flavour, sharp vinegar, acidic and sweet.

Aroma: Strong mint and vinegar smell



5. Analytical Parameters

Acid: 3.75 – 4.25%

Salt: 1.9 – 2.4%

Viscosity at point of manufacture pre-packing: Bostwick@ 30seconds: 7 – 11cm

pH: < 3.3

6. Metal Detector Sensitivity:

Checked pre-start, hourly and at end.

Fer: 1.0mm

Non-Fer: 1.5mm

SS: 2.5mm

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: 24 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 | / | |
| Gluten | / | |
| Barley | / | |
| Rye | / | |
| Triticale | / | |
| Corn / Maize | | /Modified Maize Starch E1422 /Xanthan Gum E415 |
| Oats | / | |
| Soya and Soya Derivatives | / | |
| Other Legumes | | /Extract of Guar Seed in Guar Gum E412 |
| Natural Colours | | /Copper Chlorophyllin E141 |
| Artificial Colours | / | |
| Natural Flavourings | | /Natural Mint Flavouring |
| Artificial Flavourings | / | |
| Artificial Sweeteners | / | |
| Sulphur Dioxide Preservatives | / | |
| Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂ | / | |
| Benzoates | / | |
| Other Artificial Preservatives | / | |
| Antioxidants (BHA / BHT) | / | |
| Other Antioxidants | | |
| Added Glutamates / MSG | / | |
| Other Additives | | /Guar Gum E412 /Acetic Acid E260 /Xanthan Gum E415 /Polysorbate 80 E433, Potassium Hydroxide E525 In Copper Chlorophyllin E141 / Propylene Glycol E1520 In Copper Chlorophyllin And Natural Mint Flavouring /Sodium Hexacynoferrate li E535 In Salt |
| Mustard | / | |



| 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 | | /Guar Gum E412 |
| Vegetable Oils | / | |
| Other Vegetable Oils | / | |
| Added Sugar | | /Sugar |
| 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 | / | |

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: |
|-------|----------|--|--|--|
| 6 | 09/10/13 | Brand Re-Design; FIR Project; New Format Update | P. Kuzminska QA Systems Co-ordinator | D. Knowles Technical Manager |
| 7 | 13/06/18 | Update metal sensitivities following installation of in line metal detector. | J. Cole Technical Manager | J. Cole Technical Manager |
| 8 | 17/12/18 | Specification Review | N. Mentac Technical Administrator | J. Cole Technical Manager |

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