



## Product Specification

### **F1102 (B0494) Lion French Mustard 2 x 2.27 Litres**

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

Water, **Mustard** Flour (12%), Spirit Vinegar, Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Nicotinamide, Thiamine hydrochloride), Salt, Sugar, Caramelised Sugar Syrup, Acidity Regulator (Acetic Acid), **Mustard** Bran, Colour (Sulphite Ammonia Caramel), Cloves, Pimento, Chilli Blend (Chilli Powder, Cumin, Garlic Powder, Dried Oregano, Salt), Dried Garlic, Dried Onion, Natural Flavouring.

**2. Allergy Advice:** Contains Wheat Gluten and Mustard.

#### **3. Nutritional Information**

	<b>g/100g</b>	<b>g/100ml</b>
Energy	461kJ /111kcal	485kJ /117kcal
Fat	4.9g	5.1g
of which Saturates	0.3g	0.3g
Carbohydrate	9.8g	10.3g
of which Sugars	3.6g	3.8g
Fibre	4.5g	4.7g
Protein	4.7g	4.9g
Salt	2.8g	3.0g

**S.G. 1.052**

**Source: Analysed**

#### **4. Sensory Attributes**

**Appearance /Texture:** A dark brown, slightly flowing, opaque, glossy spoonable paste, smooth to cut. A semi viscous paste, smooth to palate and finely textured

**Taste:** A mustard with medium heat, slightly sweet notes with a typical French mustard flavour with a hint of vinegar and spices and tarragon back notes

**Aroma:** French mustard distinct aroma, with subtle vinegar and spices notes



#### 5. Analytical Parameters

Acid: 2.7 – 3.0%

Salt: 3.7 – 4.0%

Viscosity at point of manufacture pre-packing: Bostwick @ 30seconds: 3.5 – 5.5cm

pH: <3.5

#### 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 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		/Caramelised Sugar Syrup E150a* /Sulphite Ammonia Caramel E150d* /Wheat Flour
Gluten		/Wheat Flour
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Caramelised Sugar Syrup E150a
Artificial Colours		/Sulphite Ammonia Caramel E150d
Natural Flavourings		/Tarragon Flavouring
Artificial Flavourings	/	
Artificial Sweeteners	/	
Sulphur Dioxide Preservatives		/Ammonium Sulphite in Sulphite Ammonia Caramel E150d**
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 / Sodium Hexacyanoferrate II in Salt
Mustard		/Mustard Flour /Mustard Bran



Free From:	Yes	No
Celery	/	
Garlic		/Garlic
Tomato	/	
Cocoa	/	
Fruits		/Chilli Pepper /Pimento
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Mustard /Pimento /Chilli Pepper
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Sugar /Caramelised Sugar Syrup E150a /Sulphite Ammonia Caramel E150d
Added Salt		/Salt /Salt in Chilli Blend
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		/Ethanol in Tarragon Flavouring

**21. Food Intolerance Data**

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

\* Caramelised Sugar Syrup and Sulphite Ammonia Caramel E150d are exempt from allergen labelling Dir 2007/68/EC

\*\*Total Sulphites level in product (from Ammonium Sulphite in Sulphite Ammonia Caramel E150d) <10mg/kg

**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:
7	27/11/13	Brand Re-Design; FIR Project; New Format Update	P. Kuzminska  QA Systems Co-ordinator	D. Knowles  Technical Manager
8	06/01/15	Ingredients declaration updated – Wheat Flour declaration	P. Kuzminska  QA Systems Co-ordinator	D. Knowles  Technical Manager
9	13/06/18	Update to metal sensitivities following installation of in-line detector	J Cole  Technical Manager	J Cole  Technical Manager

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