



Product Specification

F1097 (B0326) Lion Caesar Dressing 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Rapeseed Oil, Water, Caesar Dressing Premix [Spirit Vinegar, Water, Garlic Puree (Water, Dried Garlic, Acidity Regulator (Citric Acid)), Medium Fat Hard Cheese (**Milk**) (contains Preservative (Lysozyme (from Egg))), Salt, Lemon Juice Concentrate, Dried Garlic, Dried Onion, Stabiliser (Xanthan Gum)], Sugar, Pasteurised **Egg** Yolk, Worcester Sauce (Water, Malt Vinegar (from **Barley**), Sugar, Molasses, Salt, Soy Sauce (Water, **Soya** Beans, **Wheat** and Salt), Tamarind Concentrate, Onion Powder, Lemon Juice Concentrate, Ground White Pepper, Chilli Pepper, Garlic Powder, Ground Ginger, Ground Cloves, Acidity Regulator (Acetic Acid), Malt Extract (from **Barley**)), Salt, Cracked Black Pepper, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Natural Flavouring (Contains **Milk**).

2. Allergy Advice: Contains: Egg, Milk, Soya, Barley Gluten and Wheat Gluten.

3. Nutritional Information

	g/100g	g/100ml
Energy	1804kJ /438kcal	1678kJ /407kcal
Fat	44.9g	41.8g
of which Saturates	3.4g	3.2g
Carbohydrate	6.0g	5.6g
of which Sugars	4.0g	3.7g
Fibre	1.3g	1.2g
Protein	2.0g	1.9g
Salt	2.1g	1.9g
S.G. 0.930		
Source: Analysed		

4. Sensory Attributes

Appearance /Texture: Glossy, off white/double cream coloured thick dressing with visible flecks of beige coloured garlic and cheese with pieces of cracked black pepper

Taste: Velvety, cloying mouth feel (oil) with some soft grittiness from hard cheese and garlic.

Dominated by an acidic dairy/yoghurt like, cooked garlic and cheese flavour with cracked black pepper back notes.

Aroma: Aroma dominated by cheese, dairy, garlic, vinegar and peppery notes



5. Analytical Parameters

Acid: 1.1 – 1.3%

Salt: 2.3 – 2.7%

Viscosity at point of manufacture pre-packing: Brookfield SP5/20rpm: 23 - 29

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 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		/Pasteurised Egg Yolk /Lysozyme (from Egg) E1105 in Medium Fat Hard Cheese
Milk Products (Inc. Lactose)		/Medium Fat Hard Cheese /Natural Yoghurt Flavouring
Wheat and Wheat Derivatives		/Wheat Flour in Soy Sauce in Worcester Sauce
Gluten		/Wheat Flour in Soy Sauce in Worcester Sauce /Malt Vinegar and Malt Extract in Worcester Sauce
Barley		/Malt Vinegar and Malt Extract in Worcester Sauce
Rye	/	
Triticale	/	
Corn / Maize		/Xanthan Gum E415 /Xanthan Gum E415 in Caesar Dressing Premix /Citric Acid E330 in Rapeseed Oil and in Garlic Puree in Caesar Dressing Premix
Oats	/	
Soya and Soya Derivatives		/Soya Beans in Soy Sauce in Worcester Sauce
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings		/Natural Yoghurt 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		/Potassium Sorbate E202
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Xanthan Gum E415 /Citric Acid E330 in Rapeseed Oil /Sodium Hexacyanoferrate II E535 in Salt /Acetic Acid E260 in Soy Sauce in Worcester Sauce /Lysozyme (from Egg) E1105 in Medium Fat Hard Cheese

Free From:	Yes	No
Mustard	/	
Celery	/	
Garlic		/Garlic in Worcester Sauce /Garlic in Caesar Dressing Premix
Tomato	/	
Cocoa	/	
Fruits		/Lemon in Lemon Juice Concentrate, Tamarind, Chilli in Worcester Sauce /Lemon in Lemon Juice Concentrate in Caesar Dressing Premix
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Cracked Black Pepper /Chilli, Tamarind, Lemon Juice Concentrate, White Pepper in Worcester Sauce /Lemon in Lemon Juice Concentrate in Caesar Dressing Premix
Vegetable Oils		/ Rapeseed Oil
Other Vegetable Oils	/	
Added Sugar		/Sugar /Sugar & Molasses in Worcester Sauce
Added Salt		/Salt /Salt in Worcester Sauce /Salt in Caesar Dressing Premix
Hydrolysed Vegetable Protein	/	
Animal Fat	/	
Beef Products	/	
Pork Products	/	
Animal Products		/Pasteurised Egg Yolk /Medium Fat Hard Cheese
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		/Pasteurised Egg Yolk
Vegans		/Pasteurised Egg Yolk /Natural Yoghurt Flavouring /Medium Fat Hard Cheese
Coeliacs		/Wheat Flour in Soy Sauce in Worcester Sauce / Barley in Malt Vinegar and Malt Extract in Worcester Sauce

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:
8	27/11/13	Brand Re-Design; FIR Project; New Format Update	P. Kuzminska QA Systems Co-ordinator	D. Knowles Technical Manager
9	06/01/15	Minimum product shelf life added	P. Kuzminska QA Systems Co-ordinator	D. Knowles Technical Manager
10	13/06/18	Update metal sensitivities following installation of in-line detector	J Cole Technical Manager	J Cole Technical Manager

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