

Product Specification

F1019 (B0004) Lion Hickory BBQ Sauce 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Glucose - Fructose Syrup, Water, Spirit Vinegar, Tomato Paste, Rapeseed Oil, Salt, Caramelised Sugar Syrup, Stabiliser (Xanthan Gum), Chilli Blend (Chilli Powder, Cumin, Garlic Powder, Dried Oregano, Salt), Dried Onion, **Mustard** Flour, Dried Garlic, Cayenne Pepper, Black Pepper, Smoke Flavourings.

2. Allergy Advice: Contains Mustard.

3. Nutritional Information	g/100g	g/100ml
Energy	819kJ /194kcal	950kJ /225kcal
Fat	3.5g	4.1g
of which Saturates	0.3g	0.3g
Carbohydrate	37.7g	43.7g
of which Sugars	30.3g	35.1g
Fibre	1.0g	1.2g
Protein	0.8g	0.9g
Salt	2.4g	2.7g
S.G. 1.160		
Source: Calculated		

4. Sensory Attributes

Appearance /Texture: Smooth, dark brown / red in colour, glossy, viscous sauce with visible flecks of spices.

Taste: Sweet and spicy with distinct vinegar and barbeque / smoke flavour. Distinctive sharp vinegar, acidic and sweet flavour with onion and garlic back notes.

Aroma: Strong vinegar and spicy smell with a hint of garlic and onion back notes.





5. Analytical Parameters

Acid: 1.7 - 2.0%

Salt: 2.0 - 3.0%

Viscosity at point of manufacture pre-packing: Brookfield SP4/20rpm: 25 - 55

pH: 3.1-3.4

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

15 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	17	7, M - 11 - 12 - 12 - 12 - 12 - 12 - 12 -
Milk Products (Inc. Lactose)	1/	
Wheat and Wheat Derivatives		/ Caramelised Sugar Syrup E150a* / Glucose -Fructose Syrup*
Gluten	/	
Barley	//	
Rye	7	
Triticale	//	
Corn / Maize		/ Xanthan Gum E415
		/Citric Acid E330 in Rapeseed Oil
Oats	/_	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/ Caramelised Sugar Syrup E150a
Artificial Colours	/	
Natural Flavourings	1	
Artificial Flavourings		/ Smoke Flavourings
Artificial Sweeteners	1	
Sulphur Dioxide Preservatives	1	
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO2	/	
Benzoates	1	
Other Artificial Preservatives	1	
Antioxidants (BHA / BHT)	1	
Other Antioxidants	1	
Added Glutamates / MSG	1	
Other Additives		/ Xanthan Gum E415 /Sodium Hexacynoferrate II in E535 in Salt /Citric Acid E330 in Rapeseed Oil /Propylene Glycol E1520 in Smoke Flavourings
Mustard		/Mustard Flour





Free From:	Yes	No		
Celery	+ $+$ $+$			
Garlic		/ Garlic		
Tomato		/ Tomato Paste		
Cocoa	17			
Fruits		/ Tomato Paste		
		/Chilli Powder		
		/Cayenne Pepper		
Yeast & Yeast Extracts				
Honey	7			
Caffeine	7			
Gelatine				
Peanuts	/			
All Other Nuts	1			
All Nut Oils	/			
Nut Derivatives	//			
Poppy Seeds	//			
Other Seeds		/ Mustard, Chilli, Black Pepper, Cumin,		
		Cayenne Pepper		
Vegetable Oils		/Rapeseed Oil		
Other Vegetable Oils				
Added Sugar		/ Caramelised Sugar Syrup,		
, image and an		/ Glucose -Fructose Syrup		
Added Salt		/ Salt		
Hydrolysed Vegetable Protein	1/			
Animal Fat	/			
Beef Products	/			
Pork Products	/			
Animal Products	/			
Slaughterhouse Products	/			
Fish, Seafood and Marine Products /	/			
Crustaceans / Molluscs and their				
Derivatives				
Lupin	/			
Other				





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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	25/11/13	Brand Re-Design; FIR Project;	P. Kuzminska	D. Knowles
		New Format Update	E Roman;	We
	0.00		QA Systems	Technical
		200 (200 (200 (200 (200 (200 (200 (200	Co-ordinator	Manager
7	24/06/14	Recipe Review - Allergens update	P. Kuzminska	D. Knowles
			(Alemmo)	War -
			QA Systems	Technical
0.0000000000			Co-ordinator	Manager
8	13/06/18	Update to metal detector sizes due to in-	J. Cole	J. Cole
		line metal detector	jeer	JCA
			Technical	Technical
			Manager	Manager
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AAK FOODS PRODUCT SPECIFICATION

F1019 (B0004) Lion Hickory BBQ Sauce 2x2.27 Litres, Issue 7 June 2014