



Product Specification

F1641 (B0585) Lion Salad Cream 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Water, Rapeseed Oil, Sugar, Spirit Vinegar, Salad Cream Premix (Water, **Mustard** Flour, Salt), Modified Maize Starch, Glucose-Fructose Syrup, Pasteurised **Egg** Yolk, Salt, Acidity Regulator (Acetic Acid), Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate), Colour (Riboflavin).

2. Allergy Advice: Contains Egg and Mustard.

3. Nutritional Information

	g/100g	g/100ml
Energy	977kJ /236kcal	990kJ /239kcal
Fat	18.8g	19.0g
of which Saturates	1.5g	1.5g
Carbohydrate	15.2g	15.4g
of which Sugars	10.7g	10.8g
Fibre	1.7g	1.7g
Protein	0.7g	0.7g
Salt	1.7g	1.7g

S.G. 1.013

Source: Analysed

4. Sensory Attributes

Appearance /Texture A pale yellow in colour, smooth and free flowing, pourable Salad Cream

Taste: Sharp and sweet with a mustard flavour and acidic notes

Aroma: Sharp acidic and sweet with a mustard back notes



5. Analytical Parameters

Acid: 1.4 – 1.8%

Salt: 1.55 – 1.95%

Viscosity at point of manufacture pre-packing: Bostwick @ 5seconds: 2.5 – 5.5cm

pH: 2.8 – 3.2

6. Metal Detector Sensitivity:

3.0mm Fe, 4.0mm Non Fe, 6.35mm 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

9 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
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives		/Glucose-Fructose Syrup
Gluten	/*	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Modified Maize Starch E1422 /Xanthan Gum E415 /Citric Acid E330 in Rapeseed Oil /Maltodextrin in Riboflavin E101(i)
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Riboflavin E101(i)
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	/	
Benzoates	/	
Other Artificial Preservatives		/Potassium Sorbate E202
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Xanthan Gum E415 /Acetic Acid E260 /Sodium Hexacyanoferrate II E535 in Salt /Citric Acid E330 in Rapeseed Oil /Sodium Carbonate E500(i) in Riboflavin E101(i)
Mustard		/Mustard Flour in Salad Cream Premix

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		/Mustard Flour in Salad Cream Premix
Vegetable Oils		/Rapeseed Oil
Other Vegetable Oils	/	
Added Sugar		/Sugar /Glucose-Fructose Syrup /Maltodextrin in Riboflavin E101(i)
Added Salt		/Salt /Salt in Salad Cream Premix
Hydrolysed Vegetable Protein	/	
Animal Fat	/	
Beef Products	/	
Pork Products	/	
Animal Products		/Pasteurised Egg Yolk
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
Coeliacs	/*	

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

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:
2	27/11/13	Brand Re-Design; FIR Project; New Format Update	P. Kuzminska  QA Systems Co-ordinator	D. Knowles  Technical Manager

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