



Product Specification

F1682 (B0573) LION Brown Sauce

2 x 4.3kg

with Sugars and Sweetener

1. Ingredients (In Descending Order):

Water, Glucose-Fructose Syrup, Bramley Apple Puree (contains Preservative (Sodium **Metabisulphite**)), Modified Maize Starch, Acidity Regulator (Acetic Acid), Molasses, Spirit Vinegar, Salt, Tomato Paste, **Rye** Flour, Caramelised Sugar Syrup, Apple Juice Concentrate, Dried Coriander, Dried Ginger, Preservative (Potassium Sorbate), Cloves, Cinnamon, Sweetener (Sodium Saccharin), Black Pepper.

2. Allergy Advice: Contains Rye Gluten and Sulphites.

3. Nutritional Information

Per 100g

| | |
|--------------------|---------------|
| Energy | 333kJ /78kcal |
| Fat | 0.4g |
| of which Saturates | 0.1g |
| Carbohydrate | 18.1g |
| of which Sugars | 9.0g |
| Fibre | 0.8g |
| Protein | 0.4g |
| Salt | 1.3g |

Source: Analysed

4. Sensory Attributes

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

Taste: Sweet and spicy with distinct vinegar flavour with a hint of apples.

Aroma: Smooth, glossy viscous sauce with flecks of spices visible.



| | | | | |
|--|------------------|----------------|----------------|---------------------------------|
| 5. Analytical Parameters | | | | |
| Test | Range (%) | | | Method |
| | Target | Minimum | Maximum | |
| Acid | 3.10 | 2.80 | 3.40 | Titration |
| Salt | 1.5 | 1.3 | 1.8 | Titration |
| pH | <3.2 | | | pH meter |
| Viscosity | 10 | 8 | 12 | Viscosity Bostwick @ 30 seconds |
| 6. Metal Detector Sensitivity: 4.0mm Fe, 5.0mm Non Fer, 8.0mm Stainless Steel. Checked pre-start, hourly and at end. | | | | |
| 7. Packed Weight 2 x 4.3kg. Packed to average weight | | | | |
| 8. Trading Unit Details: Two consumer units placed together in the box and labelled with a case barcode (dimensions 101mm x 52mm, weight 1g) | | | | |
| 9. Packaging Details: Full Case Size: 286mmx163mmx339mm(H), weight 207g Single Container: 4 litres brown in colour plastic [High-density polyethylene HDPE2] bottle with integral handle, dimensions 141mm x 160mm x 326mm, weight 104g. Closure: Brown plastic [High-density polyethylene HDPE2] cap with temper evident ring. Diameter 38mm, weight 6g. Labels: One paper label to be applied to the front of the container (wraparound) 240mm X 98 mm, weight 4.0g. <i>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.</i> | | | | |
| 10. Pallet Information 24 cases per layer, 4 layers high. 96 cases per pallet maximum. | | | | |
| 11. Shelf Life From date of manufacture: 12 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:
nonhazardous 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 | | /Glucose-Fructose Syrup* /Caramelised Sugar Syrup E150a* |
| Gluten | | /Rye Flour |
| Barley | / | |
| Rye | | /Rye Flour |
| Triticale | / | |
| Corn / Maize | | /Modified Maize Starch E1422 |
| Oats | / | |
| Soya and Soya Derivatives | / | |
| Other Legumes | / | |
| Natural Colours | / | |
| Artificial Colours | / | |
| Natural Flavourings | / | |
| Artificial Flavourings | / | |
| Artificial Sweeteners | | /Sodium Saccharin E954(i) |
| Sulphur Dioxide Preservatives | | / Sodium Metabisulphite E223 in Bramley Apple Puree |
| Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂ | | / Sodium Metabisulphite E223 in Bramley Apple Puree |
| Benzoates | / | |
| Other Artificial Preservatives | | /Potassium Sorbate E202 |
| Antioxidants (BHA / BHT) | / | |
| Other Antioxidants | / | |
| Added Glutamates / MSG | / | |
| Other Additives | | /Acetic Acid E260 /Sodium Hexacyanoferrate II E535 in Salt |
| Mustard | | |



| Free From: | Yes | No |
|--|-----|---|
| Celery | / | |
| Garlic | / | |
| Tomato | | / Tomato Paste |
| Cocoa | / | |
| Fruits | | /Tomato in Tomato Paste /Apple in Apple Puree |
| Yeast & Yeast Extracts | / | |
| Honey | / | |
| Caffeine | / | |
| Gelatine | / | |
| Peanuts | / | |
| All Other Nuts | / | |
| All Nut Oils | / | |
| Nut Derivatives | / | |
| Poppy Seeds | / | |
| Other Seeds | | /Tomato Paste /Apple Puree /Black Pepper |
| Vegetable Oils | / | |
| Other Vegetable Oils | / | |
| Added Sugar | | /Sugar /Molasses /Caramelised Sugar Syrup E150a |
| 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 | | /Rye Flour (Gluten) |

* Glucose Fructose Syrup and Caramelised Sugar Syrup are derived from Wheat and exempt from

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 | 25/11/13 | Brand Re-Design; FIR Project; New Format Update | P. Kuzminska QA Systems Co-ordinator | D. Knowles Technical Manager |
| 3 | 08/10/18 | Specification Review | N. Mentac Technical Administrator | J. Cole Technical Manager |
| 4 | 18/05/21 | Specification Review | B. Jones Technical Administrator | G. Griffiths Technical Manager |

Company Name & Address:

AAK Foods
 (A Trading Division of AAK International)
 Davy Road
 Runcorn
 United Kingdom
 WA7 1PZ
 Phone: +44 (0) 1928565221
 Fax: +44 (0) 1928276002
 Email: foodstechnical.uk@aak.com
 Website: www.lionsauces.co.uk



www.aakuk.com

