



## Product Specification

### F1382 (B0480) Lion Mint Sauce 2 x 2.27 Litres

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

Water, Sugar, Acidity Regulator (Acetic Acid), Dried Mint (4%), Salt, Modified Maize Starch, Stabilisers (Guar Gum, Xanthan Gum), Colour (Copper Chlorophyllin), Natural Flavouring.

#### 2. Allergy Advice: None.

#### 3. Nutritional Information

	Per 100g	Per 100ml
Energy	332kJ /79kcal	351kJ/84kcal
Fat	0.3g	0.3g
of which Saturates	0.1g	0.1g
Carbohydrate	16.7g	17.6g
of which Sugars	13.0g	13.7g
Fibre	2.8g	3.0g
Protein	0.9g	1.0g
Salt	1.9g	2.0g
<b>S.G. 1.057</b>		
<b>Source: Analysed</b>		

#### 4. Sensory Attributes

**Appearance /Texture:** Very soft-set gel base with fragments of mint leaf visible. Dark green, free flowing mint sauce.

**Taste:** Distinctive fresh minty flavour, sharp vinegar, acidic and sweet.

**Aroma:** Strong mint and vinegar smell

## 5. Analytical Parameters

Acid: 3.75 – 4.25%

Salt: 1.9 – 2.4%

Viscosity at point of manufacture pre-packing: Bostwick@ 30seconds: 7 – 11cm

pH: < 3.3

## 6. Metal Detector Sensitivity:

Checked pre-start, hourly and at end.

Fer: 1.0mm

Non-Fer: 1.5mm

SS: 2.5mm

## 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:** 24 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	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Modified Maize Starch E1422 /Xanthan Gum E415
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes		/Extract of Guar Seed in Guar Gum E412
Natural Colours		/Copper Chlorophyllin E141
Artificial Colours	/	
Natural Flavourings		/Natural Mint Flavouring
Artificial Flavourings	/	
Artificial Sweeteners	/	
Sulphur Dioxide Preservatives	/	
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO <sub>2</sub>	/	
Benzoates	/	
Other Artificial Preservatives	/	
Antioxidants (BHA / BHT)	/	
Other Antioxidants		
Added Glutamates / MSG	/	
Other Additives		/Guar Gum E412 /Acetic Acid E260 /Xanthan Gum E415 /Polysorbate 80 E433, Potassium Hydroxide E525 In Copper Chlorophyllin E141 / Propylene Glycol E1520 In Copper Chlorophyllin And Natural Mint Flavouring /Sodium Hexacynoferrate li E535 In Salt
Mustard	/	



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		/Guar Gum E412
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Sugar
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	/	

## 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	17/12/18	Specification Review	N. Mentac  Technical Administrator	J. Cole  Technical Manager
9	19.08.21	Specification Review No Changes	B. Jones  Technical Administrator	G. Griffiths  Technical Manager

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