



Product Specification

F1351 (B0351) Lion Tartare Sauce 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Water, Rapeseed Oil, Sugar, Gherkins (9%) (Gherkins, Salt, Acidity Regulator (Acetic Acid)), Acidity Regulator (Acetic Acid), Spirit Vinegar, Capers (Capers, Acidity Regulator (Acetic Acid), Salt, White Wine Vinegar), Dried Egg Yolk, Modified Maize Starch, Salt, **Mustard** Flour, Stabiliser (Guar Gum), Colour (Titanium Dioxide), Dried Horseradish, Flavouring.

2. Allergy Advice: Contains Egg and Mustard.

3. Nutritional Information

| | g/100g | g/100ml |
|--------------------|-----------------|-----------------|
| Energy | 1271kJ /306kcal | 1242kJ /299kcal |
| Fat | 24.1g | 23.5g |
| of which Saturates | 1.7g | 1.7g |
| Carbohydrate | 20.7g | 20.2g |
| of which Sugars | 17.8g | 17.3g |
| Fibre | 1.3g | 1.2g |
| Protein | 1.1g | 1.0g |
| Salt | 2.5g | 2.5g |

S.G. 0.977

Source: Analysed

4. Sensory Attributes

Appearance /Texture: A pale, creamy off white, glossy a smooth, spoonable paste with textured particulates of capers and gherkins

Taste: Creamy taste, slightly sweet and slightly salty, with salty gherkins and capers, and vinegary and eggy notes

Aroma: Tartare Sauce aroma vinegary with subtle egg, gherkin and caper notes



5. Analytical Parameters

Acid: 2.0 – 2.3%
Salt: 2.4 – 2.8%
Viscosity at point of manufacture pre-packing: Bostwick @ 30seconds: 4.0 – 6.5 cm
pH: 2.6 – 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

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: 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 | | /Dried Egg Yolk |
| Milk Products (Inc. Lactose) | / | |
| Wheat and Wheat Derivatives | / | |
| Gluten | / | |
| Barley | / | |
| Rye | / | |
| Triticale | / | |
| Corn / Maize | | /Modified Maize Starch E1422 /Citric Acid E330 in Rapeseed Oil |
| Oats | / | |
| Soya and Soya Derivatives | / | |
| Other Legumes | | /Extract of Guar Seed in Guar Gum E412 |
| Natural Colours | | /Titanium Dioxide E171 |
| Artificial Colours | / | |
| Natural Flavourings | / | |
| Artificial Flavourings | | /Mustard Flavouring |
| Artificial Sweeteners | / | |
| Sulphur Dioxide Preservatives | / | |
| Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂ | / | |
| Benzoates | / | |
| Other Artificial Preservatives | / | |
| Antioxidants (BHA / BHT) | / | |
| Other Antioxidants | | /Tocopherol-rich Extract in Mustard Flavouring |
| Added Glutamates / MSG | / | |
| Other Additives | | /Guar Gum E412 /Acetic Acid E260 / Citric Acid E330 in Rapeseed Oil / Sodium Hexacyanoferrate II E535 in Salt / Sodium Chloride E509 in Gherkins /Silicon Dioxide E551 in Dried Egg Yolk |
| Mustard | | / Mustard Flour |

| Free From: | Yes | No |
|--|-----|---|
| Celery | / | |
| Garlic | / | |
| Tomato | / | |
| Cocoa | / | |
| Fruits | | /Grapes in White Wine Vinegar in Capers |
| Yeast & Yeast Extracts | / | |
| Honey | / | |
| Caffeine | / | |
| Gelatine | / | |
| Peanuts | / | |
| All Other Nuts | / | |
| All Nut Oils | / | |
| Nut Derivatives | / | |
| Poppy Seeds | / | |
| Other Seeds | | /Mustard /Grapes in White Wine Vinegar in Capers /Guar Gum E412 |
| Vegetable Oils | | /Rapeseed Oil |
| Other Vegetable Oils | | /Sunflower Oil in Mustard Flavouring |
| Added Sugar | | /Sugar |
| Added Salt | | Salt /Salt in Gherkins and Capers |
| Hydrolysed Vegetable Protein | / | |
| Animal Fat | / | |
| Beef Products | / | |
| Pork Products | / | |
| Animal Products | | /Dried 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 | | /Dried Egg Yolk |
| Vegans | | /Dried Egg Yolk |
| 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: |
|-------|----------|--|--|--|
| 4 | 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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Company Name & Address:

AAK Foods Ltd.
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