



Product Specification

F0766 (C0251) Lion Apple Sauce 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Apple (63%) (Contains Preservative (**Sodium Metabisulphite**), Acidity Regulator (Acetic Acid)), Water, Sugar, Modified Maize Starch, Acidity Regulator (Citric Acid), Antioxidant (Ascorbic Acid), Preservative (Potassium Sorbate)

2. Allergy Advice: Contains Sulphites. May contain Nuts and Sesame Seeds.

WARNING: This product contain fruit pips

3. Nutritional Information

	g/100g	g/100ml
Energy	328kJ /78kcal	325kJ /77kcal
Fat	Trace	Trace
of which Saturates	Trace	Trace
Carbohydrate	19.0g	18.8g
of which Sugars	18.0g	17.8g
Fibre	1.4g	1.4g
Protein	0.2g	0.2g
Salt	Trace	Trace
S.G. 0.991		
Source: Calculated		

4. Sensory Attributes

Appearance /Texture: A thick apple sauce with pieces of apple visible

Taste: Distinctive sweet and fruity apple flavour, acidic and sweet

Aroma: Distinctive acidic and sweet apple smell

**5. Analytical Parameters**

pH: <3.3

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.

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

18 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	/	
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Modified Maize Starch E1422 /Citric Acid E330
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings	/	
Artificial Flavourings	/	
Artificial Sweeteners	/	
Sulphur Dioxide Preservatives		/Sodium Metabisulphite E223
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		/Sodium Metabisulphite E223
Benzoates	/	
Other Artificial Preservatives		/Potassium Sorbate E202
Antioxidants (BHA / BHT)	/	
Other Antioxidants		/Ascorbic Acid E300
Added Glutamates / MSG	/	
Other Additives		/Citric Acid E330
Mustard	/	

Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits		/Apple
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/*	/Produced in factory handling nuts and seeds
All Other Nuts	/*	/Produced in factory handling nuts and seeds
All Nut Oils	/*	/Produced in factory handling nuts and seeds
Nut Derivatives	/*	/Produced in factory handling nuts and seeds
Poppy Seeds	/*	/Produced in factory handling nuts and seeds
Other Seeds		/Apple
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Sugar
Added 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:
4	28/11/13	Brand Re-Design; FIR Project; New Format Update	P. Kuzminska  QA Systems Co-ordinator	D. Knowles  Technical Manager

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