

<i>DOC REF:</i> B0573 6 x 1litre	<i>NO OF PAGES:</i> 1 of 5	<i>ISSUE NUMBER:</i> 1	<i>ISSUE DATE:</i> 31/01/2013	AAK COD F1802
Reason For Change: New Issue				
CONTROLLED Copies issued to: Specifications Office				
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AAK FOODS SPECIFICATION
SEASON VALLEY - BROWN SAUCE
with Sugars and Sweetener

SOURCES: Produced in the UK.

PHYSICAL NATURE/ORGANOLEPTIC PROPERTIES:

A typical viscous brown table sauce. Spicy, acidic, dark brown sauce with visible flecks of spices.

INGREDIENTS (IN DESCENDING ORDER):

Water, Glucose-Fructose Syrup, Bramley Apple Puree (5%) (contains sulphites), 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.

ALLERGY ADVICE: Contains Rye Gluten and Sulphites.

NUTRITIONAL INFORMATION (Ex Reference Data):

	Per 100g	Per 15g
Energy	333kJ / 78kcal	50kJ / 12 kcal
Protein	0.4g	0.1g
Carbohydrate	18.1g	2.7g
Of which sugars	9.0g	1.4g
Fat	0.4g	0.1g
Of which saturates	0.1g	Trace
Fibre	0.8g	0.1g
Sodium	0.5g	0.1g
Salt equivalent	1.3g	0.2g

QUALITY PARAMETERS:

Analytical	Acid (%): 2.8 – 3.4 Salt (%): 1.3 – 1.8 Viscosity: Bostwick@30sec: 8.0 – 12cm pH: <3.2
Physical	Organoleptic: Appearance and taste typical of Brown Sauce with a warm spicy note, comparable to standard sample.
Weight Checks	1 litre packed to average weight.
Frequency of Testing	Each batch positively released upon satisfactory compliance with the above.

METAL DETECTION:

Metal Detector Sensitivity: 2.0mm Fe, 3.0mm Non Fe, 4.5mm Stainless Steel,
checked on an hourly basis.

PACKAGING:

CONSUMER UNIT:

Container: 1 litre round white in colour plastic [High-density polyethylene HDPE2] bottle, dimensions 83.5mm x 83.5mm x 243mm, weight 46.6g. Closure: White plastic [Polypropylene PP5] cap with temper evidence seal in cap. Diameter 31mm, weight 5.2g. Label: One paper label is applied to the front of the container, dimensions 150mm x 85 mm, weight 1.2g.



TRADING UNIT:

6 consumer units placed together in the collective cardboard tray, shrink-wrapped and labeled with a case barcode.
Tray: One collective cardboard tray, dimensions 168mm x 254mm x 80mm (H), weight 48g.
Case: Shrink-wrap (Low density polyethylene LDPE blend), Trading Unit dimensions: 168mm x 254mm x 240mm (H), weight 8g.
Barcode: One paper barcode label is applied to the front of the case, dimensions 52mm x 101mm, weight 1g.
Palletised: 25 cases per layer, 4 layers high. 100 cases per pallet maximum.

ALL WEIGHTS AND DIMENSIONS ARE APPROXIMATE.

RECOMMENDED STORAGE CONDITONS

Cool dry warehouse, infestation free and not exposed to direct sunlight. Do not store adjacent to material which gives off strong odours.

COSUMER INFORMATION:

Store in a cool dry place. Refrigerate after opening and consume within 4 weeks from opening and by date BBE.

SHELF LIFE:

Shelf life from date of manufacture: 12 months

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FOOD INTOLERANCE DATA

FREE FROM:	YES	NO
EGG PRODUCTS	/	
MILK PRODUCTS (INC. LACTOSE)	/	
WHEAT AND WHEAT DERIVATIVES		/Glucose-Fructose Syrup* /Caramelised Sugar Syrup*
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 in Salt
MUSTARD	/	
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
OTHER VEGETABLE OILS	/	
ADDED SUGAR		/Sugar /Molasses /Caramelised Sugar Syrup

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ADDED SALT		/Salt
HYDROLYSED VEGETABLE PROTEIN	/	
FISH, SEAFOOD AND MARINE PRODUCTS	/	
FREE FROM:	YES	NO
ANIMAL FAT	/	
BEEF PRODUCTS	/	
PORK PRODUCTS	/	
ANIMAL PRODUCTS	/	
SLAUGHTERHOUSE PRODUCTS	/	
SEAFOOD AND MARINE PRODUCTS / CRUSTACEANS / MOLLUSCS AND THEIR DERIVATIVES	/	
LUPIN	/	
OTHER	/	

SUITABLE FOR:	YES	NO
VEGETARIANS	/	
OVOLACTO VEGETARIANS	/	
LACTO VEGETARIANS	/	
VEGANS	/	
COELIACS		/Rye Flour (Gluten)

* Glucose Fructose-Syrup and Caramelised Sugar Syrup are exempt from allergen labelling Dir.2007/68/EC.

AAK FOODS has a policy of continuous product development.

UNCONTROLLED specifications are subject to change and amendment without notice.

Office Hours Contact Number: 01928 565221

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AAK FOODS SPECIFICATION

HEALTH & SAFETY DATA:

NO SPECIFIC HAZARDS ARE KNOWN FOR THIS PRODUCT.

CLASSIFICATION: Non hazardous food product in normal usage.

PHYSICAL STATE: 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.

RECOMMENDED STORAGE CONDITONS

Cool dry warehouse, infestation free and not exposed to direct sunlight. Do not store adjacent to material which gives off strong odours.

PESTICIDES: Suppliers are required to confirm that supplied ingredients conform to UK & EU

Maximum Pesticide Residue Levels before addition to the approved supplier listing.

IRRADIATION: AAK Foods Ltd. have a policy of not trading in irradiated food materials. A more detailed position statement is available on request.

GENETIC MODIFICATION: To the best of our knowledge, this material is not currently genetically modified in any way.

LEGAL REQUIREMENTS: To the best of our knowledge the raw material and its packaging comply with current UK and EU Regulations.

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