

<i>DOC REF:</i> <b>B0567</b> 6 x 1litre	<i>NO OF PAGES:</i> <b>1 of 5</b>	<i>ISSUE NUMBER:</i> <b>1</b>	<i>ISSUE DATE:</i> <b>31/01/2013</b>	<b>AAK COD</b> <b>F1804</b>
Reason For Change: New Issue				
CONTROLLED Copies issued to: Specifications Office				
Unless this document is stamped 'CONTROLLED' in RED it must be considered to be UNCONTROLLED				

**AAK FOODS SPECIFICATION**  
**SEASON VALLEY – BURGER SAUCE**  
**with Sugar and Sweetener**

**SOURCES:** Produced in the UK.

**PHYSICAL NATURE/ORGANOLEPTIC PROPERTIES:**

Tomato based light pink in colour sauce with a spicy note.

**INGREDIENTS (IN DESCENDING ORDER):**

**Water, Glucose-Fructose Syrup, Rapeseed Oil, Salt, Modified Maize Starch, Tomato Paste, Acidity Regulator (Acetic Acid), Pasteurised Egg Yolk, Mustard Flour, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Spices (Garlic, Onion, White Pepper), Natural Flavouring, Sweetener (Sodium Saccharin), Colour (Paprika Extract).**

**ALLERGY ADVICE:** Contains Egg and Mustard.

NB. Glucose fructose syrup is derived from wheat and exempt from allergen labelling Dir.2007/68/68

**NUTRITIONAL INFORMATION (Ex Reference Data):**

	Per 100g	Per 15g
Energy	1144 kJ / 274 kcal	172kJ /41 kcal
Protein	0.5 g	0.1g
Carbohydrate	27.1 g	4.1g
Of which sugars	19.6 g	2.9g
Fat	17.6 g	2.6g
Of which saturates	1.4 g	0.2g
Fibre	0.3 g	Trace
Sodium	1.1 g	0.2g
Salt equivalent	2.8 g	0.4g

## **QUALITY PARAMETERS:**

Analytical	Acid: 1.4 - 1.7 % Salt: 2.7 – 3.2% Viscosity Sp6 @ 4rpm (BROOKFIELD): 10 - 20 pH <3.45
Physical	Organoleptic: Appearance and taste typical of Burger Sauce, comparable to standard sample.
Weight Checks	1.0 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, 5.0mm 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: 9 months.

<i>DOC REF:</i> <b>B0567</b>	<i>NO OF PAGES:</i> <b>2 of 5</b>	<i>ISSUE No:</i> <b>1</b>	<i>ISSUE DATE:</i> <b>31/01/2013</b>	<i>AAK CODE:</i> <b>F1804</b>
---------------------------------	--------------------------------------	------------------------------	---	----------------------------------

## FOOD INTOLERANCE DATA

FREE FROM:	YES	NO
EGG PRODUCTS		/ Egg Yolk
MILK PRODUCTS (INC. LACTOSE)	/	
WHEAT AND WHEAT DERIVATIVES		/ Glucose - Fructose Syrup
GLUTEN	/ *	
BARLEY	/	
RYE	/	
TRITICALE	/	
CORN / MAIZE		/ Citric Acid E330 in Rapeseed Oil / Xanthan Gum E415 / Modified Maize Starch
OATS	/	
SOYA AND SOYA DERIVATIVES	/	
OTHER LEGUMES	/	
NATURAL COLOURS		/ Paprika Extract E160c
ARTIFICIAL COLOURS	/	
NATURAL FLAVOURINGS		/ Dill Seed Oil
ARTIFICIAL FLAVOURINGS	/	
ARTIFICIAL SWEETENERS		/ Sodium Saccharin E954(i)
SULPHUR DIOXIDE PRESERVATIVES	/	
BENZOATES	/	
OTHER ARTIFICIAL PRESERVATIVES		/ Potassium Sorbate E202
ANTIOXIDANTS (BHA / BHT)	/	
OTHER ANTIOXIDANTS		/ DL alpha Tocopherol E307 & Ascorbyl Palmitate E304 in Paprika Extract E160c
ADDED GLUTAMATES / MSG	/	
OTHER ADDITIVES		/ Xanthan Gum E415 / Acetic Acid E260 Citric Acid E330 in Rapeseed Oil / Sodium Hexacyanoferrate II E535 in Salt
MUSTARD		/ Mustard
CELERY	/	
OTHER ADDITIVES	/	
GARLIC		/ Garlic
TOMATO		/ Tomato Paste
COCOA	/	
FRUITS		/ Tomato Paste / Paprika Extract E160c
YEAST & YEAST EXTRACTS	/	
HONEY	/	
CAFFEINE	/	
GELATINE	/	
PEANUTS	/	

<i>DOC REF:</i> <b>B0567</b>	<i>NO OF PAGES:</i> <b>3 of 5</b>	<i>ISSUE No:</i> <b>1</b>	<i>ISSUE DATE:</i> <b>31/01/2013</b>	<i>AAK CODE:</i> <b>F1804</b>
---------------------------------	--------------------------------------	------------------------------	---	----------------------------------

### FOOD INTOLERANCE DATA

FREE FROM:	YES	NO
ALL OTHER NUTS	/	
ALL NUT OILS	/	
NUT DERIVATIVES	/	
SESAME SEEDS	/	
POPPY SEEDS	/	
OTHER SEEDS		/ Pepper, / Dill Seed Oil / Mustard seed / Paprika
OTHER VEGETABLE OILS		/ Rapeseed Oil / Dill Seed Oil / Sunflower Oil in Paprika Extract E160c
ADDED SUGAR		/ G-F Syrup
ADDED SALT		/ Salt
HYDROLYSED VEGETABLE PROTEIN	/	
FISH, SEAFOOD AND MARINE PRODUCTS	/	
ANIMAL FAT	/	
BEEF PRODUCTS	/	
PORK PRODUCTS	/	
ANIMAL PRODUCTS		/ Egg Yolk
SLAUGHTERHOUSE PRODUCTS	/	

SUITABLE FOR:	YES	NO
VEGETARIANS	/	
OVOLACTO VEGETARIANS	/	
LACTO VEGETARIANS		/ Egg Yolk
VEGANS		/ Egg Yolk
COELIACS	/ *	

\* Glucose-Fructose Syrup 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**

<i>DOC REF:</i> <b>B0567</b>	<i>NO OF PAGES:</i> <b>4 of 5</b>	<i>ISSUE No:</i> <b>1</b>	<i>ISSUE DATE:</i> <b>31/01/2013</b>	<i>AAK CODE:</i> <b>F1804</b>
---------------------------------	--------------------------------------	------------------------------	---	----------------------------------

**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 CO<sub>2</sub>.  
**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.

<i>DOC REF:</i> <b>B0567</b>	<i>NO OF PAGES:</i> <b>5 of 5</b>	<i>ISSUE No:</i> <b>1</b>	<i>ISSUE DATE:</i> <b>31/01/2013</b>	<i>AAK CODE:</i> <b>F1804</b>
---------------------------------	--------------------------------------	------------------------------	---	----------------------------------