



Product Specification

F1102 (B0494) Lion French Mustard 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Water, **Mustard** Flour (12%), Spirit Vinegar, Fortified Flour (**Wheat** Flour), Salt, Sugar, Caramelised Sugar Syrup, Acidity Regulator (Acetic Acid), **Mustard** Bran, Colour (Sulphite Ammonia Caramel), Cloves, Pimento, Chilli Blend (Chilli Powder, Cumin, Garlic Powder, Dried Oregano, Salt), Dried Garlic, Dried Onion, Natural Flavouring.

2. Allergy Advice: Contains Wheat Gluten and Mustard.

3. Nutritional Information

	g/100g	g/100ml
Energy	461kJ /111kcal	485kJ /117kcal
Fat	4.9g	5.1g
of which Saturates	0.3g	0.3g
Carbohydrate	9.8g	10.3g
of which Sugars	3.6g	3.8g
Fibre	4.5g	4.7g
Protein	4.7g	4.9g
Salt	2.8g	3.0g
S.G. 1.052		
Source: Analysed		

4. Sensory Attributes

Appearance /Texture: A dark brown, slightly flowing, opaque, glossy spoonable paste, smooth to cut. A semi viscous paste, smooth to palate and finely textured

Taste: A mustard with medium heat, slightly sweet notes with a typical French mustard flavour with a hint of vinegar and spices and tarragon back notes

Aroma: French mustard distinct aroma, with subtle vinegar and spices notes

**5. Analytical Parameters**

Acid: 2.7 – 3.0%

Salt: 3.7 – 4.0%

Viscosity at point of manufacture pre-packing: Bostwick @ 30seconds: 3.5 – 5.5cm

pH: <3.5

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	/	
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives		/Caramelised Sugar Syrup E150a* /Sulphite Ammonia Caramel E150d* /Wheat Flour
Gluten		/Wheat Flour
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Caramelised Sugar Syrup E150a
Artificial Colours		/Sulphite Ammonia Caramel E150d
Natural Flavourings		/Tarragon Flavouring
Artificial Flavourings	/	
Artificial Sweeteners	/	
Sulphur Dioxide Preservatives		/Ammonium Sulphite in Sulphite Ammonia Caramel E150d**
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		/Mustard contains Sulphites naturally occurring in nature
Benzoates	/	
Other Artificial Preservatives	/	
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Acetic Acid E260 / Sodium Hexacyanoferrate II in Salt
Mustard		/Mustard Flour /Mustard Bran

Free From:	Yes	No
Celery	/	
Garlic		/Garlic
Tomato	/	
Cocoa	/	
Fruits		/Chilli Pepper /Pimento
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Mustard /Pimento /Chilli Pepper
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Sugar /Caramelised Sugar Syrup E150a /Sulphite Ammonia Caramel E150d
Added Salt		/Salt /Salt in Chilli Blend
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		/Ethanol in Tarragon Flavouring



21. Food Intolerance Data

Dietary Information. Suitable for:	Yes	No
Vegetarians	/	
Ovolacto Vegetarians	/	
Lacto Vegetarians	/	
Vegans	/	
Coeliacs		/Wheat Flour (Gluten)

* Caramelised Sugar Syrup and Sulphite Ammonia Caramel E150d are exempt from allergen labelling Dir 2007/68/EC

**Total Sulphites level in product (from Ammonium Sulphite in Sulphite Ammonia Caramel E150d) <10mg/kg

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:
7	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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