



## Product Specification

### F2933 (B1048) Lion Horseradish Sauce 2 x 2.27 Litres

<b>1. Ingredients (In Descending Order):</b> Water, Rapeseed Oil, Dried Horseradish (9%), Sugar, Salt, Acidity Regulator (Acetic Acid), Skimmed <b>Milk</b> Powder, Stabiliser (Xanthan Gum), Dried <b>Egg</b> Yolk, <b>Mustard</b> Flour, Preservative (Sodium <b>Metabisulphite</b> ).		
<b>2. Allergy Advice:</b> For allergens, see ingredients in <b>bold</b> .		
<b>3. Nutritional Information</b>	<b>Per 100g</b>	<b>Per 100ml</b>
Energy	809kJ /191kcal	830kJ/200kcal
Fat	14.5g	14.9g
of which Saturates	0.8g	0.9g
Carbohydrate	12.2g	12.6g
of which Sugars	12.0g	12.3g
Fibre	1.5g	1.5g
Protein	3.1g	3.2g
Salt	4.39g	4.50g
<b>S.G. 1.026</b>		
<b>Source: Analysed</b>		
<b>4. Sensory Attributes</b>		
<b>Appearance /Texture:</b> A pale creamy off white in colour, viscous, spoonable sauce with visible particulates of horseradish flakes. A spoonable, viscous sauce with textured particulates of horseradish flakes.		
<b>Taste:</b> A creamy, medium hot horseradish sauce, slightly sweet and slightly salty, with distinct earthy horseradish flavour, and vinegary and eggy notes.		
<b>Aroma:</b> A distinct horseradish aroma with sweet, eggy and creamy and vinegary notes.		



## 5. Analytical Parameters

Test	Range			Method
	Target	Minimum	Maximum	
Acid	2.70	2.50	2.90	Titration
Salt	4.75	4.50	5.00	Titration
pH	3.30	3.10	3.50	pH meter
Viscosity	5.5	3.5	7.5	Viscosity Bostwick

## 6. Metal Detector Sensitivity:

1.0mm Fe, 1.5mm Non Fe, 2.5mm SS. Frequency of checks: Pre-start, hourly and at end of packing.

## 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:** White 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

**Minimum on delivery:** 6 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 odors. 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 CO<sub>2</sub>.

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)		/Skimmed Milk Powder
Wheat and Wheat Derivatives	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings	/	
Artificial Flavourings	/	
Artificial Sweeteners	/	
Sulphur Dioxide Preservatives	/	
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO <sub>2</sub>		Sodium Metabisulphite
Benzoates	/	
Other Artificial Preservatives	/	
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Xanthan Gum E415 /Acetic Acid E260 /Citric Acid E330 in Rapeseed Oil /Sodium Hexacyanoferrate II E535 in Salt /Silicon Dioxide E551 in Dried Egg Yolk /Sodium Metabisulphite E223
Mustard		/Mustard Flour



Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits	/	
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Mustard Flour
Vegetable Oils		/Rapeseed Oil
Other Vegetable Oils	/	
Added Sugar		/Sugar
Added Salt		/Salt
Hydrolysed Vegetable Protein	/	
Animal Fat	/	
Beef Products	/	
Pork Products	/	
Animal Products		/Dried Egg Yolk /Skimmed Milk Powder
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/Skimmed Milk Powder
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:
1	27/01/22	New Product Launch (Product replaces F1996 (B0643) Horseradish Sauce)	 QA Systems Co-ordinator	G Griffiths  Technical Manager

### Company Name & Address:

AAK Foods  
(A Trading Division of AAK International)  
Davy Road  
Runcorn  
United Kingdom  
WA7 1PZ  
Phone: +44 (0) 1928565221  
Fax: +44 (0) 1928276002  
Email: [foodstechnical.uk@aak.com](mailto:foodstechnical.uk@aak.com)  
Website: [www.lionsauces.co.uk](http://www.lionsauces.co.uk)  
[www.aakuk.com](http://www.aakuk.com)