



## Product Specification

### **F1996 (B0643) Lion Horseradish Sauce 2 x 2.27 Litres**

#### **1. Ingredients (In Descending Order):**

Water, Rapeseed Oil, Dried Horseradish (9%), Sugar, Salt, Acidity Regulator (Acetic Acid), Skimmed **Milk** Powder, Stabiliser (Xanthan Gum), **Egg** Yolk Powder, **Mustard** Flour, Colour (Titanium Dioxide).

**2. Allergy Advice:** Contains Egg, Milk and Mustard.

#### **3. Nutritional Information**

	<b>g/100g</b>	<b>g/100ml</b>
Energy	744kJ /179kcal	804kJ /193kcal
Fat	11.9g	12.9g
of which Saturates	0.8g	0.9g
Carbohydrate	12.4g	13.4g
of which Sugars	12.0g	13.0g
Fibre	4.9g	5.3g
Protein	3.1g	3.3g
Salt	4.6g	5.0g
<b>S.G. 1.080</b>		
<b>Source: Analysed</b>		

#### **4. Sensory Attributes**

**Appearance /Texture:** 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.

**Taste:** A creamy, medium hot horseradish sauce, slightly sweet and slightly salty, with distinct earthy horseradish flavour, and vinegary and eggy notes.

**Aroma:** A distinct horseradish aroma with sweet, eggy and creamy and vinegary notes.



<p><b>5. Analytical Parameters</b></p> <p>Acid: 2.5 – 2.9%</p> <p>Salt: 4.4 – 5.0%</p> <p>Viscosity at point of manufacture pre-packing: Bostwick@30sec: 3.5 - 7.5cm</p> <p>pH: 3.1 – 3.5</p>
<p><b>6. Metal Detector Sensitivity:</b></p> <p>3.0mm Fe, 4.0mm Non Fe, 6.35mm Stainless Steel. Checked pre-start, hourly and at end.</p>
<p><b>7. Packed Weight</b></p> <p>2 x 2.27 Litres. Packed to average weight</p>
<p><b>8. Trading Unit Details:</b></p> <p>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).</p>
<p><b>9. Packaging Details:</b></p> <p>Full Case Size: 120mm X 242mm X 236 Mm (H), Weight 11g</p> <p>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.</p> <p>Closure: Black Plastic [Polypropylene PP5] cap with seal in cap. Diameter 80mm, Weight 16g.</p> <p>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.</p> <p><b>Note:</b> 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.</p>
<p><b>10. Pallet Information</b></p> <p>40 Cases per layer, 4 Layers high. 160 Cases per pallet maximum.</p>
<p><b>11. Shelf Life From Date Of Manufacture</b></p> <p><b>From Date Of Manufacture:</b> 12 Months</p> <p><b>Minimum on Delivery:</b> 6 Months</p>

**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 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).

<b>20. Food Intolerance Data</b>		
<b>Free From:</b>	<b>Yes</b>	<b>No</b>
Egg Products		/Dried Egg Yolk
Milk Products (Inc. Lactose)		/Skimmed Milk Powder
Wheat and Wheat Derivatives	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Xanthan Gum E415 /Citric Acid E330 in Rapeseed Oil
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Titanium Dioxide E171
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>	/	
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
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	17/03/14	New Product Launch (Product replaces F1014 (B0032) Horseradish Sauce)	P. Kuzminska  QA Systems Co-ordinator	D. Knowles  Technical Manager

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