



Product Specification

F2281 (B0694) LION Tomato Ketchup 2 x 4.5kg

1. Ingredients (In Descending Order):

Water, Glucose-Fructose Syrup, Tomato Paste (16%), Modified Starch, Sugar, Acidity Regulators (Acetic Acid, Citric Acid), Salt, Preservative (Potassium Sorbate), Tomato Spice (Salt, Natural Clove Flavourings, Natural Flavourings, Spice Extract).

2. Allergy Advice: Contains None.

3. Nutritional Information

Per 100g

Energy	539kJ /127kcal
Fat	0.3g
of which Saturates	Trace
Carbohydrate	29.4g
of which Sugars	22.1g
Fibre	0.8g
Protein	2.1g
Salt	1.83g

Source: Analysed
S.G. N/A

4. Sensory Attributes

Appearance /Texture: Dark red, smooth, glossy, viscous sauce with visible flecks of spices.

Taste: Distinct vinegar and tomato flavour with a hint of spices.

Aroma: Strong acidic, sweet and tomato aroma with spicy notes.



5. Analytical Parameters

Acid: 2.2 – 2.5%

Salt: 2.25 – 2.55%

Viscosity at point of manufacture pre-packing: Bostwick @ 30seconds: 4.5 – 6.5cm

pH: 3.25 – 3.55

6. Metal Detector Sensitivity:

Checked pre-start, hourly and at end.

Fer: 4.0mm

Non Fer: 5.0mm

SS: 8.0mm

7. Packed Weight

2 x 4.5kg. Packed to average weight.

8. Trading Unit Details:

Two consumer units placed together in the box and labelled with a case barcode (dimensions 101mm x 52mm, weight 1g).

Full Case Size: 286mmx163mmx339mm(H), weight 207g.

9. Packaging Details:

Single Container: 4 litres red in colour plastic [High-density polyethylene HDPE2] bottle with integral handle, dimensions 141mm x 160mm x 326mm, weight 104g.

Closure: Red plastic [High-density polyethylene HDPE2] cap with temper evident ring. Diameter 38mm, weight 6g.

Labels: one paper label to be applied to the front of the container (wraparound) 240mm X 98 mm, weight 4.0g.

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

24 cases per layer, 4 layers high. 96 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 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		/Glucose-Fructose Syrup*
Gluten	/*	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize / Potato		/Glucose-Fructose Syrup /Modified Starch E1422 /Citric Acid E330
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings		/Natural Flavourings and Natural Clove Flavouring and Spice Extract in Tomato Spice
Artificial Flavourings	/	
Artificial Sweeteners	/	
Sulphur Dioxide Preservatives	/	
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂	/	
Benzoates	/	
Other Artificial Preservatives		/Potassium Sorbate E202
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Acetic Acid E260 /Citric Acid E330 /Sodium Hexacynoferrate II E535 in Salt /Sodium Hexacynoferrate II E535 in Tomato Spice
Mustard	/	



Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato		/Tomato Paste
Cocoa	/	
Fruits		/Tomato Paste /Cayenne in Tomato Spice /Lemon in Tomato Spice
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Tomato Paste/Clove in Tomato Spice /Nutmeg in Tomato Spice/Lemon in Tomato Spice Spice/Cayenne in Tomato Spice
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Glucose-Fructose Syrup
Added Salt		/Salt /Salt in Tomato Spice
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	/	



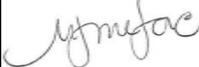
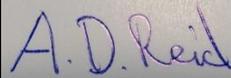
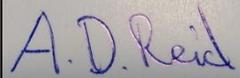
21. Food Intolerance Data

Dietary Information. Suitable for:	Yes	No
Vegetarians	/	
Ovolacto Vegetarians	/	
Lacto Vegetarians	/	
Vegans	/	
Coeliacs	/*	

*Glucose-Fructose Syrup is exempt from allergen labelling

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	13.05.16	New Product Launch	G. Barlow  Technical Administrator	D. Knowles  Technical Manager
2	20.04.18	PH update	G. Barlow  Technical Administrator	J. Cole  Technical Manager
3	06.12.18	Specification Review	N. Mentac  Technical Administrator	J. Cole  Technical Manager
4	05.04.22	Specification Review	Andy Reid  Specifications and Technical Administrator	Andy Reid  Specifications and Technical Administrator

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
Website: www.lionsauces.co.uk
www.aakuk.com