



Product Specification

F1983 (B0662) Lion French Dressing 2 x 2.27 Litres

with Extra Virgin Olive Oil

1. Ingredients (In Descending Order):

Water, Glucose-Fructose Syrup, White Wine Vinegar, Extra Virgin Olive Oil (7%), French Mustard (Water, **Mustard** Flour, Spirit Vinegar, Sugar, Salt, Caramelised Sugar Syrup, Dried Marjoram, Turmeric, Stabiliser (Xanthan Gum), Pimento), Dijon Mustard (Water, **Mustard** Flour, Spirit Vinegar, Salt, **Mustard** Bran, Turmeric, Pimento, Black Pepper, White Pepper, Cinnamon, Cloves), Lemon Juice Concentrate, Salt, Parsley, Stabiliser (Xanthan Gum), Cracked Black Pepper, Preservative (Potassium Sorbate), Chives, Basil, **Mustard** Seed.

2. Allergy Advice: Contains Mustard.

3. Nutritional Information

	g/100g	g/100ml
Energy	574kJ /137kcal	597kJ /142kcal
Fat	7.4g	7.7g
of which Saturates	1.0g	1.0g
Carbohydrate	16.0g	16.6g
of which Sugars	12.2g	12.7g
Fibre	0.5g	0.5g
Protein	0.5g	0.5g
Salt	1.6g	1.7g

S.G. 1.040

Source: Calculated

4. Sensory Attributes

Appearance /Texture: A creamy/tan salad dressing, very free flowing with visible fragments of herbs, mustard and black pepper.

Taste: Creamy, refreshing with vinegar and mustard flavour and herbs and black pepper notes.

Aroma: Mustard and wine vinegar dominates the aroma.



<p>5. Analytical Parameters</p> <p>Acid: 1.6 – 2.1%</p> <p>Salt: 1.45 – 1.75%</p> <p>Viscosity at point of manufacture pre-packing: Brookfield SP4/10rpm: 4 - 8</p> <p>pH: 1.3 – 3.3</p>
<p>6. Metal Detector Sensitivity:</p> <p>3.0mm Fe, 4.0mm Non Fe, 6.35mm Stainless Steel. Checked pre-start, hourly and at end.</p>
<p>7. Packed Weight</p> <p>2 x 2.27 Litres. Packed to average weight</p>
<p>8. Trading Unit Details:</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>9. Packaging Details:</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>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.</p>
<p>10. Pallet Information</p> <p>40 Cases per layer, 4 Layers high. 160 Cases per pallet maximum.</p>
<p>11. Shelf Life From Date Of Manufacture</p> <p>12 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 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* /Caramelised Sugar Syrup E150a in French Mustard**
Gluten	/*	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Xanthan Gum E415 /Xanthan Gum E415 in French Mustard
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Caramelised Sugar Syrup E150a in French Mustard
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 ₂	/	
Benzoates	/	
Other Artificial Preservatives		/Potassium Sorbate E202
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Xanthan Gum E415 /Xanthan Gum E415 in French Mustard /Sodium Hexacyanoferrate II E535 in Salt
Mustard		/Mustard Flour in French Mustard /Mustard Flour and Mustard Bran in Dijon Mustard /Mustard Seed

Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits		/Grape in White Wine Vinegar /Lemon in Lemon Juice Concentrate /Pimento in French Mustard Pimento in Dijon Mustard /Olives in Extra Virgin Olive Oil
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Grape in White Wine Vinegar /Lemon in Lemon Juice Concentrate /Mustard Seed /Mustard Flour in French Mustard /Mustard Flour and Mustard Bran in Dijon Mustard /Cracked Black Pepper /Pimento in French Mustard /White Pepper, Black Pepper and Pimento in Dijon Mustard
Vegetable Oils		/Extra Virgin Olive Oil
Other Vegetable Oils	/	
Added Sugar		/Glucose-Fructose Syrup /Caramelised Sugar Syrup E150a in French Mustard /Sugar in French Mustard
Added Salt		/Salt /Salt in French Mustard /Salt in Dijon Mustard
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 derived from Wheat and exempt from allergen labelling Dir.2007/68/EC.

**/Caramelised Sugar Syrup E150a in French Mustard is derived from Wheat and exempt from allergen labelling Dir.2007/68/EC.

***No sulphur dioxide preservatives added. French Mustard and Dijon Mustard contain sulphites naturally occurring in nature. White Wine Vinegar contains sulphites. Calculated sulphites level in the product <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:
1	27/11/13	Brand Re-Design; Product Launched with new recipe (Replaces F1643 (B0598))	P. Kuzminska  QA Systems Co-ordinator	D. Knowles  Technical Manager

Company Name & Address:

AAK Foods Ltd.
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