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Reason For Change: New Issue				
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**AAK FOODS SPECIFICATION**  
**SEASON VALLEY – BBQ SAUCE**

**SOURCES:** Produced in the UK.

**PHYSICAL NATURE/ORGANOLEPTIC PROPERTIES:**

A smooth dark red / brown semi viscous sauce with visible flecks of spice. Typical barbecue flavour with sweet and acidic backnotes.

**INGREDIENTS (IN DESCENDING ORDER):**

**Water, Glucose-Fructose Syrup, Tomato Paste, Sugar, Modified Maize Starch, Salt, Acidity Regulators (Acetic Acid, Citric Acid), Smoke Flavourings, Colour (Ammonia Caramel), Preservative (Potassium Sorbate), Spices (Paprika, Garlic, Onion, Pepper, Chilli).**

**ALLERGY ADVICE:** None.

NB. Glucose fructose syrup is derived from wheat and exempt from allergen labeling Dir.2007/68/68

**NUTRITIONAL INFORMATION (Ex Reference Data):**

	Per 100g	Per 15g
Energy	482kJ /113 kcal	72kJ / 17kcal
Protein	0.8g	0.1g
Carbohydrate	25.4g	3.8g
Of which sugars	19.7g	3.0g
Fat	0.1g	Trace
Of which saturates	Trace	Trace
Fibre	0.5g	0.1g
Sodium	1.2g	0.2g
Salt equivalent	3.1g	0.5g

## **QUALITY PARAMETERS:**

Analytical	Acid (%): 2.4 – 2.7 Salt (%): 3.15 – 3.45 Viscosity: Bostwick@30seconds: 7.0 – 9.0cm pH: <3.35
Physical	Organoleptic: Appearance and taste typical of BBQ Sauce, comparable to standard sample.
Weight Checks	1litre. Packed to average weight.
Frequency of Testing	Each batch positively released upon satisfactory compliance with the above.

## **METAL DETECTION:**

Metal Detector Sensitivity: 2.0mm Fe, 3.0mm Non Fe, 5.0mm Stainless Steel, checked on an hourly basis.

## **PACKAGING:**

### **CONSUMER UNIT:**

Container: 1 litre round white in colour plastic [High-density polyethylene HDPE2] bottle, dimensions 83.5mm x 83.5mm x 243mm, weight 46.6g. Closure: White plastic [Polypropylene PP5] cap with temper evidence seal in cap. Diameter 31mm, weight 5.2g. Label: One paper label is applied to the front of the container, dimensions 150mm x 85 mm, weight 1.2g.



### **TRADING UNIT:**

6 consumer units placed together in the collective cardboard tray, shrink-wrapped and labeled with a case barcode.

Tray: One collective cardboard tray, dimensions 168mm x 254mm x 80mm (H), weight 48g.

Case: Shrink-wrap (Low density polyethylene LDPE blend), Trading Unit dimensions: 168mm x 254mm x 240mm (H), weight 8g.

Barcode: One paper barcode label is applied to the front of the case, dimensions 52mm x 101mm, weight 1g.

Palletised: 25 cases per layer, 4 layers high. 100 cases per pallet maximum.

**ALL WEIGHTS AND DIMENSIONS ARE APPROXIMATE.**

## **RECOMMENDED STORAGE CONDITONS**

Cool dry warehouse, infestation free and not exposed to direct sunlight. Do not store adjacent to material which gives off strong odours.

## **COSUMER INFORMATION:**

Store in a cool dry place. Refrigerate after opening and consume within 4 weeks from opening and by date BBE.

## **.SHELF LIFE:**

Shelf life from date of manufacture: 12 months

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## FOOD INTOLERANCE DATA

FREE FROM:	YES	NO
EGG PRODUCTS	/	
MILK PRODUCTS (INC. LACTOSE)	/	
WHEAT AND WHEAT DERIVATIVES		/Glucose-Fructose Syrup /Glucose Syrup in Ammonia Caramel E150c
GLUTEN	/*	
BARLEY	/	
RYE	/	
TRITICALE	/	
CORN / MAIZE		/Modified Maize Starch E1422 /Citric Acid E330
OATS	/	
SOYA AND SOYA DERIVATIVES	/	
OTHER LEGUMES	/	
NATURAL COLOURS	/	
ARTIFICIAL COLOURS		/Ammonia Caramel E150c
NATURAL FLAVOURINGS	/	
ARTIFICIAL FLAVOURINGS		/Smoke Flavouring /Smoke 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		/Potassium Sorbate E202
ANTIOXIDANTS (BHA / BHT)	/	
OTHER ANTIOXIDANTS	/	
ADDED GLUTAMATES / MSG	/	
OTHER ADDITIVES		/Acetic Acid E260 /Citric Acid E330 /Propylene Glycol E1520 in Smoke Flavourings /Mono-and diglycerides of fatty acids E471 in Ammonia Caramel E150c /Sodium Hexacyanoferrate II E535 in Salt /Polysorbate 80 E433 in Smoke Flavouring
MUSTARD	/	
CELERY	/	
GARLIC		/Garlic
TOMATO		/Tomato Paste
COCOA	/	
FRUITS		/Tomato /Cayenne Pepper
YEAST & YEAST EXTRACTS	/	
HONEY	/	
CAFFEINE	/	
GELATINE	/	
PEANUTS	/	
ALL OTHER NUTS	/	
ALL NUT OILS	/	
NUT DERIVATIVES	/	
POPPY SEEDS	/	

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<b>FREE FROM:</b>	<b>YES</b>	<b>NO</b>
OTHER SEEDS		/Tomato /Black Pepper, Cayenne Pepper
OTHER VEGETABLE OILS	/	
ADDED SUGAR		/Sugar /Glucose-Fructose Syrup /Glucose Syrup in Ammonia Caramel E150c
ADDED SALT		/Salt
HYDROLYSED VEGETABLE PROTEIN	/	
FISH, SEAFOOD AND MARINE PRODUCTS	/	
ANIMAL FAT	/	
BEEF PRODUCTS	/	
PORK PRODUCTS	/	
ANIMAL PRODUCTS	/	
SLAUGHTERHOUSE PRODUCTS	/	
SEAFOOD AND MARINE PRODUCTS / CRUSTACEANS / MOLLUSCS AND THEIR DERIVATIVES	/	
LUPIN	/	
OTHER		/Ammoniac in Ammonia Caramel E150c

<b>SUITABLE FOR:</b>	<b>YES</b>	<b>NO</b>
VEGETARIANS	/	
OVOLACTO VEGETARIANS	/	
LACTO VEGETARIANS	/	
VEGANS	/	
COELIACS	/*	

\*Glucose-Fructose Syrup and Glucose Syrup in Colour Ammonia Caramel E150c are derived from Wheat and exempt from allergen labelling Dir2007/68/EC.

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## AAK FOODS SPECIFICATION

**HEALTH & SAFETY DATA:**

**NO SPECIFIC HAZARDS ARE KNOWN FOR THIS PRODUCT.**

**CLASSIFICATION:** Non hazardous food product in normal usage.  
**PHYSICAL STATE:** 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.

**PESTICIDES:** Suppliers are required to confirm that supplied ingredients conform to UK & EU Maximum Pesticide Residue Levels before addition to the approved supplier listing.

**IRRADIATION:** AAK Foods Ltd. have a policy of not trading in irradiated food materials. A more detailed position statement is available on request.

**GENETIC MODIFICATION:** To the best of our knowledge, this material is not currently genetically modified in any way.

**LEGAL REQUIREMENTS:** To the best of our knowledge the raw material and its packaging comply with current UK and EU Regulations.

AAK FOODS has a policy of continuous product development.

UNCONTROLLED specifications are subject to change and amendment without notice.

**Office Hours Contact Number: 01928 565 221**

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