



Product Specification

F1019 (B0004) Lion Hickory BBQ Sauce

2 x 2.27 Litres

1. Ingredients (In Descending Order):

Glucose - Fructose Syrup, Water, Spirit Vinegar, Tomato Paste, Rapeseed Oil, Salt, Caramelised Sugar Syrup, Stabiliser (Xanthan Gum), Chilli Blend (Dried Chilli, Cumin, Dried Garlic, Dried Oregano, Salt), Dried Onion, **Mustard** Flour, Dried Garlic, Cayenne Pepper, Black Pepper, Smoke Flavourings.

2. Allergy Advice: Contains **Mustard**.

3. Nutritional Information

| | Per 100g | Per 100ml |
|---------------------------|----------------|---------------|
| Energy | 819kJ /194kcal | 950kJ/225kcal |
| Fat | 3.5g | 4.1g |
| of which Saturates | 0.3g | 0.3g |
| Carbohydrate | 37.7g | 43.7g |
| of which Sugars | 30.3g | 35.1g |
| Fibre | 1.0g | 1.2g |
| Protein | 0.8g | 0.9g |
| Salt | 2.4g | 2.7g |
| S.G. 1.160 | | |
| Source: Calculated | | |

4. Sensory Attributes

Appearance /Texture: Smooth, dark brown / red in colour, glossy, viscous sauce with visible flecks of spices.

Taste: Sweet and spicy with distinct vinegar and barbeque / smoke flavour. Distinctive sharp vinegar, acidic and sweet flavour with onion and garlic back notes.

Aroma: Strong vinegar and spicy smell with a hint of garlic and onion back notes.



| 5. Analytical Parameters | | | | |
|--------------------------|-----------|---------|---------|--------------------------------|
| Test | Range (%) | | | Method |
| | Target | Minimum | Maximum | |
| Acid | 1.85 | 1.7 | 2.0 | Titration |
| Salt | 2.5 | 2.0 | 3.0 | Titration |
| pH | 3.25 | 3.1 | 3.4 | pH meter |
| Viscosity | 40 | 25 | 55 | Viscosity Brookfield SP4/20rpm |

6. Metal Detector Sensitivity:
Checked pre-start, hourly and at end. Fer: 1.0mm, Non-Fer: 1.5mm, SS: 2.5mm

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: 18 Months
Minimum on Delivery: 8 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 | | / Caramelised Sugar Syrup E150a* / Glucose -Fructose Syrup* |
| Gluten | / | |
| Barley | / | |
| Rye | / | |
| Triticale | / | |
| Corn / Maize | | / Xanthan Gum E415 |
| Oats | / | |
| Soya and Soya Derivatives | / | |
| Other Legumes | / | |
| Natural Colours | | / Caramelised Sugar Syrup E150a |
| Artificial Colours | / | |
| Natural Flavourings | | / Smoke 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 | / | |
| Antioxidants (BHA / BHT) | / | |
| Other Antioxidants | | |
| Added Glutamates / MSG | / | |
| Other Additives | | / Xanthan Gum E415 /Sodium Hexacyanoferrate II in E535 in Salt /Citric Acid E330 in Rapeseed Oil /Propylene Glycol E1520 in Smoke Flavourings |
| Mustard | | /Mustard Flour |



| Free From: | Yes | No |
|--|-----|---|
| Celery | / | |
| Garlic | | / Garlic |
| Tomato | | / Tomato Paste |
| Cocoa | / | |
| Fruits | | / Tomato Paste /Chilli Powder /Cayenne Pepper |
| Yeast & Yeast Extracts | / | |
| Honey | / | |
| Caffeine | / | |
| Gelatine | / | |
| Peanuts | / | |
| All Other Nuts | / | |
| All Nut Oils | / | |
| Nut Derivatives | / | |
| Poppy Seeds | / | |
| Other Seeds | | / Mustard, Chilli, Black Pepper, Cumin, Cayenne Pepper |
| Vegetable Oils | | /Rapeseed Oil |
| Other Vegetable Oils | / | |
| Added Sugar | | / Caramelised Sugar Syrup, |
| Added Salt | | / Salt |
| 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 | / | |

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: |
|-------|----------|---|--|--|
| 6 | 25/11/13 | Brand Re-Design; FIR Project; New Format Update | P. Kuzminska  QA Systems Co-ordinator | D. Knowles  Technical Manager |
| 7 | 24/06/14 | Recipe Review - Allergens update | P. Kuzminska  QA Systems Co-ordinator | D. Knowles  Technical Manager |
| 8 | 04/12/18 | Specification Review | N. Mentac  Technical Administrator | J. Cole  Technical Manager |
| 9 | 18/08/21 | Shelf life extended from 15 to 18 months. | B. Jones  Technical Administrator | 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
Website: www.lionsauces.co.uk
www.aakuk.com