



Product Specification

F2568 (B0913) LION English Mustard

2x2.27 Litres

1. Ingredients (In Descending Order):

Water, **Mustard** Flour (20%), Glucose-Fructose Syrup, Salt, **Mustard** Bran (4%), Acidity Regulator (Acetic Acid), Turmeric, Stabiliser (Xanthan Gum).

2. Allergy Advice: Mustard

3. Nutritional Information

	Per 100g	Per 100ml
Energy	763kJ /182kcal	870kJ/207kcal
Fat	8.5g	9.7g
of which Saturates	0.6g	0.7g
Carbohydrate	17.6g	20.1g
of which Sugars	10.3g	11.7g
Fibre	2.3g	2.6g
Protein	6.6g	7.5g
Salt	8.4g	9.6g

S.G. 1.140 (Based on B0674)

Source: Calculated

4. Sensory Attributes

Appearance /Texture: A bright yellow, slightly flowing, semi viscous paste, finely textured, opaque, glossy spoonable paste, smooth to cut.

Taste: Mustard with heat, hot, sweet and salty notes with typical English mustard pungent flavour with hint of vinegar.

Aroma: An English mustard pungent heat aroma fiery and strong, with subtle vinegar notes.



5. Analytical Parameters				
Test	Range			Method
	Target	Minimum	Maximum	
Acid	1.8	1.6	2.0	Titration
Salt	8.80	8.5	9.1	Titration
pH	3.55	3.4	3.7	pH meter
Viscosity	5.5	4	7	Viscosity Brookfield SP5/20rpm
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: Black 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. <i>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.</i>				
10. Pallet Information 40 Cases per layer, 4 Layers high. 160 Cases per pallet maximum.				
11. Shelf Life From Date of Manufacture: 13 Months Minimum on delivery: 7 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		/Xanthan Gum E415
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
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		/ Mustard contains Sulphites naturally occurring in nature
Benzoates	/	
Other Artificial Preservatives	/	
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Acetic Acid E260 /Xanthan Gum E415 /Sodium Hexacyanoferrate II E535 in Salt
Mustard		/Mustard Flour /Mustard Bran



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 Seed in Mustard Flour
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Glucose-Fructose 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	/*	

*Glucose-Fructose Syrup is derived from wheat and exempt from allergen labelling Dir.2007/68/EC.
 ** No Sulphur Dioxide Preservatives added. Mustard contains Sulphites naturally occurring in nature .

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	18.01.19	New Product Launch	N. Mentac <i>N. Mentac</i> Technical Administrator	J. Cole <i>J. Cole</i> Technical Manager
2	06/01/2022	Spec Review	G Campbell Quality Systems Coordinator	G Griffiths Technical Manager

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