



Product Specification

F1809 (B0576) Season Valley Tomato Sauce 6x1Litre with Sugars and Sweetener

1. Ingredients (In Descending Order):

Water, Glucose-Fructose Syrup, Tomato Paste (7%), Modified Maize Starch, Acidity Regulators (Acetic Acid, Citric Acid), Salt, Sugar, Colours (Beetroot Red, Curcumin), Tomato Spice (Salt, Natural Clove Flavourings, Natural Flavourings, Spice Extract), Preservative (Potassium Sorbate), Seasoning Blend (Tomato Powder, Dextrose, Salt, Spices, Flavourings), Caramelised Sugar Syrup, Sweetener (Sodium Saccharin).

2. Allergy Advice: None.

3. Nutritional Information

	g/100g	g/100ml
Energy	366kJ /86kcal	401kJ /94kcal
Fat	0.1g	0.1g
of which Saturates	Trace	Trace
Carbohydrate	18.7g	20.5g
of which Sugars	11.9g	13.1g
Fibre	0.3g	0.3g
Protein	0.5g	0.5g
Salt	2.3g	2.5g
S.G. 1.096		
Source: Calculated		

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 a spicy notes



5. Analytical Parameters

Acid: 2.4 – 2.7%

Salt: 2.25 – 2.75%

Viscosity at point of manufacture pre-packing: Bostwick @ 30seconds: 4 - 7 cm

pH: <3.15

6. Metal Detector Sensitivity:

2.0mm Fe, 3.0mm Non Fe, 5.0mm Stainless Steel. Checked pre-start, hourly and at end.

7. Packed Weight

6 x 1 Litre. Packed to average weight

8. Trading Unit Details:

Six consumer units placed together in the collective cardboard tray (dimensions 168mm x 254mm x 80mm , weight 42g), shrink-wrapped and labelled with a case barcode (dimensions 52mm X 101mm, weight 1g).

9. Packaging Details:

Full Case Size: 168mm x 254mm x 240mm (H), Weight 53g

Single Container: 1 litre round white in colour plastic [High-density polyethylene HDPE] bottle, dimensions 83.4mm x 83.4mm x 230mm, weight 45g.

Closure: White plastic [Polypropylene PP5] cap with temper evidence seal in cap. Diameter 31mm, weight 5.2g.

Labels: One label is applied (wraparound) to the front of the container 150mm X 81mm, weight 2.0g.

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. 100 Cases per pallet maximum.

11. Shelf Life

From Date Of Manufacture : 9 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 /Caramelised Sugar Syrup E150a / Dextrose in Seasoning Blend
Gluten	/*	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Modified Maize Starch E1422 /Citric Acid E330 / Dextrose in Seasoning Blend
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Caramelised Sugar Syrup E150a / Beetroot Red E162 /Curcumin E100
Artificial Colours	/	
Natural Flavourings		/Natural Flavourings in Tomato Spice /Natural Flavouring: Onion Extract in Seasoning Blend
Artificial Flavourings	/	
Artificial Sweeteners		/Sodium Saccharin E954(i)
Sulphur Dioxide Preservatives		/Sulphur Dioxide E220 in Seasoning Blend
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		/Ascorbic Acid E300 in Beetroot Red E162
Added Glutamates / MSG	/	
Other Additives		/Modified Maize Starch E1422 / Citric Acid E330 / Sodium Hexacyanoferrate II E535 in Salt / Silicon Dioxide E551 in Seasoning Blend /Silicon Dioxide E551 in Tomato Spice /Polysorbate 80 E433 and Propylene Glycol E1520 in Curcumin E100
Mustard	/	

Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato		/Tomato Paste /Tomato Powder in Seasoning Blend
Cocoa	/	
Fruits		/Tomato Paste /Tomato Powder in Seasoning Blend
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Tomato Paste /Tomato Powder in Seasoning Blend
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Sugar /Caramelised Sugar Syrup E150a /Glucose-Fructose Syrup / Dextrose in Seasoning Blend
Added Salt		/Salt /Salt in Seasoning Blend and 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 and Caramelised Sugar Syrup E150a are exempt from allergen labelling Dir.2007/68/EC.

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:
2	06/02/14	FIR Project; New Format Update	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