



## Product Specification

### F2662 (B0874) Uncle John's Mayonnaise 6x1Litres

#### 1. Ingredients (In Descending Order):

Water, Rapeseed Oil, Spirit Vinegar, Modified Starch, Sugar, Salt, Dried **Egg** Yolk, Stabiliser (Xanthan Gum), **Mustard** flour, Lemon Juice Concentrate, Preservative (Potassium Sorbate), Colour (Paprika Extract).

#### 2. Allergy Advice: For allergens, see ingredients in **bold**.

#### 3. Nutritional Information

#### Per 100ml

Energy	1057kJ /256kcal
Fat	25.1g
of which Saturates	1.9g
Carbohydrate	6.9g
of which Sugars	3.2g
Fibre	0.5g
Protein	0.3g
Salt	1.7g

**S.G. 0.990 (Based on B0604)**

**Source: Calculated**

#### 4. Sensory Attributes

**Appearance /Texture:** A smooth, thick and creamy mayonnaise opaque and off white in appearance. A thick textured mayonnaise with a creamy mouthfeel of coating the palate.

**Taste** A creamy mayonnaise with an initial sour acidic taste followed by subtle egg and mustard notes.

**Aroma:** Acidic aroma with slight eggy notes.



5. Analytical Parameters				
Test	Range			Method
	Target	Minimum	Maximum	
Acid	0.80	0.70	0.90	Titration
Salt	1.75	1.60	1.90	Titration
pH	<3.55			pH meter
Viscosity	20	10	30	Brookfield SPTD/ 5rpm
<b>6. Metal Detector Sensitivity:</b> Checked pre-start, hourly and at end. <b>Fer:</b> 2.0mm, <b>Non-Fer:</b> 3.0mm, <b>SS:</b> 5.0mm.				
<b>7. Packed Weight</b> 6x1 Litres. Packed to average weight.				
<b>8. Trading Unit Details:</b> <b>Full Case Size:</b> 168mm x 254mm x 240mm (H), weight 58g  Six consumer units placed together in the collective cardboard tray (168mm x 254mm x 80mm, weight 43g), shrink-wrapped together with Low Density Polyethylene [LDPE] blend, (weight 14g) and labelled with a case barcode (dimensions 52mm X 101mm, weight 1g).				
<b>9. Packaging Details:</b>  <b>Single Container:</b> 1 litre round clear in colour plastic [High-density polyethylene HDPE] bottle, dimensions 83.4mm x 83.4mm x 229.6mm, weight 40.3g.  <b>Closure</b> White in colour plastic [Polypropylene PP5] screw cap with 7mm valve and HIS seal in cap. Diameter 55mm, weight 10.8g.  <b>Labels:</b> One label is applied (wraparound) to the front of the container 150mm X 81mm (H), weight 1.2g.  <i><b>Note:</b> 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>				
<b>10. Pallet Information</b> 25 Cases per layer, 5 Layers high. 140 Cases per pallet maximum.				
<b>11. Shelf Life</b>  <b>From Date of Manufacture:</b> 9 Months <b>Minimum on Delivery:</b> 4.5 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 CO<sub>2</sub>.

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		Dried Egg Yolk
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Xanthan Gum E415 /Citric Acid E330 in Rapeseed Oil
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Paprika Extract E160c
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 <sub>2</sub>	/	
Benzoates	/	
Other Artificial Preservatives	/	/Potassium Sorbate E202
Antioxidants (BHA / BHT)	/	
Other Antioxidants		/DI alpha Tocopherol E307 & Rosemary Extract E392 in Colour Paprika Extract E160c
Added Glutamates / MSG	/	
Other Additives		/Xanthan Gum E415 /Citric Acid E330 in Rapeseed Oil /Sodium Hexacyanoferrate II E535 in Salt /Silicon Dioxide E551 in Dried Egg yolk /Modified Starch E1414
Mustard		/Mustard Flour







Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits		/Lemon in Lemon Juice Concentrate /Paprika in Paprika Extract E160c
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Mustard Flour /Paprika in Paprika Extract E160c /Lemon in Lemon Juice Concentrate
Vegetable Oils		/Rapeseed Oil
Other Vegetable Oils		/Sunflower Oil in Colour Paprika Extract E160c
Added Sugar		/Sugar
Added Salt		/Salt
Hydrolysed Vegetable Protein	/	
Animal Fat	/	
Beef Products	/	
Pork Products	/	
Animal Products		/Dried Egg Yolk
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		/Dried Egg Yolk
Vegans		/Dried Egg Yolk
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:
1	12.07.19	Recipe Change	L.Savicka  Technical Administrator	J. Cole  Technical Manager
2	03/02/21	Shelf life extended from 7 months to 9 months and pallet configuration amended.	B. Jones  Technical Administrator	G. Griffiths  Technical Manager

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