



## Product Specification

### F2717 (B0942) LION Vegan Garlic Mayo 6 x 1 Litre

<b>1. Ingredients (In Descending Order):</b>		
Rapeseed Oil, Water, Spirit Vinegar, Sugar, Salt, Dried Garlic, Modified Starch, Preservative (Potassium Sorbate), Stabilisers (Xanthan Gum, Guar Gum), <b>Mustard</b> Flour, Caramelised Sugar Syrup, Acidity Regulator (Lactic Acid).		
<b>2. Allergy Advice:</b> For allergens, see ingredients in <b>bold</b> .		
<b>3. Nutritional Information</b>	<b>Per 100g</b>	<b>Per 100ml</b>
Energy	1999kJ / 485kcal	1937kJ / 470kcal
Fat	52.1g	50.4g
of which Saturates	3.8g	3.6g
Carbohydrate	3.7g	3.6g
of which Sugars	3.7g	3.6g
Fibre	0.9g	0.8g
Protein	0.2g	0.2g
Salt	1.1g	1.1g
<b>SG: 0.969</b> <b>Source: Analysed</b>		
<b>4. Sensory Attributes</b>		
<b>Appearance /Texture:</b> A glossy, smooth, pourable and creamy mayonnaise, opaque and off white/ pale brown caramel in appearance. A smooth, pourable textured mayonnaise with a creamy mouthfeel of coating the palate.		
<b>Taste:</b> A creamy mayonnaise with an acidic and garlic flavour.		
<b>Aroma:</b> A distinct acidic and garlic aroma.		



5. Analytical Parameters				
Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	1.0	0.8	1.2	Titration
Salt	1.13	0.93	1.33	Titration
pH	3.55	3.35	3.75	pH meter
Viscosity	4	2	6	Viscosity Bostwick @ 30 seconds
<b>6. Metal Detector Sensitivity:</b> Checked pre-start, hourly and at end. <b>Fer:</b> 2.5mm <b>Non-Fer:</b> 3mm <b>SS:</b> 5mm				
<b>7. Packed Weight</b> 6 x 1 Litres. Packed to average weight.				
<b>8. Trading Unit Details:</b> 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).				
<b>9. Packaging Details:</b>  <b>Full Case Size:</b> 168mm x 254mm x 240mm (H), Weight 58g  <b>Single Container:</b> 1 litre round white in colour plastic [High-density polyethylene HDPE] bottle, dimensions 83.4mm x 83.4mm x 230mm (H), weight 40.5g.  <b>Closure:</b> White plastic [Polypropylene PP5] cap with tamper evident seal in cap. Diameter 55mm, weight 10.4g.  <b>Labels:</b> One label is applied (wraparound) to the front of the container 150mm x 81mm, weight 2.0g.  <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, 4 layers high. 100 Cases per pallet maximum.				
<b>11. Shelf Life</b> <b>From Date of Manufacture:</b> 9 months <b>Minimum on delivery:</b> 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 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	/	
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives		/Caramelised Sugar Syrup E150a*
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Caramelised Sugar Syrup E150a
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	/	
Added Glutamates / MSG	/	
Other Additives		/Modified Starch E1450 /Xanthan Gum E415 /Guar Gum E412 /Lactic Acid E270 /Sodium Hexacyanoferrate II E535 in Salt /Citric Acid E330 in Rapeseed Oil
Mustard		/Mustard Flour





Free From:	Yes	No
Celery	/	
Garlic		/Dried Garlic
Tomato	/	
Cocoa	/	
Fruits	/	
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds	/	
Vegetable Oils	/	
Other Vegetable Oils		/Rapeseed Oil
Added Sugar		/Sugar
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	/	

\*Caramel Sugar Syrup (Plain Caramel E150a) is 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:
1	18/12/19	New Product Launch	B. Jones  Technical Administrator	J. Cole  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](mailto:foodstechnical.uk@aak.com)  
Website: [www.lionsauces.co.uk](http://www.lionsauces.co.uk)  
[www.aakuk.com](http://www.aakuk.com)