



Product Specification

F2542 (B0896) LION Premium Vegan Mayo 6x1 Litres

1. Ingredients (In Descending Order):

Rapeseed Oil (65%), Water, Spirit Vinegar, Sugar, Salt, Modified Starch, Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate), Lemon Juice Concentrate, Natural Flavouring, Colours (Turmeric, Paprika Extract).

2. Allergy Advice: None.

3. Nutritional Information	Per 100ml	
Energy	2262kJ/550kcal	
Fat	60g	
of which Saturates	4.2g	
Carbohydrate	3.3g	
of which Sugars	1.5g	
Fibre	Trace	
Protein	Trace	
Salt	1.12g	
S.G. 0.956		
Source: Analysed		

4. Sensory Attributes

Appearance /Texture: A thick textured sauce with a mouthfeel of coating the palate which then will melt away. A smooth spoonable product, glossy and white in appearance.

Taste: A rich oily and acidic flavour resembling an egg free mayonnaise.

Aroma: A neutral aroma with an acidic note.





5. Analytical Parameters

Test	Range (%	Method		
	Target	Minimum	Maximum	
Acid	0.7	0.6	0.8	Titration
Salt	1.25	1.0	1.5	Titration
рН	<3.6			pH meter
Viscosity	20	10	30	Viscosity SPTD/5rpm

6. Metal Detector Sensitivity:

Checked pre-start, hourly and at end. Fer: 2.5mm, Non-Fer: 3.0mm, SS: 5.0mm

7. Packed Weight

Consumer Unit 1 Litre packed to average weight.

8. Trading Unit Details:

Full Case Size: 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).

9. Packaging Details:

Single Container: 1 litre round white in colour plastic [High-density polyethylene HDPE] bottle, dimensions 83.4mm x 83.4mm x 229.6mm, weight 40.3g.

Closure: White plastic [Polypropylene PP5] screw cap with 7mm valve and HIS seal in cap. Diameter 55mm, weight 10.8g.

Labels: One label is applied (wraparound) to the front of the container 150mm X 81mm (H), weight1.2g.

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

28 Cases per layer, 5 Layers high. 140 Cases per pallet maximum.

11. Shelf Life

From Date of Manufacture: 9 Months Minimum on Delivery: 4 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

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	Νο	
Egg Products	/		
Milk Products (Inc. Lactose)	/		
Wheat and Wheat Derivatives	/		
Gluten	/		
Barley	/		
Rye	/		
Triticale	/		
Corn / Maize		/Modified Maize Starch E1422 /Xanthan Gum E415	
Oats	/		
Soya and Soya Derivatives	/		
Other Legumes	/		
Natural Colours		/Paprika Extract E160c	
Artificial Colours	/		
Natural Flavourings		/Natural Flavouring	
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		/Potassium Sorbate E202	
Antioxidants (BHA / BHT)	/		
Other Antioxidants		/DL alpha Tocopherol E307 in Colour Paprika Extract /Rosemary Extract E392 in Colour Paprika Extract	
Added Glutamates / MSG	/		
Other Additives		/Modified Starch E1414 /Modified Starch E1450 /Sodium Hexacyanoferrate II E535 in Salt /Citric Acid E330 in Rapeseed Oil	
Mustard	/		



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Free From:	Yes	Νο
Celery		
Garlic	/	
Tomato	/	
Сосоа	/	
Fruits		/Lemon Juice Concentrate
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Lemon Juice Concentrate
Vegetable Oils		/Rapeseed Oil /Sunflower Oil in Paprika Extract
Other Vegetable Oils	/	
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	Νο
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:
3		Amended Shelf Life and replaced Paprika	B. Jones	G. Griffiths
		Extract containing Palm to Palm-free Paprika Extract	Bjonz	AS
			Technical	Technical
		Administrator	Manager	
4	10/05/22	Metal Detection test pieces updated	G Campbell	G. Griffiths
			Jangh.	So
			Quality Systems	Technical
				Manager

Company Name & Address:

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