

Product Specification

F2623 (B1034) Caterfood Essentials BBQ Sauce 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Water, Sugar, Tomato Paste (13%), Spirit Vinegar, Glucose-Fructose Syrup, Modified Maize Starch, Concentrated Apple Juice, Salt, Acidity Regulator (Acetic Acid), Colour (Ammonia Caramel), Smoke Flavourings, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Paprika, Dried Garlic, Dried Onion, Black Pepper, Cayenne Pepper.

2. Allergy Advice: None.

3. Nutritional Information

Per 100ml

Energy	788 kJ / 186 kcal
Fat	0.2g
of which Saturates	Trace
Carbohydrate	44.1g
of which Sugars	39.2g
Fibre	0.9g
Protein	1.4g
Salt	1.11g

S.G: 1.19

Source: Analysed

4. Sensory Attributes

Appearance /Texture: Smooth, dark red/brown in colour, glossy, viscous sauce with visible flecks of spices.

Taste: Sweet and spicy with distinct vinegar and barbeque / smoke flavour. Distinctive sharp vinegar, acidic and sweet flavour with apple back notes.

Aroma: Sweet and spicy with distinct vinegar, tomato and barbeque / smoke aroma and a hint of apple back note.

5. Analytical Parameters

Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	2.25	2.05	2.45	Titration
Salt	1.2	1.0	1.4	Titration
pH	3.5		<3.6	pH meter
Viscosity	6.5	5.0	8.0	Viscosity Bostwick @ 30 seconds

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.

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

40 Cases per layer, 4 Layers high. 160 Cases per pallet maximum.

11. Shelf Life

From Date of Manufacture: 15 Months

Minimum on delivery: 10 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* /Glucose Syrup in Colour Ammonia Caramel E150c*
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours		/Ammonia Caramel E150c
Natural Flavourings	/	
Artificial Flavourings		/Smoke 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	/	
Added Glutamates / MSG	/	
Other Additives		/Acetic Acid E260 /Sodium Hexacyanoferrate II E535 in Salt /Propylene Glycol E1520 in Smoke Flavourings /Polysorbate 80 E433 in Smoke Flavouring /Modified Starch E1422 /Xanthan Gum E415 /Antifoaming Agent Mono-and Diglycerides of Fatty Acids E471 in Colour Ammonia Caramel E150c
Mustard	/	

Free From:	Yes	No
Celery	/	
Garlic		/Dried Garlic
Tomato		/Tomato in Tomato Paste
Cocoa	/	
Fruits		/Apple Juice Concentrate
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Pepper /Paprika
Vegetable Oils	/	
Other Vegetable Oils		
Added Sugar		/Sugar /Glucose-Fructose Syrup /Ammonia Caramel E150c
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	/	



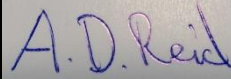

21. Food Intolerance Data

Dietary Information. Suitable for:	Yes	No
Vegetarians	/	
Ovolacto Vegetarians	/	
Lacto Vegetarians	/	
Vegans	/	
Coeliacs	/	

*Glucose-Fructose Syrup and Glucose Syrup in Colour Ammonia Caramel E150c are exempt from the 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	13/11/2019	New Product Launch	B. Jones  Technical Administrator	J. Cole  Technical Manager
2	14/07/23	Specification Update	Andy Reid  Specifications and Technical Administrator	G Campbell Quality Systems 

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
 Website: www.lionsauces.co.uk
www.aakuk.com