

## Product Specification

### F2627 (B0225) Caterfood Essentials English Mustard 2 x 2.27 Litres

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

Water, **Mustard** Flour (18%), Sugar, Salt, Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin and Thiamin), Acidity Regulator (Citric Acid), Rapeseed Oil, Ground Turmeric, Stabiliser (Xanthan Gum), Flavouring, Colour (Lutein), Antioxidant (Ascorbic Acid).

**2. Allergy Advice:** For allergens, including cereals containing gluten, see ingredients in **bold**.

#### 3. Nutritional Information

#### Per 100ml

Energy	784kJ/187kcal
Fat	8.8g
of which Saturates	0.6g
Carbohydrate	19.9g
of which Sugars	11.0g
Fibre	2.5g
Protein	5.9g
Salt	8.64g

**S.G: 1.088**

**Source: Analysed**

#### 4. Sensory Attributes

**Appearance /Texture:** Opaque, glossy, smooth bright yellow sauce. Forms soft peaks. Slight grittiness with flecks of husk.

**Taste:** Product has a distinct intense heat level, balanced flavour profile that is sweet, salty, acidic with a slight bitterness.

**Aroma:** Pungent with mustard fumes that give a burning sensation to the nasal passage, this initial heat fades to a mustardy, vinegary aroma.

<b>5. Analytical Parameters</b>				
Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	1.50	1.20	1.80	Titration
Salt	8.50	8.00	9.00	Titration
pH	<3.0		<3.0	pH meter
Viscosity	<5.0		<5.0	Viscosity Bostwick @ 30 seconds
<b>6. Metal Detector Sensitivity:</b> Checked pre-start, hourly and at end. Fer: 1.0mm Non Fer: 1.5mm SS: 2.5mm				
<b>7. Packed Weight</b> 2 x 2.27 Litres. Packed to average weight.				
<b>8. Trading Unit Details:</b> 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).				
<b>9. Packaging Details:</b>  <b>Full Case Size:</b> 120mm X 242mm X 236 Mm (H), Weight 11g.  <b>Single Container:</b> 2.27 litres natural in colour plastic [Polypropylene PP5 (EVHO Barrier)] "Lamicon" container with grip, dimensions 120mm X 121mm X 236mm (H), weight 88g.  <b>Closure:</b> Black Plastic [Polypropylene PP5] cap with seal in cap. Diameter 80mm, Weight 16g.  <b>Labels:</b> 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.  <i>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.</i>				
<b>10. Pallet Information</b> 40 Cases per layer, 4 Layers high. 160 Cases per pallet maximum.				
<b>11. Shelf Life</b>  <b>From Date of Manufacture:</b> 13 Months <b>Minimum on delivery:</b> 9 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.



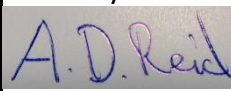

**19. Quality System**

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	/	
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives		/Wheat Flour
Gluten		/Wheat Flour
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Lutein E161b
Artificial Colours	/	
Natural Flavourings	/	
Artificial Flavourings		/Mustard Flavouring
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	/	
Antioxidants (BHA / BHT)	/	
Other Antioxidants		/Ascorbic Acid E300 /DL Alpha Tocopherol E307 in Lutein E161b /Tocopherol-Rich Extract E306 in Mustard Flavouring
Added Glutamates / MSG	/	
Other Additives		/Citric Acid E330 /Xanthan Gum E415 /Sodium Hexacyanoferrate II E535 in Salt /Glycelor Monostearate E471, Datem Esters E472 in Lutein E161b
Mustard		/Mustard

Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits	/	
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Mustard
Vegetable Oils		/Rapeseed Oil /Sunflower Oil in Mustard Flavouring & Colour Lutein E161b
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	No
Vegetarians	/	
Ovolacto Vegetarians	/	
Lacto Vegetarians	/	
Vegans	/	
Coeliacs		/Wheat Flour (Gluten)

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	27/11/2019	New Product Launch	B. Jones  Technical Administrator	J. Cole  Technical Manager
2	17/07/23	Specification Review	Andy Reid  Specifications and Technical Administrator	G Campbell Quality Systems 

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