

Product Specification

F2630 (B0774) Caterfood Essentials Tomato Ketchup 2 x 4.5kg

1. Ingredients (In Descending Order):

Water, Glucose-Fructose Syrup, Tomato Paste (16%), Modified Maize Starch, Acidity Regulators (Acetic Acid, Citric Acid), Salt, Preservative (Potassium Sorbate), Natural Flavouring.

2. Allergy Advice: Contains None.

3. Nutritional Information

Per 100g

Energy	583kJ/137kcal
Fat	0.2g
of which Saturates	Trace
Carbohydrate	30.9g
of which Sugars	20.4g
Fibre	0.3g
Protein	1.0g
Salt	1.62g

Source: Analysed

4. Sensory Attributes

Appearance /Texture: Dark red, smooth, glossy, viscous sauce with visible flecks of spices.

Taste: Distinct vinegar and tomato flavour with a hint of spices.

Aroma: Strong acidic, sweet and tomato aroma with spicy notes.

5. Analytical Parameters				
Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	2.60	2.45	2.75	Titration
Salt	2.0	1.8	2.2	Titration
pH	3.45	3.3	3.6	pH meter
Viscosity	5.5	4.5	6.5	Viscosity Bostwick @ 30 seconds
6. Metal Detector Sensitivity: Checked pre-start, hourly and at end. Fer: 4.0mm Non Fer: 5.0mm SS: 8.0mm				
7. Packed Weight 2 x 4.5kg. Packed to average weight.				
8. Trading Unit Details: Two consumer units placed together in the box and labelled with a case barcode (dimensions 101mm x 52mm, weight 1g). Full Case Size: 286mm x 163mm x 339mm(H), weight 207g.				
9. Packaging Details: Single Container: 4 litres red in colour plastic [High-density polyethylene HDPE2] bottle with integral handle, dimensions 141mm x 160mm x 326mm, weight 104g. Closure: Red plastic [High-density polyethylene HDPE2] cap with temper evident ring. Diameter 38mm, weight 6g. Labels: one paper label to be applied to the front of the container (wraparound) 240mm X 98 mm, weight 4.0g. 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 24 cases per layer, 4 layers high. 96 cases per pallet maximum.				
11. Shelf Life From Date of Manufacture: 12 Months Minimum on delivery: 9.5 Months				





<p>12. Recommended Storage Conditions</p> <p>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.</p>
<p>13. Consumer Information:</p> <p>Store in a cool dry place. Refrigerate after opening and consume within 4 weeks from opening and by date of best before end.</p>
<p>14. Health & Safety Data:</p> <p>No specific hazards are known for this product. Classification: non-hazardous food product in normal usage. Physical: semi-liquid material.</p> <p>Transport Requirements: ambient dry transport.</p> <p>Fire Hazard: low fire and explosion hazard – high flashpoint. Extinguish with water or CO₂.</p> <p>Disposal of Spillages: Dispose of as innocuous waste.</p> <p>Exposure limits: None ascribed.</p>
<p>15. Pesticides</p> <p>Suppliers are required to confirm that supplied ingredients conform to UK & EU Maximum pesticide residue levels before addition to the approved supplier listing.</p>
<p>16. Irradiation</p> <p>AAK Foods Ltd. has a policy of not trading in irradiated food materials. Suppliers are required to declare compliance before supply.</p>
<p>17. Genetic Modification</p> <p>AAK Foods Ltd. has a policy of not trading in genetically modified materials. Suppliers are required to declare compliance before supply.</p>
<p>18. Legal Requirements</p> <p>To the best of our knowledge the raw material and its packaging comply with current UK and EU regulations.</p>
<p>19. Quality System</p> <p>AAK Foods operate a Quality Management System based upon HACCP principles and accredited to by the British Retail Consortium (BRC).</p>

20. Food Intolerance Data		
Free From:	Yes	No
Egg Products	/	
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives		/Glucose-Fructose Syrup*
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings		/Natural Flavourings and Natural Clove Flavouring and Spice Extract in Tomato Spice
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	/	
Added Glutamates / MSG	/	
Other Additives		/Acetic Acid E260 /Citric Acid E330 /Sodium Hexacyanoferrate II E535 in Salt /Sodium Hexacyanoferrate II E535 in Tomato Spice /Silicon Dioxide E551 in Tomato Spice
Mustard	/	

Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato		/Tomato Paste
Cocoa	/	
Fruits		/Tomato Paste /Cayenne in Tomato Spice /Lemon in Tomato Spice
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Tomato Paste /Clove in Tomato Spice /Nutmeg in Tomato Spice /Lemon in Tomato Spice /Cayenne in Tomato Spice
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Glucose-Fructose Syrup
Added Salt		/Salt /Salt in Tomato Spice
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 is exempt from allergen labelling

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	27/11/19	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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