



Product Specification

F2625 (B0376) Caterfood Essentials Coarse Grain Mustard 2 x 2.27 Litres

1. Ingredients (In Descending Order): Water, Mustard Seed (30%) , White Wine Vinegar, Spirit Vinegar, Sugar, Mustard Flour (4%) , Salt, Ground Cinnamon, Ground Pimento, Ground Turmeric.	
2. Allergy Advice: For allergens, see ingredients in bold .	
3. Nutritional Information	Per 100ml
Energy	847kJ/204kcal
Fat	12.8g
of which Saturates	0.7g
Carbohydrate	9.3g
of which Sugars	6.7g
Fibre	6.9g
Protein	9.4g
Salt	3.56g
S.G: 1.066	
Source: Analysed	
4. Sensory Attributes	
Appearance /Texture: A semi viscous, glossy spoonable paste, textured from yellow and brown mustard seeds, crunchy and smooth to the palate.	
Taste: A mustard with heat, hot, sweet and salty notes with a typical wholegrain mustard flavour.	
Aroma: A strong mustard hot aroma with white wine vinegar notes.	

5. Analytical Parameters				
Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	2.95	2.80	3.10	Titration
Salt	3.60	3.40	3.80	Titration
pH	3.70		<3.80	pH meter
Viscosity	10.5	9.0	12.0	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 95g.
Closure: White Plastic [Polypropylene PP5] cap with seal in cap. Diameter 80mm, Weight 12g.
Labels: One paper label to be applied to the front of the container 140mm X 84 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: 12 Months
Minimum on delivery: 8 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	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
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 ₂	/	
Benzoates	/	
Other Artificial Preservatives	/	
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Sodium Hexacyanoferrate II E535 in Salt
Mustard		/Mustard Seed /Mustard Flour

Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits		/Grape in White Wine Vinegar
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Mustard /Pimento
Vegetable Oils	/	
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	/	

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	26/11/2019	New Product Launch	B. Jones <i>B. Jones</i> Technical Administrator	J. Cole <i>J. Cole</i> Technical Manager
2	04/03/21	9% White Wine Vinegar replaced with 12% White Wine Vinegar. Change to ingredient declaration.	B. Jones <i>B. Jones</i> Technical Administrator	J. Cole <i>J. Cole</i> Technical Manager

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