



Product Specification

F2862 (B1000) Caterfood Essentials French Dressing 2 x 2.27 Litres

1. Ingredients (In Descending Order): Water, Glucose-Fructose Syrup, White Wine Vinegar, Extra Virgin Olive Oil (7%), French Mustard (2.5%) (Water, Mustard Flour, Spirit Vinegar, Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin and Thiamin), Salt, Sugar, Caramelised Sugar Syrup, Acidity Regulator (Acetic Acid), Mustard Bran, Colour (E150d), Clove Powder, Pimento, Chilli Seasoning (Chilli Powder, Cumin, Garlic Powder, Dried Oregano, Salt), Dried Garlic, Dried Onion, Flavouring), Salt, Dijon Mustard (1.9%) (Water, Mustard Flour, Spirit Vinegar, Salt, Mustard Bran, Turmeric, Pimento, Black Pepper, White Pepper, Cinnamon, Clove Powder), Concentrated Lemon Juice, Herbs (Parsley, Chives, Basil), Stabiliser (Xanthan Gum), Cracked Black Pepper, Preservative (Potassium Sorbate), Mustard Seed.	
2. Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold .	
3. Nutritional Information	Per 100ml
Energy	502kJ/120kcal
Fat	7.4g
of which Saturates	0.9g
Carbohydrate	12.1g
of which Sugars	8.8g
Fibre	1.7g
Protein	0.5g
Salt	2.29g
S.G: 1.04	
Source: Analysed	
4. Sensory Attributes	
Appearance /Texture: A pale yellow dressing with inclusions of herbs throughout.	
Taste: An acidic dressing with a hint of mustard.	
Aroma: Vinegary aroma typical of a French dressing.	

5. Analytical Parameters				
Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	1.9	1.8	2.0	Titration
Salt	2.35	2.15	2.55	Titration
pH	<3.2	2.9	3.2	pH meter
Viscosity	5	4	6	Viscosity Brookfield Sp5/10Rpm

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		/Glucose-Fructose Syrup* /Caramelised Sugar Syrup & Sulphite Ammonia Caramel E150d in French Mustard
Gluten		/Wheat Flour in French Mustard
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize	/	
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Caramelised Sugar Syrup in French Mustard
Artificial Colours	**	/Sulphite Ammonia Caramel in French Mustard
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		/Potassium Sorbate E202
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Xanthan Gum E415 /Sodium Hexacyanoferrate II E535 in Salt /Acetic Acid E260 in French Mustard
Mustard		/Mustard

Free From:	Yes	No
Celery	/	
Garlic		/Garlic in French Mustard
Tomato	/	
Cocoa	/	
Fruits		/Lemon Juice Concentrate /Chilli Pepper in French Mustard
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Mustard /Black Pepper /Black Pepper, White Pepper, Pimento in Dijon Mustard /Pimento, Chilli Pepper in French Mustard
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		/Sugar /Glucose-Fructose Syrup /Sugar, Caramelised Sugar Syrup & Sulphite Ammonia Caramel E150d in French Mustard
Added Salt		/Salt /Salt in Mustards
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 in French Mustard
*Glucose-Fructose Syrup, Caramelised Sugar Syrup & Sulphites Ammonia Caramel E150d are exempt from allergen labelling Dir.2007/68/EC.		
**Product tested for Sulphites: <10ppm.		

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 <i>B. Jones</i> Technical Administrator	J. Cole <i>J. Cole</i> Technical Manager
2	04/03/21	6% White Wine Vinegar replaced with 12% White Wine Vinegar. Amendment to ingredient declaration.	B. Jones <i>B. Jones</i> Technical Administrator	J. Cole <i>J. Cole</i> Technical Manager

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