

## Product Specification

### F1023 (B0059) LION Sour Cream & Chive Dressing 2x2.27 Litres

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

Rapeseed Oil, Water, Spirit Vinegar, Pasteurised **Egg** Yolk, Sugar, Chives (2%), Sour Cream Powder (**Milk**) (2%), Salt, **Mustard** Flour, Stabiliser (Xanthan Gum), Dried Onion, Acidity Regulator (Lactic Acid), Preservative (Potassium Sorbate).

#### 2. Allergy Advice: See ingredients in bold

#### 3. Nutritional Information

	Per 100g	Per 100ml
Energy	2276kJ /553kcal	2155kJ /524kcal
Fat	58.4g	55.3g
of which Saturates	4.6g	4.4g
Carbohydrate	4.6g	4.4g
of which Sugars	4.1g	3.9g
Fibre	0.4g	0.4g
Protein	1.4g	1.3g
Salt	1.7g	1.6g
<b>S.G. 0.947</b>		
<b>Source: Calculated</b>		

#### 4. Sensory Attributes

**Appearance /Texture:** A light but thick non-flowing, mayonnaise like dressing with pieces of chive visible. A smooth product.

**Taste:** Mild sour cream and chive flavour, with acidic back notes.

**Aroma:** Distinct acid and chive aroma with sourly back notes.



<b>5. Analytical Parameters</b>				
<b>Test</b>	<b>Range (%)</b>			<b>Method</b>
	<b>Target</b>	<b>Minimum</b>	<b>Maximum</b>	
Acid	1.0	0.85	1.15	Titration
Salt	2.0	1.7	2.3	Titration
pH	3.4	3.2	3.6	pH meter
Viscosity	65	50	80	Viscosity SP6/20rpm
<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> White 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><b>Note:</b> 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, 5 Layers high. 200 Cases per pallet maximum.				
<b>11. Shelf Life</b>  <b>From Date of Manufacture:</b> 12 Months <b>Minimum on Delivery:</b> 5 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).

<b>20. Food Intolerance Data</b>		
<b>Free From:</b>	<b>Yes</b>	<b>No</b>
Egg Products		/Pasteurised Egg Yolk
Milk Products (Inc. Lactose)		/Milk in Sour Cream Powder
Wheat and Wheat Derivatives	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Xanthan Gum E415 /Citric Acid E330 in Rapeseed Oil
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 <sub>2</sub>	/	
Benzoates	/	
Other Artificial Preservatives		/Potassium Sorbate E202
Antioxidants (BHA / BHT)	/	
Other Antioxidants		
Added Glutamates / MSG	/	
Other Additives		/Xanthan Gum E415 /Lactic Acid E270 /Citric Acid E330 in Rapeseed Oil /Sodium Hexacyanoferrate II E535 in Salt
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
Other Vegetable Oils	/	
Added Sugar		/Sugar
Added Salt		/Salt
Hydrolysed Vegetable Protein	/	
Animal Fat	/	
Beef Products	/	
Pork Products	/	
Animal Products		/Pasteurised Egg Yolk /Sour Cream Powder
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		/Pasteurised Egg Yolk
Vegans		/Pasteurised Egg Yolk /Sour Cream Powder
Halal Diet		
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:
6	19.10.18	Specification Review	N. Mentac  Technical Administrator	J. Cole  Technical Manager
7	03.06.20	Update to QUID, Shelf Life & Halal	J. Cole  Technical Manager	J. Cole  Technical Manager
8	08/09/21	Pallet configuration amended.	B. Jones  Technical Administrator	G. Griffiths  Technical Manager



9	06/10/22	Updated label declaration	Andy Reid	Andy Reid
			<i>A.D. Reid</i>	<i>A.D. Reid</i>
			Specifications and Technical	Specifications and Technical

**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](mailto:foodstechnical.uk@aak.com)  
Website: [www.lionsauces.co.uk](http://www.lionsauces.co.uk)  
[www.aakuk.com](http://www.aakuk.com)