

Product Specification

F3020 (B1091) Caesar Dressing Sauce 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Rapeseed Oil, Water, Caesar Dressing Premix (Water, Garlic Puree (Water, Dried Garlic, Acidity Regulator (Citric Acid)), Medium Fat Hard Cheese (**Milk**) (contains Preservative (Lysozyme (from **Egg**))), Acidity Regulator (Acetic Acid), Lemon Juice Concentrate, Salt, Dried Garlic, Dried Onion, Stabiliser (Xanthan Gum)), Glucose-Fructose Syrup, Pasteurised **Egg** Yolk, Cracked Black Pepper, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Tamarind Concentrate.

2. Allergy Advice: See ingredients in Bold

3. Nutritional Information

| | Per 100g | Per 100ml |
|---------------------------|-----------------|----------------|
| Energy | 1916kJ /465kcal | 1870kJ/454kcal |
| Fat | 48.3g | 47.2g |
| of which Saturates | 4.2g | 4.1g |
| Carbohydrate | 5.6g | 5.5g |
| of which Sugars | 3.7g | 3.7g |
| Fibre | 0.4g | 0.4g |
| Protein | 1.8g | 1.8g |
| Salt | 1.2g | 1.2g |
| S.G. 0.976 | | |
| Source: Calculated | | |

4. Sensory Attributes

Appearance /Texture: Glossy, off white/double cream coloured thick dressing with visible flecks of beige coloured garlic and cheese with pieces of cracked black pepper

Taste: Velvety, cloying mouth feel (oil) with some soft grittiness from hard cheese and garlic. Dominated by an acidic dairy/yoghurt like, cooked garlic and cheese flavour with cracked black pepper back notes.

Aroma: Aroma dominated by cheese, dairy, garlic, vinegar and peppery notes



| 5. Analytical Parameters | | | | |
|--------------------------|-----------|---------|---------|----------------------|
| Test | Range (%) | | | Method |
| | Target | Minimum | Maximum | |
| Acid | 1.65 | 1.45 | 1.85 | Titration |
| Salt | 1.6 | 1.4 | 1.8 | Titration |
| pH | n/a | 3.2 | 3.5 | pH meter |
| Viscosity | 28 | 23 | 33 | Brookfield SP5/20rpm |

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 88g.

Closure: White Plastic [Polypropylene PP5] cap with seal in cap. Diameter 80mm, Weight 16g.

Labels: 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.

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, 5 Layers high. 200 Cases per pallet maximum.

11. Shelf Life

From Date of Manufacture: 12 Months
Minimum on Delivery: 6 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 | | /Contains Egg |
| Milk Products (Inc. Lactose) | | /Contains Milk |
| Wheat and Wheat Derivatives | | /Glucose-Fructose Syrup* |
| Gluten | | /Glucose-Fructose Syrup* |
| Barley | / | |
| Rye | / | |
| Triticale | / | |
| Corn / Maize / Potato | / | |
| 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 | | /Potassium Sorbate E202 |
| Antioxidants (BHA / BHT) | / | |
| Other Antioxidants | / | |
| Added Glutamates / MSG | / | |
| Other Additives | | / Xanthan Gum, / Lysozyme (contained within Medium Fat Hard Cheese contained within the Caesar Premix), / Citric Acid (contained within the Garlic Puree within the Caesar Premix) / Acetic Acid (contained within the Caesar Premix) |
| Mustard | / | |



| Free From: | Yes | No |
|--|-----|-------------------------------|
| Celery | / | |
| Garlic | | / Garlic Puree & Dried Garlic |
| Tomato | / | |
| Cocoa | / | |
| Fruits | | / Tamarind Concentrate |
| Yeast & Yeast Extracts | / | |
| Honey | / | |
| Caffeine | / | |
| Gelatine | / | |
| Peanuts | / | |
| All Other Nuts | / | |
| All Nut Oils | / | |
| Nut Derivatives | / | |
| Poppy Seeds | / | |
| Other Seeds | | /Black Pepper |
| Vegetable Oils | | / Rapeseed Oil |
| Other Vegetable Oils | / | |
| Added Sugar | / | |
| Added 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 | / | |



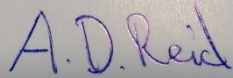

21. Food Intolerance Data

| Dietary Information. Suitable for: | Yes | No |
|------------------------------------|-----|----------------------|
| Vegetarians | / | |
| Ovolacto Vegetarians | / | |
| Lacto Vegetarians | | /Contains Milk & Egg |
| Vegans | | /Contains Milk & Egg |
| Halal | | /Not certified |
| Coeliacs | / | |

*Glucose-Fructose Syrup and Caramelised Sugar Syrup are exempt from allergen labelling Dir.2007/68/EC

22. Revision History

AAK Foods Limited has a policy of continuous product development. Uncontrolled specifications are subject to change and amendment without notice.

| | | | | |
|---|------------|-------------------|--|--|
| 1 | 09/03/2023 | NEW SPECIFICATION | Andy Reid  Specifications and Technical Administrator | G Campbell Quality Systems  |
|---|------------|-------------------|--|--|

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