

Product Specification

F2058 Uncle John's Signature Hotdog 10x50g

Pork Sausages, Boiled, Smoked, Vacuum packed, sterilised.

Produced and Packed in Germany

1. Ingredients (In Descending Order):

Pork (87%), Water, Salt, Sugar, Flavour Enhancer (Potassium Chloride), Spices, Stabiliser (Diphosphates), Thickener (Carrageen), Seasoning, Flavour, Antioxidant (Sodium Ascorbate), Thickener (Xanthan Gum, Carboxy Methyl Cellulose), Spice Extracts, Preservative (Sodium Nitrite), Beechwood Smoke.

2. Allergy Advice: May contains traces of Mustard

3. Meat Origin: Belgium, Denmark, Germany, Netherland

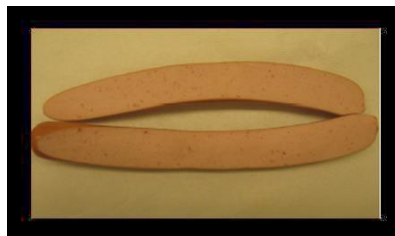
4. Health Marking / Veterinary Control Number: DE NI 11828 EG

5. Nutritional Information

	Per 100g	Per 90g
Energy	1157kJ/276kcal	833kJ /199kcal
Fat	24.5g	17.6g
of which Saturates	8.8g	6.3g
Carbohydrate	0.2g	0.1g
of which Sugars	0.2g	0.1g
Fibre	0.1g	Trace
Protein	12.5g	9.0g
Salt	1.2g	1.0g

Source: Analysed

6. Sensory Attributes



Appearance /Texture: Juicy hot dog sausage; Unified colour; no pores/ holes > 0,3cm²; Low resistance, soft, crunchy, tender texture and mouthfeel.

Taste: Good spicy, smoky taste.

Aroma: Spicy, smoky, no foreign odours.



<p>7. Analytical Parameters:</p> <p>Protein (%): (12.3-16.7)</p>
<p>8. Metal Detector Sensitivity:</p> <p>2.5mm Fe, 3.5mm Non-Fe, 4.5mm Stainless Steel.</p>
<p>9. Product (Hot Dog) Dimensions:</p> <p>Length / Calibre: 14.5cm / 1.9cm</p>
<p>10. Packed Weight and Pack Size:</p> <p>500g packed to average weight</p> <p>10 pieces by 50g</p> <p>Net Weight: 10kg ; Gross Weight 10.28kg</p>
<p>11. Trading Unit Details:</p> <p>20 consumer units (pouches) placed together in the box and labelled with a case barcode label (dimensions 100mm x 150mm, weight 2g)</p>
<p>12. Packaging Details</p> <p>Full Case Size: 31cmx26cmx25cm(H)</p> <p>Single Pack Dimensions: 23cm x 19.5cm x 2cm</p> <p>Single Packaging Details: Vacuum packed</p> <p>Material: Polypropylene (PP) transparent foil</p> <p>Label: One paper self-adhesive label is applied to the front of the packaging, dimensions 100mm x 150mm, weight 2.0g.</p> <p>Best Before End Details: Printed on the product / outer case label</p> <p>Note: <i>All weights and dimensions are approximate.</i></p>
<p>13 Pallet Information:</p> <p>10 packs per layer, 7 Layers high. 70 packs per pallet maximum.</p>
<p>14. Shelf Life:</p> <p>From Date of Manufacture: 9 Months</p> <p>Minimum on Delivery: 3 Months</p>



15. Recommended Storage Conditions

Store below 25°C.

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.

Transport Condition: Ambient

16. Consumer Information:

Intended use: Precooked - Cold / Warm consumption

Storage: Store in a cool dry place. Refrigerate after opening and consume within 3 days from opening and by date of best before end.

Reheating Instruction: Remove sausages from packaging and place in a pan of hot (not boiling) water for 8 minutes, or microwave at 850W for 1 minute per sausage.

17. 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.

18. Pesticides

Suppliers are required to confirm that supplied ingredients conform to UK & EU. Maximum pesticide residue levels before addition to the approved supplier listing.

19. Irradiation

AAK Foods Ltd. has a policy of not trading in irradiated food materials. Suppliers are required to declare compliance before supply.

20. Genetic Modification

AAK Foods Ltd. has a policy of not trading in genetically modified materials. Suppliers are required to declare compliance before supply.

21. Legal Requirements

To the best of our knowledge the raw material and its packaging comply with current UK and EU regulations.

22. Quality System

AAK Foods operate a Quality Management System based upon HACCP principles and accredited to by the British Retail Consortium (BRC).



23. Food Intolerance Data		
Free From:	Yes	No
Egg Products	/	
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Spice extracts
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		Sodium Nitrite E250
Antioxidants (BHA / BHT)	/	
Other Antioxidants		Sodium Ascorbate E301
Added Glutamates / MSG	/	
Other Additives		Diphosphates E450 Potassium Chloride E508 Carrageenan E407 Xanthan Gum E415 Carboxy Methyl Cellulose E466
Mustard		/May contain traces 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	/	
Vegetable Oils	/	
Other Vegetable Oils	/	
Added Sugar		Sugar
Added Salt		/Salt
Hydrolysed Vegetable Protein	/	
Animal Fat		/Animal Fat
Beef Products	/	
Pork Products		/Pork Meat /Pork Protein
Animal Products		/Pork Meat /Pork Protein
Slaughterhouse Products	/	
Fish, Seafood and Marine Products / Crustaceans / Molluscs and their Derivatives	/	
Sesame Seeds	/	
Lupin	/	
Other	/	



24. Food Intolerance Data		
Dietary Information. Suitable for:	Yes	No
Vegetarians		/Animal Fat /Pork Product
Ovolacto Vegetarians		/Animal Fat /Pork Products
Lacto Vegetarians		/Animal Fat /Pork Products
Vegans		/Animal Fat /Pork Products
Coeliac	/	

25. 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:
3	08/05/19	Specification Review	N. Mentac  Technical Administrator	J. Cole  Technical Manager
4	13/06/23	Updated Spec	Gareth  Campbell Quality Systems Co-ordinator	Andy Reid  Specs Admin

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