
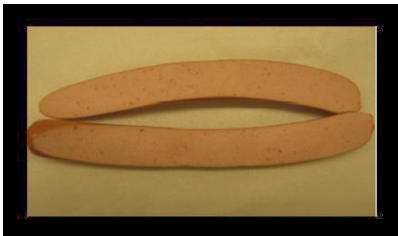


## Product Specification

### **F3045 Uncle John's Signature Hotdogs 9x140g**

*Premium Beechwood Smoked Bockwurst Sausages*

**Produced and Packed in Germany**

<b>1. Ingredients (In Descending Order):</b>  86% Pork, Water, Bacon, Salt, Seasoning (Contains <b>Milk</b> Protein), Lactose ( <b>Milk</b> Sugar), Spice Extracts, Antioxidant: Sodium Ascorbate; Stabiliser: Diphosphates; Garlic, Preservative: Sodium Nitrite; Beechwood Smoke.		
<b>2. Allergy Advice:</b> Contains <b>Milk</b> , May Contain traces of <b>Celery</b> and <b>Mustard</b>		
<b>3. Meat Origin:</b> Belgium, Denmark, Germany, Netherlands,		
<b>4. Health Marking / Veterinary Control Number:</b> DE NI 10050 EG		
<b>5. Nutritional Information</b>	<b>Per 100g</b>	<b>Per 140g</b>
Energy	1232kJ/298kcal	1725kJ/417kcal
Fat	27.0g	37.8g
of which Saturates	12.0g	16.8g
Carbohydrate	0.5g	0.7g
of which Sugars	0.5g	0.7g
Fibre	0.4g	0.6g
Protein	13.0g	18.2g
Salt	1.36g	2.8g
<b>Source: Analysed</b>		
<b>6. Sensory Attributes</b>		
 		
<b>Appearance /Texture:</b> Juicy hot dog sausage; Unified colour; no pores/ holes > 0,3cm <sup>2</sup> ; Low resistance, soft, crunchy, tender texture and mouthfeel.		
<b>Taste:</b> Good spicy, smoky taste.		
<b>Aroma:</b> Spicy, smoky, no foreign odours.		



<b>7. Analytical Parameters:</b> Protein (%): (11 - 14)
<b>8. Metal Detector Sensitivity:</b> 1.5mm Fe, 2.5mm Non-Fe, 4.5mm Stainless Steel.
<b>9. Product (Hot Dog) Dimensions:</b> Length / Calibre: 29cm / 2.6cm
<b>10. Packed Weight and Pack Size:</b> 1260g packed to average weight 9 pieces by 140g Net Weight: 7.56kg; Gross Weight 8.20kg
<b>11. Trading Unit Details:</b> 12 consumer units (pouches) placed together in the box and labelled with a case barcode label (dimensions 100mm x 150mm, weight 2g)
<b>12. Packaging Details</b> <b>Full Case Size:</b> 16.7cmx38cmx29.5cm(H)  <b>Single Pack Dimensions:</b> 28cm x 29.5cm x 2.3cm  <b>Single Packaging Details:</b> Vacuum packed  <b>Material:</b> Vacuum plastic 20g co-extruded PA/PP/PA/PP film with PP sealing layer extrusion laminated PA/PE film with PE sealing layer  <b>Label:</b> One paper self-adhesive label is applied to the front of the packaging, dimensions 100mm x 150mm, weight 2.0g.  Best Before End Details: Printed on the product / outer case label  <b>Note:</b> All weights and dimensions are approximate.
<b>13 Pallet Information:</b> 10 packs per layer, 9 Layers high. 90 packs per pallet maximum.
<b>14. Shelf Life:</b> <b>From Date of Manufacture:</b> 9 Months <b>Minimum on Delivery:</b> 3 Months



### 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)		/Lactose /Milk Protein in Seasoning
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 <sub>2</sub>	/	
Benzoates	/	
Other Artificial Preservatives		/Sodium Nitrite E250
Antioxidants (BHA / BHT)	/	
Other Antioxidants		/Sodium Ascorbate E301
Added Glutamates / MSG	/	
Other Additives		/Diphosphates E450
Mustard		/May contain traces Mustard





Free From:	Yes	No
Celery		/May contain traces Celery
Garlic		/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	/	
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:
1	12/07/2023	New Code : Moved to plastic packaging	Gareth Campbell  Quality Systems Co-ordinator	Andy Reid  Specs Admin

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Page | 6

AAK FOODS PRODUCT SPECIFICATION



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