



Product Specification

F3140 (B1143) Pirinaise 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Rapeseed Oil, Water, Piri Piri Sauce (Water, Salt, Cayenne Pepper, Red Chilli, Acidity Regulator (Acetic Acid), Modified Starch, Dried Onion, Crushed Chilli, Birds Eye Chillies, Concentrated Lemon Comminute (contains Preservative (**Sulphur Dioxide**)), Rapeseed Oil, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Colour (Paprika Extract), Dried Garlic, Dried Marjoram), Glucose-Fructose Syrup, Acidity Regulator (Acetic Acid), Modified Potato Starch, Salt, Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate).

2. Allergy Advice: Sulphites.

3. Nutritional Information

	Per 100g	Per 100ml
Energy	2213kJ/537kcal	2168kJ/526kcal
Fat	55.3g	54.2g
of which Saturates	4.1g	4.0g
Carbohydrate	8.7g	8.5g
of which Sugars	5.8g	5.7g
Fibre	0.5g	0.5g
Protein	0.1g	0.1g
Salt	1.2g	1.2g
S.G. 1.019		
Source: Calculated		

4. Sensory Attributes

Appearance /Texture: Thick, orange/peach in colour, lightly speckled with spices, larger chilli pieces.

Taste: Distinctive fresh chilli flavour with acidity tones.

Aroma: Slight vinegar, back aromas of spices.



5. Analytical Parameters				
Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	1.6	1.4	1.8	Titration
Salt	1.55	1.35	1.75	Titration
pH	3.2	3.0	3.4	pH meter
Viscosity	55	40	70	Viscosity Brookfield SP4/20rpm

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, 4 Layers high. 160 Cases per pallet maximum.

11. Shelf Life
From Date of Manufacture: 9 Months
Minimum on Delivery: 4.5 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 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*
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/ Xanthan Gum E415
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours		/Paprika Extract
Artificial Colours	/	
Natural Flavourings	/	
Artificial Flavourings	/	
Artificial Sweeteners	/	
Sulphur Dioxide Preservatives		/Sulphur Dioxide within Lemon Comminute
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		/Sulphur Dioxide within Lemon Comminute
Benzoates	/	
Other Artificial Preservatives		/Potassium Sorbate
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Acetic Acid E260
Mustard	/	



Free From:	Yes	No
Celery	/	
Garlic		/Garlic
Tomato	/	
Cocoa	/	
Fruits		/Chilli Powder/Flakes /Cayenne Pepper /Lemon Comminute
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/ Chilli, Cayenne Pepper
Vegetable Oils		/Rapeseed Oil
Other Vegetable Oils	/	
Added Sugar	/	
Added Salt		/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	/	

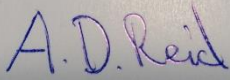



21. Food Intolerance Data

Dietary Information. Suitable for:	Yes	No
Vegetarians	/	
Ovolacto Vegetarians	/	
Lacto Vegetarians	/	
Vegans	/	
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:
1	22/05/24	New Specification	Andy Reid  Specs Admin	Gareth Campbell  Quality Systems

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