



Product Specification

F3088 Chilli Con Carne Cooking Sauce 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Water, Chopped Tomato (25%), Tomato Paste (7%), Red Peppers (6%), Onion (5%), Sugar, Thickener (Modified Maize Starch), Garlic Powder, Paprika, Salt, Acidity Regulator (Citric Acid), Cumin Powder, Parsley, Oregano, Chilli Powder.

2. Allergy Advice: None

3. Nutritional Information

g/100g

Energy	175kJ / 41kcal
Fat	0.3g
of which Saturates	0.0g
Carbohydrate	7.7g
of which Sugars	5.1g
Fibre	1.3g
Protein	1.1g
Salt	0.73g

Source: Calculated

4. Sensory Attributes

Appearance /Texture: A thick sauce with flecks of chilli visible

Taste: Distinctive sweet and chilli flavour

Aroma: Distinctive chilli and sweet smell



5. Analytical Parameters

pH: 3.6+/-0.2

Salt: 0.9+/-0.4

Acid: 1.5+/-0.5

6. Metal Detector Sensitivity:

3.0mm Fe, 4.0mm Non Fe, 6.35mm Stainless Steel. Checked pre-start, hourly and at end.

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: Black 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.

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

36 Cases per layer, 4 Layers high. 144 Cases per pallet maximum.

11. Shelf Life From Date Of Manufacture

24 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	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Modified Maize Starch E1422 /Citric Acid E330
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	/	
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Citric Acid E330
Mustard	/	
Free From:	Yes	No
Celery	/	
Garlic		/Garlic Powder



Tomato		/Chopped 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	/	
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	15/12/23	New Spec	Andy Reid  Specifications and Technical	G Campbell  Quality Systems Co-ordinator

Company Name & Address:

AAK Foods Ltd.
Davy Road
Runcorn
United Kingdom
WA7 1PZ
Phone: +44 (0) 1928565221
Fax: +44 (0) 1928276002
Email: foodstechnical.uk@aak.com
Website: www.lionsauces.co.uk
www.aakuk.com