



Product Specification

F3093 (B1099) Garlic Peri Peri Sauce 2 x 2.27 Litres

1. Ingredients (In Descending Order):

Water, Rapeseed Oil, Onion Purée, Glucose-Fructose Syrup, Garlic Purée (3%) (Water, Dried Garlic, Acidity Regulator (Citric Acid)), Acidity Regulator (Acetic Acid), Salt, Red Chilli, Cayenne Chilli, Lemon Comminute, Modified Potato Starch, Birds Eye Chilli, Dried Garlic (0.4%), Preservative (Potassium Sorbate), Dried Onion, Stabiliser (Xanthan Gum), Paprika, Natural Flavouring.

2. Allergy Advice: See ingredients in Bold

3. Nutritional Information

	Per 100g	Per 100ml
Energy	832kJ /201kcal	865kJ/209kcal
Fat	17.7g	18.4g
of which Saturates	2.2g	2.3g
Carbohydrate	8.0g	8.3g
of which Sugars	4.3g	4.5g
Fibre	1.3g	1.4g
Protein	1.8g	1.9g
Salt	2.5g	2.64g
S.G. 1.04		
Source: Calculated		

4. Sensory Attributes

Appearance /Texture: Dark light reddy/orange, thin sauce with pieces of chilli.

Taste: Mild heat profile with prominent garlic flavour. Acid notes.

Aroma: Acidic with garlicy chilli aroma.



5. Analytical Parameters				
Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	2.65	2.45	2.85	Titration
Salt	3.2	3.0	3.4	Titration
pH	3.25	3.05	3.45	pH meter
Viscosity	50	40	60	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, 4 Layers high. 160 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	/	
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives		/Glucose-Fructose Syrup*
Gluten		/Glucose-Fructose Syrup*
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize / Potato		/Modified Potato Starch
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings		/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 /Acetic Acid /Citric Acid
Mustard	/	



Free From:	Yes	No
Celery	/	
Garlic		/ Garlic Puree & Dried 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		/ 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	/	



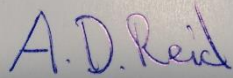

21. Food Intolerance Data

Dietary Information. Suitable for:	Yes	No
Vegetarians	/	
Ovolacto Vegetarians	/	
Lacto Vegetarians	/	
Vegans	/	
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	04/01/2024	NEW SPECIFICATION	Andy Reid  Specifications and Technical Administrator	G Campbell Quality Systems 
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Company Name & Address:

AAK Foods
 (A Trading Division of AAK International)
 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