

Product Specification

F2060 Uncle John's Signature Hotdogs 7 x 90g

Premium Beechwood Smoked Bockwurst Sausages

Produced and Packed in Germany

1. Ingredients (In Descending Order):

86% pork, water, bacon, salt, seasoning (contains **Milk** protein), lactose (**Milk** sugar), spice extracts, antioxidant: sodium ascorbate; stabiliser: diphosphates; garlic, preservative: sodium nitrite; natural beechwood smoke.

- 2. Allergy Advice: Contains Milk. May contains traces of Mustard and Celery.
- 3. Meat Origin: (The Netherlands, Denmark, Germany, Belgium
- 4. Health Marking / Veterinary Control Number: DE NI 10050 EG

5. Nutritional Information	Per 100g
Energy	1232kJ /298kcal
Fat	27.0g
of which Saturates	12.0g
Carbohydrate	0.5g
of which Sugars	0.5g
Fibre	0.4g
Protein	13.0g
Salt	1.36g
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



7. Analytical Parameters:

Protein (%): (11 – 14)

8. Metal Detector Sensitivity:

1.5mm Fe, 2.5mm Non-Fe, 4.5mm Stainless Steel

9. Product (Hot Dog) Dimensions:

Length / Calibre: 22.3cm / 2.5cm

10. Packed Weight and Pack Size:

630g packed to average weight, 7 pieces by 90g

Net Weight: 7.56kg; Gross Weight 8.2kg

11. Trading Unit Details:

12 consumer units (pouches) placed together in the box and labelled with a case barcode label (dimensions 100mm x 150mm, weight 2g).

12. Packaging Details

Full Case Size: 29.5cm x 38cm x 16.7cm (H), weight 354g

Single Pack Dimensions: 28cm x 19cm x 2.3cm

Single Packaging Details: Vacuum packed

Material: Non-transparent aluminium foil 20g

Label: One paper self-adhesive label is applied to the front of the packaging, dimensions 100mm x 150mm,

weight 2.0g

Best Before End Details: Inner: Printed on the foil; Outer: Printed on the outer case label

Note: All weights and dimensions are approximate

13 Pallet Information:

10 packs per layer, 9 Layers high. 90 packs per pallet maximum

14. Shelf Life:

From Date of Manufacture: 9 Months

Minimum on delivery: 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 i 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	/	

	V

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 ₂	/	
Benzoates	/	
Other Artificial Preservatives		/Sodium Nitrite E250
Antioxidants (BHA / BHT)	/	
Other Antioxidants	-	/Sodium Ascorbate E301
Added Glutamates / MSG	/	
Other Additives		/Diphosphates E450 / Anti Caking Agent E551 (used withing Spice Extracts)
Mustard		/May contain traces Mustard
Free From:	Yes	No
Celery		/May contain traces Celery
Garlic		/Garlic
Tomato	/	
Сосоа	/	
Fruits	/	
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	

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:
3	14/03/19	Specification Review	N. Mentac Mynufoc Technical Administrator	J. Cole JCele Technical Manager
4	21/04/2022	Ingredient Dec amends	A Reid Specifications and Technical Administrator	G Griffiths Technical Manager

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