



Product Specification

F1103 (C0084) LION Dijon Mustard

2x2.27 Litres

Produced in France

1. Ingredients (In Descending Order):

Water, **Mustard** Seeds (30%), Spirit Vinegar, Sea Salt, Preservative (**Sodium Hydrogen Sulphite**).

2. Allergy Advice: Contains **Mustard** and **Sulphites**.

3. Nutritional Information

	Per 100g	Per 100ml
Energy	619kJ /149kcal	654kJ/157kcal
Fat	11.4g	12.0g
of which Saturates	0.8g	0.8g
Carbohydrate	5.5g	5.8g
of which Sugars	2.1g	2.2g
Fibre	0.2g	2.1g
Protein	7.2g	7.6g
Salt	5.4g	5.7g
S.G. N/A		
Source: Analysed		

4. Sensory Attributes

Appearance /Texture: A pale yellow, semi viscous opaque, glossy spoonable paste. Smooth to palate.

Taste: Mustard with some heat, sweet and salty notes with a typical hot Dijon flavour and hint of vinegar.

Aroma: A strong eggy, sulphites Dijon mustard aroma with subtle vinegary notes



5. Analytical Parameters

Salt: 5.5 - 6.5%

pH: 3.3 - 4.1

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: 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. 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	/	
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		/Sodium Hydrogen Sulphite E222
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		/Sodium Hydrogen Sulphite E222 /Mustard contains sulphites naturally occurring in nature
Benzoates	/	
Other Artificial Preservatives	/	
Antioxidants (BHA / BHT)	/	
Other Antioxidants		/Sodium Hydrogen Sulphite E222
Added Glutamates / MSG	/	
Other Additives		/Sodium Hexacyanoferrate II E535 in Salt
Mustard	/	/Mustard Seed







Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits	/	
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/ Mustard Seed
Vegetable Oils	/	
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:
5	19.10.18	Specification Review	N. Mentac  Technical Administrator	J. Cole  Technical Manager
6	19.08.21	Specification Review No Changes	B. Jones  Technical Administrator	G. Griffiths  Technical Manager

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