



Product Specification

F2560 (B1035) Lion Sticky BBQ Sauce

2x2.27 Litres

1. Ingredients (In Descending Order):

Water, Sugar, Spirit Vinegar, Tomato Paste, Glucose-Fructose Syrup, Modified Starch, Salt, Apple Juice Concentrate, Caramelised Sugar Syrup, Acidity Regulator (Acetic Acid, Citric Acid), Smoke Flavourings, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Paprika, Dried Garlic, Dried Onion, Black Pepper, Cayenne Pepper.

2. Allergy Advice: None.

3. Nutritional Information

	Per 100g	Per 100ml
Energy	747kJ/176kcal	889kJ/209kcal
Fat	0.1g	0.1g
of which Saturates	0.0g	0.0g
Carbohydrate	41.4g	49.2g
of which Sugars	37.3g	44.4g
Fibre	0.1g	0.6g
Protein	0.7g	0.8g
Salt	1.2g	1.4g
S.G. 1.19		
Source: Calculated		

4. Sensory Attributes

Appearance /Texture: A dark reddy brown, glossy sauce. When spread thinly, tiny inclusions of spices can be seen.

Taste: A sweet, smoky, rich, acidic tomatoey flavour.

Aroma: Sweet, smoky, acidic, tomatoey profile.



5. Analytical Parameters				
Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	2.25	2.05	2.45	Titration
Salt	1.20	1.00	1.40	Titration
pH	3.5		<3.6	pH meter
Viscosity	6.5	5.0	8.0	Viscosity 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. <i>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.</i>				
10. Pallet Information 40 Cases per layer, 4 Layers high. 160 Cases per pallet maximum.				
11. Shelf Life From Date of Manufacture: 15 months Minimum on Delivery: 7.5 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		/Modified Maize Starch E1422 /Xanthan Gum E415
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings	/	
Artificial Flavourings		/Smoke 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 E415 /Sodium Hexacyanoferrate II E535 in Salt / Propylene Glycol E1520 in Smoke Flavourings /Polysorbate 80 E433 in Smoke Flavouring / Citric Acid E330 /Acetic Acid E260
Mustard	/	









Free From:	Yes	No
Celery	/	
Garlic		/ Dried Garlic
Tomato		/Tomato in Tomato Paste
Cocoa	/	
Fruits		/Tomato in Tomato Paste /Paprika /Pepper
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Tomato in Tomato Paste /Paprika /Pepper
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	/	
Halal	/	
Vegans	/	
Coeliacs	/*	

*Glucose-Fructose Syrup exempt from the 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.				
Issue	Date	Reason	Issued By:	Approved By:
1	15.02.19	New Product Launch	N. Mentac  Technical Administrator	J. Cole  Technical Manager
2	03.06.20	Update to shelf life & Halal status	J. Cole  Technical Manager	J. Cole  Technical Manager
3	27/07/21	Recipe Change	B. Jones  Technical Administrator	G. Griffiths  Technical Manager

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