



Product Specification

F1098 (B0456) Lion Blue Cheese Dressing

2 x 2.27 Litres

with Danish Blue Cheese

1. Ingredients (In Descending Order):

Rapeseed Oil, Glucose-Fructose Syrup, Water, Blue Cheese Premix (Danish Blue Cheese (**Milk**) (2%), Spirit Vinegar, Water, Rapeseed Oil, Stabiliser (Xanthan Gum), Dried Garlic, Dried Onion), Spirit Vinegar, Pasteurised **Egg** Yolk, Salt, Modified Maize Starch, Skimmed **Milk** Powder, Flavouring, Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate), **Mustard** Flour, Dried Parsley.

2. Allergy Advice: Contains **Egg**, **Milk** and **Mustard**.

3. Nutritional Information

	Per 100g	Per 100ml
Energy	1898kJ /459kcal	1864kJ/451kcal
Fat	42.2g	41.4g
of which Saturates	4.2g	4.1g
Carbohydrate	17.1g	16.8g
of which Sugars	12.7g	12.5g
Fibre	0.2g	0.2g
Protein	1.6g	1.6g
Salt	2.9g	2.9g
S.G. 0.982		
Source: Calculated		

4. Sensory Attributes

Appearance /Texture: A thick creamy, smooth viscous sauce with a hint of blue cheese pieces visible in the product

Taste: A mild blue cheese flavour with a hint of garlic and onion.

Aroma: Creamy, mild blue cheese aroma with a hint of garlic and onion.



5. Analytical Parameters				
Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	1.25	1.1	1.4	Titration
Salt	2.85	2.4	3.3	Titration
pH	3.5		<3.7	pH meter
Viscosity	35	25	45	Viscosity SP6/20rpm
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, 5 Layers high. 200 Cases per pallet maximum.				
11. Shelf Life From Date of Manufacture: 12 Months Minimum on Delivery: 5 Months				



<p>12. Recommended Storage Conditions</p> <p>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.</p>
<p>13. Consumer Information:</p> <p>Store in a cool dry place. Refrigerate after opening and consume within 4 weeks from opening and by date of best before end.</p>
<p>14. Health & Safety Data:</p> <p>No specific hazards are known for this product. Classification: non-hazardous food product in normal usage. Physical: semi-liquid material.</p> <p>Transport Requirements: ambient dry transport.</p> <p>Fire Hazard: low fire and explosion hazard – high flashpoint. Extinguish with water or CO₂.</p> <p>Disposal of Spillages: Dispose of as innocuous waste.</p> <p>Exposure limits: None ascribed.</p>
<p>15. Pesticides</p> <p>Suppliers are required to confirm that supplied ingredients conform to UK & EU Maximum pesticide residue levels before addition to the approved supplier listing.</p>
<p>16. Irradiation</p> <p>AAK Foods Ltd. has a policy of not trading in irradiated food materials. Suppliers are required to declare compliance before supply.</p>
<p>17. Genetic Modification</p> <p>AAK Foods Ltd. has a policy of not trading in genetically modified materials. Suppliers are required to declare compliance before supply.</p>
<p>18. Legal Requirements</p> <p>To the best of our knowledge the raw material and its packaging comply with current UK and EU regulations.</p>
<p>19. Quality System</p> <p>AAK Foods operate a Quality Management System based upon HACCP principles and accredited to by the British Retail Consortium (BRC).</p>



20. Food Intolerance Data		
Free From:	Yes	No
Egg Products		/Pasteurised Egg Yolk
Milk Products (Inc. Lactose)		/Skimmed Milk Powder /Danish Blue Cheese in Blue Cheese Premix
Wheat and Wheat Derivatives		/Glucose-Fructose Syrup*
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Modified Maize Starch E1422 /Xanthan Gum E415 /Citric Acid E330 in Rapeseed Oil
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings	/	
Artificial Flavourings		/Blue Cheese Flavouring
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 /Citric Acid E330 in Rapeseed Oil /Sodium Hexacyanoferrate II E535 in Salt /Propylene Glycol E1520 in Blue Cheese Flavouring
Mustard		/Mustard Flour



Free From:	Yes	No
Celery	/	
Garlic		/Dried Garlic in Blue Cheese Premix
Tomato	/	
Cocoa	/	
Fruits	/	
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
All Other Nuts	/	
All Nut Oils	/	
Nut Derivatives	/	
Poppy Seeds	/	
Other Seeds		/Mustard Flour
Vegetable Oils		/Rapeseed Oil
Other Vegetable Oils	/	
Added Sugar		/Glucose-Fructose Syrup
Added Salt		/Salt
Hydrolysed Vegetable Protein	/	
Animal Fat	/	
Beef Products	/	
Pork Products	/	
Animal Products		/Pasteurised Egg Yolk /Skimmed Milk Powder /Danish Blue Cheese in Blue Cheese Premix
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		/Pasteurised Egg Yolk
Vegans		/Pasteurised Egg Yolk /Skimmed Milk Powder /Danish Blue Cheese in Blue Cheese Premix
Coeliacs	/	
*Glucose-Fructose Syrup is exempt from allergen labelling		

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:
6	27/11/13	Brand Re-Design; FIR Project; New Format Update	P. Kuzminska QA Systems Co-ordinator	D. Knowles Technical Manager
7	04.12.18	Specification Review	N. Mentac Technical Administrator	J. Cole Technical Manager
8	08/09/21	Shelf life extended from 9 months to 12 months and pallet configuration amended.	B. Jones Technical Administrator	G. Griffiths Technical Manager
9	17/01/24	Specification Review	Andy Reid Specs Admin	Gareth Campbell Quality Systems

Company Name & Address:

AAK Foods

(A Trading Division of AAK International)

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AAK FOODS PRODUCT SPECIFICATION

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