



Product Specification

F3085 B1068 Ranch Dressing

1. Ingredients (In Descending Order): Rapeseed Oil, Water, White Wine Vinegar, Glucose-Fructose Syrup, Dijon Mustard (Water, Mustard Seeds (29%), Spirit Vinegar, Salt, Acidity Regulator (Citric Acid), Preservative (Sodium Metabisulphite)), Modified Starch, Salt, Lemon Juice Concentrate, Dried Onion, Dried Garlic, Preservative (Potassium Sorbate), Cracked Black Pepper, Dried Parsley, Stabiliser (Xanthan Gum), Natural Flavouring.	
2. Allergy Advice: Mustard, Sulphites	
3. Nutritional Information	Per 100ml
Energy	1982kJ/468kcal
Fat	47.8g
of which Saturates	5.1g
Carbohydrate	6.5g
of which Sugars	4.3g
Fibre	0.5g
Protein	2.4g
Salt	1.07g
4. Sensory Attributes	
Appearance /Texture: A pourable free flowing dressing. Small particles of spices and powdered ingredients are also visible.	
Taste: Creamy Buttery flavour with acid back notes.	
Aroma: Distinct acid aroma with buttery back notes.	



5. Analytical Parameters

Test	Range (%)			Method
	Target	Minimum	Maximum	
Acid	1.05	0.85	1.25	Titration
Salt	1.6	1.4	1.8	Titration
pH	<3.5	N/A	3.5	pH Meter
Viscosity	50	40	60	Brookfield

6. Metal Detector Sensitivity:

Checked pre-start, hourly and at end. Fer: 1.0mm, Non-Fer: 1.5mm, SS: 2.5mm

7. Packed Weight

Consumer Unit 2 x 2.27 Litres. Packed to average weight.

8. Trading Unit Details:

Full Case Size: 120mm X 242mm X 236 Mm (H), weight 11g.

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:

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, 5 Layers high. 200 Cases per pallet maximum.

11. Shelf Life

From Date of Manufacture: 270 Days

Minimum on delivery: 180 Days



<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</p> <p>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	/	
Milk Products (Inc. Lactose)	/	
Wheat and Wheat Derivatives	/	
Gluten	/	
Barley	/	
Rye	/	
Triticale	/	
Corn / Maize		/Modified Starch
Oats	/	
Soya and Soya Derivatives	/	
Other Legumes	/	
Natural Colours	/	
Artificial Colours	/	
Natural Flavourings		/Natural Flavouring
Artificial Flavourings	/	
Artificial Sweeteners	/	
Sulphur Dioxide Preservatives		/Sodium Metabisulphite
Sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		/Sodium Metabisulphite
Benzoates	/	
Other Artificial Preservatives		/Potassium Sorbate
Antioxidants (BHA / BHT)	/	
Other Antioxidants	/	
Added Glutamates / MSG	/	
Other Additives		/Citric Acid /Xanthan Gum
Mustard		/Dijon Mustard



Free From:	Yes	No
Celery	/	
Garlic	/	
Tomato	/	
Cocoa	/	
Fruits		/Lemon Juice Concentrate
Yeast & Yeast Extracts	/	
Honey	/	
Caffeine	/	
Gelatine	/	
Peanuts	/	
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		
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:
1	01.12.23	New Specification	Andy Reid  Specs Admin	Gareth Campbell  Quality Systems Co-ordinator

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