

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

F1019 (B0004)
23 September 2010
28 April 2022
025e2d585844438bbacf9740b783752a



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LION Hickory BBQ Sauce 2 x 2.27L

Product Description:

Appearance /Texture: Smooth, dark brown / red in colour, glossy, viscous sauce with visible flecks of spices. Taste: Sweet and spicy with distinct vinegar and barbeque / smoke flavour. Distinctive sharp vinegar, acidic and sweet flavour with onion and garlic back notes. Aroma: Strong vinegar and spicy smell with a hint of garlic and onion back notes.

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Sauces

Supplier's Product Code :
F1019 (B0004)
Supplier: AAK Foods Limited
AAK (UK) Ltd.
King George Dock
Hull

HU9 5PX
England
P: 01482 701271

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05010285103049	Outer Case Length :	242 mm
Packaging Type Description :	Case	Outer Case Width :	120 mm
Total Quantity of Inner Units in Outer Case :	2 Units	Outer Case Height :	236 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	5.49 kg
		Product Net Weight :	5.26 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	40 Cases	Pallet Height :	1.11 MTR
Quantity of Layers Per Pallet :	4 Layers	Pallet Gross Weight :	905.28 kg
Quantity of Cases Per Pallet :	160 Cases		

Logistical Information

Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	160 Cases
Guaranteed Shelf Life on Delivery :	243 Days	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	10.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	1.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	500.00 g	Wood Total :	20,000.00 g
Paper/Board :	330.00 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :

Net Drained Weight is nil as Product is packed to an average weight.
Nutritional information is stated per 100ml
Portion size is stated per 15ml
Added SO2 = 4.41mg/kg

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :
Produced in the UK.

Inner Pack Information

Internal GTIN : 5010285104558

Packaging Type Description : Plastic Bottle

Variable Weight Consumer Item : Yes

Net Drained Weight : Not specified.

Inner Unit Length : 121 mm

Inner Unit Height : 236 mm

Inner Unit Width : 120 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
1 x 2.27 litres e

Handling Information

Directions For Use :

A perfect balance of sweet, savoury, smokey and spicy flavours. Hickory BBQ Sauce is ready to consume as addition to meat meals. Use as a sauce, dip or marinade.

Storage Instructions :

Store in a cool dry place. Refrigerate after opening and consume within 4 weeks from opening and by date BBE.

Dietary Information

Ingredients :

Glucose - Fructose Syrup, Water, Spirit Vinegar, Tomato Paste, Rapeseed Oil, Salt, Caramelised Sugar Syrup, Stabiliser (Xanthan Gum), Chilli Blend (Dried Chilli, Cumin, Dried Garlic, Dried Oregano, Salt), Dried Onion, **MUSTARD** Flour, Dried Garlic, Cayenne Pepper, Black Pepper, Smoke Flavourings.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	Yes
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 4 mg/kg

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	Yes
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	15.00 g or ml
Count per 100g :	99.99 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	950.00 kJ
Energy per 100 G/ML :	225.00 kcal
Fat per 100 G/ML :	4.1 g
- of which Saturates per 100 G/ML :	0.3 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	43.7 g
- of which Sugars per 100 G/ML :	35.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.2 g
Protein per 100 G/ML :	0.9 g
Salt per 100 G/ML :	2.7 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	104.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	3.50 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : BRC Site Code: 1645408	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: No

Microbiological Standards

Not available.

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Acidity (%)	Every Batch	=1.85	1.7 to 2	-	
Dimensions Thickness (mm)	Every Batch	=40	25 to 55	-	Viscosity
pH	Every Batch	=3.25	3.1 to 3.4	-	
Salt Content (%)	Every Batch	=2.5	2 to 3	-	