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LION Blue Cheese Dressing with Danish Blue Cheese 2 x 2.27L

**Short Product Name:**  
Blue Cheese Dressing with Danish Blue Cheese

**Product Description:**  
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.

General Information

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

**Supplier's Product Code :**  
F1098 (B0456)  
**Supplier:** AAK International  
AAK (UK) Ltd  
King George Dock  
Hull  
  
HU9 5PX  
England  
P: 01482 701271

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05010285103278
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	2 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	242 mm
Outer Case Width :	120 mm
Outer Case Height :	236 mm
Product Gross Weight :	4.69 kg
Product Net Weight :	4.46 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	40 Cases
Quantity of Layers Per Pallet :	5 Layers
Quantity of Cases Per Pallet :	200 Cases

Pallet Height :	1.11 MTR
Pallet Gross Weight :	777.28 kg

Logistical Information

Shelf Life from Time of Production :	365 Days
Guaranteed Shelf Life on Delivery :	152 Days

Minimum Order Quantity :	160 Cases
Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	10.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	1.00 g

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

Waste Packaging Weight - Transport Packaging

Plastic :	500.00 g
Paper/Board :	330.00 g
Percentage Recycled Plastic :	0.00 %

Wood Total :	20,000.00 g
Is Pallet Returnable? :	Yes

Other Information

**Supplier Comments :**  
-Product Blue Cheese Dressing with Danish Blue Cheese is marked as category: Generic Sauces as there is no choice for Dressings.  
-Net Drained Weight is nil as Product is packed to an average weight.  
-Please note that the Trans Fats occur in added Cheese and milk.  
-Nutritional information is stated per 100ml  
-Portion size is stated per 15ml  
-Added SO2 = 2.13mg/kg

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom	Additional Origin Details : Produced in the UK.
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Inner Pack Information

Internal GTIN :	5010285100789	Inner Unit Length :	121 mm
Packaging Type Description :	Plastic Bottle	Inner Unit Height :	236 mm
Variable Weight Consumer Item :	Yes	Inner Unit Width :	120 mm
Net Drained Weight :	0.000 kg	Inner Product Weight :	Not specified.
		Inner Product Weight Units :	g
		Weight/Volume :	Not specified.

Handling Information

Directions For Use : Ready to use as a perfect addition to Salad.  Lion Blue Cheese Dressing with real blue cheese crumb is a rich and full flavoured dressing, delicious on salads but can also be used as a dip or sauce for many appetizers.	Storage Instructions : Store in a cool dry place. Refrigerate after opening and consume within 4 weeks from opening and by date BBE.
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Dietary Information

<b>Ingredients :</b> Rapeseed Oil, Glucose-Fructose Syrup, Water, Blue Cheese Premix (Danish Blue Cheese ( <b>MILK</b> ) (2%), Spirit Vinegar, Water, Rapeseed Oil, Stabiliser (Xanthan Gum), Dried Garlic, Dried Onion), Spirit Vinegar, Pasteurised <b>EGG</b> Yolk, Salt, Modified Maize Starch, Skimmed <b>MILK</b> Powder, Flavouring, Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate), <b>MUSTARD</b> Flour, Dried Parsley.	

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
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 :	No
Sulphur Dioxide/Sulphites Concentration :	2 mg/kg

Product contains :

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

Product suitability:

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

<b>Allergen Statement :</b> Not specified.	
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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 :	1,864.00 kJ
Energy per 100 G/ML :	451.00 kcal
Fat per 100 G/ML :	41.4 g
- of which Saturates per 100 G/ML :	4.1 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 :	16.8 g
- of which Sugars per 100 G/ML :	12.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.2 g
Protein per 100 G/ML :	1.6 g
Salt per 100 G/ML :	2.9 g
Sodium per 100 G\ML :	0 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	104.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	3.50 g

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) :	-
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

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.

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

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	≈1.25	1.1 to 1.4	-	
Dimensions Thickness (mm)	Every Batch	≈35	25 to 45	-	Viscosity
pH	Every Batch	≈3.5	0 to 3.6	-	
Salt Content (%)	Every Batch	≈2.85	2.4 to 3.3	-	