

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

F3094 (B1097)
10 July 2024
10 July 2024
928b7f833dca4f828975a680f088aeb8



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Lion Medium Piri Piri Sauce 2 x 2.27L

Short Product Name:
Medium Piri Piri Sauce

Product Description:
Appearance /Texture: Dark red, a semi viscous, thick sauce with pieces of crushed chilli visible. Taste: Distinctive hot and fiery flavour, sharp vinegar and acidic with chilli back notes. Aroma: Strong vinegar and chilli smell with chilli back notes.

General Information

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

Supplier's Product Code :
F3094 (B1097)
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 :	05010285108938	Outer Case Length :	242 mm
Packaging Type Description :		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 :	4.90 kg
		Product Net Weight :	4.68 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 :	924.16 kg
Quantity of Cases Per Pallet :	160 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	160 Cases
Guaranteed Shelf Life on Delivery :	182 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 :	0.00 %	Other :	0.00 g
Paper/Board :	1.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	300.00 g	Wood Total :	20,000.00 g
Paper/Board :	330.00 g	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	0.00 %		

Other Information

Supplier Comments :
Net Drained Weight is nil as Product packed to an average weight.

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 : 5010285108921

Packaging Type Description : Plastic Bag

Variable Weight Consumer Item : Yes

Net Drained Weight : 0.000 kg

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 :
Not specified.

Handling Information

Directions For Use :

A hot and fiery Piri Piri sauce ready to consume as addition to meat meals or as a dip. Use as a sauce 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 :

Water, Rapeseed Oil, Onion Purée, Glucose-Fructose Syrup, Acidity Regulator (Acetic Acid), Salt, Red Chilli, Cayenne Chilli, Garlic Purée (Water, Dried Garlic, Acidity Regulator (Citric Acid)), Lemon Comminute, Modified Potato Starch, Birds Eye Chilli, Preservative (Potassium Sorbate), Dried Onion, Stabiliser (Xanthan Gum), Dried Garlic, Paprika.

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) :	No
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 :	3.22 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 :	Yes
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) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	15.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	837.00 kJ
Energy per 100 G/ML :	203.00 kcal
Fat per 100 G/ML :	18.7 g
- of which Saturates per 100 G/ML :	3.2 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 :	6.4 g
- of which Sugars per 100 G/ML :	3.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.3 g
Protein per 100 G/ML :	1.4 g
Salt per 100 G/ML :	1.45 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 :	0.00 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 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

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Annually	<10000	9999	-	
Enterobacteriaceae (cfu/g or ml)	Annually	<10	9	-	
Moulds (cfu/g or ml)	Annually	<20	19	-	
Yeast (cfu/g or ml)	Annually	<20	19	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Acidity (%)	Every Batch	=2.5	2.3 to 2.7	-	
Dimensions Thickness (mm)	Every Batch	=9	7 to 11	-	
pH	Every Batch	=3.2	3 to 3.4	-	
Salt Content (%)	Every Batch	=3.5	3.3 to 3.7	-	