

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

F2324 (B0816)
24 September 2024
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LION Asian Ginger, Chilli & Garlic Sticky Sauce (6 x 1 Litre)

Short Product Name:

Asian Ginger, Chilli & Garlic Sticky Sauce

Product Description:

Appearance /Texture: Free flowing dark red/brown in colour, glossy sauce with visible flecks of chilli pepper, seeds and spices visible.

Taste: Sweet and hot with distinct vinegar, spice and notes. Aroma: Sweet, vinegary and spicy aroma.

General Information

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

Supplier's Product Code :
F2324 (B0816)
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 :	05010285107658	Outer Case Length :	254 mm
Packaging Type Description :		Outer Case Width :	168 mm
Total Quantity of Inner Units in Outer Case :	6 Units	Outer Case Height :	240 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	8.24 kg
		Product Net Weight :	7.87 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	28 Cases	Pallet Height :	1.13 MTR
Quantity of Layers Per Pallet :	4 Layers	Pallet Gross Weight :	950.21 kg
Quantity of Cases Per Pallet :	112 Cases		

Logistical Information

Shelf Life from Time of Production :	456 Days	Minimum Order Quantity :	100 Cases
Guaranteed Shelf Life on Delivery :	273 Days	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	14.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	44.00 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? :	Yes
Percentage Recycled Plastic :	0.00 %		

Other Information

Supplier Comments :

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

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :
Packed in the UK.

Inner Pack Information

Internal GTIN : 5010285107528

Packaging Type Description : Plastic Bottle

Variable Weight Consumer Item : Yes

Net Drained Weight : 0.000 kg

Inner Unit Length : 83 mm

Inner Unit Height : 239 mm

Inner Unit Width : 83 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

A classic combination of Asian flavours come together in a versatile, sticky sauce that is ideal as a dip, topping, glaze or marinade, or rubbed over chicken wings for a starters and sharing platters.

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, Sugar, Water, Spirit Vinegar, Rice Vinegar, Modified Maize Starch, Ginger Puree, Garlic Puree (Water, Dried Garlic, Acidity Regulator (Citric Acid)), Salt, Dried Onion, Dark Soy Sauce (Soy Sauce (Water, SOYA Beans, WHEAT, Salt, Ethanol), Water, Salt, Sugar), Dried Red Pepper, Dried Coriander, Crushed Chilli, Dried Garlic, Red Birds Eye Chillies, Preservative (Potassium Sorbate), Cracked Black Pepper, Natural Flavouring.

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) :	Yes
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 :	Yes
Wheat (and products thereof) :	Yes
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 :	6.2 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 :	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 :	99.99 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,391.00 kJ
Energy per 100 G/ML :	327.00 kcal
Fat per 100 G/ML :	0.4 g
- of which Saturates per 100 G/ML :	<0.1 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 :	78.5 g
- of which Sugars per 100 G/ML :	67.7 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.7 g
Protein per 100 G/ML :	0.6 g
Salt per 100 G/ML :	1.65 g
Sodium per 100 G\ML :	0 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	51.10 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	1.20 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 :	50171832
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	=1.5	1.3 to 1.7	-	
Dimensions Thickness (mm)	Every Batch	=55	45 to 65	-	Viscosity
pH	Every Batch	<3.4	0 to 3.39	-	
Salt Content (%)	Every Batch	=1.6	1.4 to 1.8	-	