



PRODUCT INFORMATION

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| Product name | HNZ Tom Ketchup Volpack (GB)(1) 15kg | | |
| Article number / EPN | 71375001 | | |
| Net weight / Drained weight | 15.00kg | | |
| EAN / TUC code | 5601019043207 | | |
| Net weight (g / Kg) | Unit: 15.000 kg | Case: 15.000kg | Pallet: 900.000 kg |
| Gross weight (g / Kg) | Unit: 15.070 kg | Case: 15.570kg | Pallet: 957.460 kg |
| Ingredient declaration | Tomatoes (148 g per 100 g ketchup), spirit vinegar, sugar, salt, spice and herb extracts (contains celery), spice. | | |
| CONTAINS (ALLERGENS) | CELERY | | |
| Nutritional data | per 100 gr/ml product | per 100 gr/ml prepared product | |
| Energy | 435 / 102 kJ/kcal | | kJ/kcal |
| Fat | 0.1 g | | g |
| (of which saturates) | (< 0.1 g) | | g |
| Carbohydrates | 23.2 g | | g |
| (of which sugars) | (22.8 g) | | g |
| Protein | 1.2 g | | g |
| Salt | 1.8 g | | g |
| Fibre | g | | g |
| Product description / Legal name | A red, thick, rich tomato sauce with spices | | |
| Preparation / Dosing | No preparation required. | | |
| Microbiological data | Typical range | Units of Measurement | |
| Total plate count | <1000 | cfu/g | |
| Moulds and Yeast | <20 | mpn/g | |
| Bacillus cereus | Not tested | cfu/g | |
| Staphylococcus aureus | Not tested | cfu/g / per 0.01 g | |
| Salmonellae | Not tested | per 25 g | |
| Enterobacteriaceae | Not tested | cfu/g | |
| Statement | Product is heat treated- pasteurized and has low pH. | | |
| Analytical data | Typical range | Units of Measurement | |
| Dry matter | % | | |
| Salt | 1.80 - 2.00 % | | |
| pH | 3.50 - 3.80 | | |
| Brix | 27.0 - 30.0 ° | | |
| Acid | 1.50 - 1.80 % | | |
| Dietary Claims: | Halal: | Yes | Vegetarian: |
| | Kosher: | Yes | Suitable for Coeliacs (assessed as containing < 20ppm gluten) |
| | Contains Gluten | No | No Artificial Colours |
| | No Artificial Preservatives | Yes | No Artificial Flavours |
| | Vegan | Yes | Yes |
| GMO | All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates. | | |
| Coding on packaging | Bag: Best before date (DD/MM/YY) and Julian code YYDDD (YY: Year - DDD: day of the year) + Production hour HH:MM Case: Best before date (DD/MM/YY), Julian code YYDDD Production hour HH:MM | | |
| Shelf life/Storage conditions | 365 | Shelf life days after production. | 21 |
| | | | Shelf-life as days after opening. |
| | | Ambient | Recommended storage conditions |
| Notes: Ambient indicates shelf-life has been established under conditions of 20 \pm 2°C, Refrigerated temperature 1-6 °C and Frozen temperature -18 to -30°C. | | | |
| While open shelf-life information is provided this is only an indicative test as the product stability after opening is dependent on the specific usage, dispensing practices and storage environment. No liability can be accepted for any issues arising from contamination as a result of poor practices at point of use. | | | |
| | Primary | Secondary | Tertiary |
| | PE/metallised PET/PE bag(plastic) | Corrugated recycled cardboard | Stretchwrap |
| | Dimensions (L x W x H) | 450 x 370 x 80 mm | 385 x 240x 180mm |
| | Weight | 70 g | 500g |
| | % recyclable | 0% | 100% |
| Pallet Information | Units per case | 1 | |
| | Cases per layer | 12 | |
| | Layers per pallet | 5 | |
| Country of origin | Production in: | United Kingdom | |