al in						
Heinz		PRODUCT SPE	CIFICATION			
Product name		HNZ American Burger Sauce - 220ml				
EPN Number	76013593 76013660 76013594 76013663 76013634 76013535 76013732					
TUC Code		871570042 871570042				
Net weight (g / Kg)	Unit: 230g	871570042 Case: 1840g	Pallet: 463.680 Kg			
Gross weight (g / Kg)	Unit: 250g	Case: 2140g	Pallet: 564 Kg			
Ingredient Declaration	Ingredients: Sunflower Oil, Water, Tomato Puree 15%, Spirit Vinegar, Sugar, Glucose-Fructose Syrup, Egg Yolk, Salt, Modified Cornstarch, Dill 1.1%, Worcester Sauce (Barley Malt Vinegar, Molasses, Invert Sugar Syrup, Water, Onion, Salt, Tamarind Extract, Garlic, Spices, Lemon Oil), Mustard Powder, Thickeners (Xanthan Gum, Guar Gum), Flavourings, Colour (Riboflavins), Dill Extract.					
CONTAINS (ALLERGENS)	Eggs and products thereof from all avian species, mustard and their derivatives, wheat and their derivatives (including Gluten) Barley					
Shelf life/Storage conditions	360	days after production.		days after opening.		
Product Description	HNZ American Burger Sauce 220ml					
Nutritional data	per 100 gram product Analysed Calculated					
Energy	1540/375	KJ/ kcal	Analysed	Calculated		
Fat	35,6	g				
- of which saturates	3,1	g				
Carbohydrates	12	g				
- of which sugars	9,3	g				
ibre	0,33	g				
Protein	1,0	g				
Salt	2,1	9				
Sodium (Salt / 2.5)	831,63	mg				
Dietary Information Claims	YES	NO				
No Artificial Preservatives		Х				
No Artificial Colours		X				
No Artificial Flavours		x				
Suitable for Vegetarians		x				
Gluten Free		X				
Halal		X				
Kosher badatz		X				
		Target	Range	Method		
	pH		3,50-3,60	method of testing laboratory		

Analytical Parameters	Acidity calculated as acetic acid [%]:		0,88-0,95	method of testing laboratory		
	Salt [%]		2,00 - 2,20	method of testing laboratory		
		Specification / Maximum Level	Method	Frequency		
Microbiological data Coding on packaging	Lactic acid bacteria: absent in 1g		method of testing laboratory			
	Total plate count <1000 cfu in1g		method of testing laboratory			
	Yeast & Moulds: <10 cfu in1g		method of testing laboratory			
	BB 18-11-2018 54 3237 14:18 1122 - First line: - BB date - recipe number (54) - Second line - calender date code (323)					
	- production year (7 from 2017) - filling hour (14:18) - filling station (11) - capping head (22)					
Packaging Dimensions		Unit	Case			
	Depth / Length (mm)	63.5	198	Pallet		
	Bopair Longar (min)	00.0	190	Pallet 1200		
ackaging Dimensions	Width / Diameter (mm)	47.2	133			
ackaging binnensions				1200		
ackaging Dimensions	Width / Diameter (mm)	47.2	133	1200 800		
ackaging Dimensions	Width / Diameter (mm) Height (mm)	47.2 146	133 149	1200 800 1193		