Effectivedate: 25-01-17



## DRODUCT INCODMATION

Nutritional declaration	<b>Heinz</b>	PRODUCT INFORMATION				
Article number	Product name	Barbecue Sauce Classic (6-404)				
### SAN Code   87157154 / 8410066137077 / 50457878   Tomato puree, spirit vinegar, sugar, molasses, water, salt, spices, thickener (xanthan gum), garlie, smoke flavouring, natural flavouring.  **Nutritional data**	Article number	76009399 / 76009416 / 76009419 / 76009550 / 76009398 / 76009399 / 76009566 /				
### SAN Code   87157154 / 8410066137077 / 50457878   Tomato puree, spirit vinegar, sugar, molasses, water, salt, spices, thickener (xanthan gum), garlie, smoke flavouring, natural flavouring.  **Nutritional data**	Net weight/Drained weight	480 gr / 400 ml				
Tomato puree, spirit vinegar, sugar, molasses, water, salt, spices, thickener (xanthan gum), garlic, smoke flavouring, natural flavouring.						
Selection	Ingrediënt declaration	Tomato puree, spirit vinegar, sugar, molasses, water, salt, spices, thickener				
Selection						
Saturated fat				per 100 gram prep	•	
Saturated fat	Energy	586 / 13	38 kJ / kcal		kJ / kcal	
Carbohydrates sugars) (29 g) g protein 0,9 g Salt 1,2 g g Microbiological data Fotal plate count Moulds and Yeast Sacillus cereus Staphylococcus aureus Salmonellae Enterobacteriaceae Analytical data Ory matter Salt 1,32 - 1,52 % ShH 3,57 - 3,87 Shix 34,4 - 37,4 ° 1,70 - 1,90 % Suitable for:  Halal: Yes Kosher badatz: Yes Vegan: Suitable for:  Halal: Yes Kosher badatz: Yes Vegan: Suitable for:  Halal: Yes Kosher badatz: Yes Vegan: Yes Gluten free (gluten < no 20ppm)  SMO  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Packaging material/dimensions Packaging material/dimensions  Packaging material/dimensions  Production in: Holland  South or origine  Holland	Fat		0 g		g	
Carbohydrates sugars) (29 g) g protein 0,9 g Salt 1,2 g g Microbiological data Fotal plate count Moulds and Yeast Sacillus cereus Staphylococcus aureus Salmonellae Enterobacteriaceae Analytical data Ory matter Salt 1,32 - 1,52 % ShH 3,57 - 3,87 Shix 34,4 - 37,4 ° 1,70 - 1,90 % Suitable for:  Halal: Yes Kosher badatz: Yes Vegan: Suitable for:  Halal: Yes Kosher badatz: Yes Vegan: Suitable for:  Halal: Yes Kosher badatz: Yes Vegan: Yes Gluten free (gluten < no 20ppm)  SMO  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Packaging material/dimensions Packaging material/dimensions  Packaging material/dimensions  Production in: Holland  South or origine  Holland	(saturated fat)		(0 g)		g	
Case of the secondary of the product of the micro of th	•					
Protein Salt 1,2 g g g Microbiological data Fotal plate count Moulds and Yeast Staphylococcus aureus Salmonellae Enterobacteriaceae Analytical data Dry matter Salt 3,57 - 3,87 Salt 1,70 - 1,90 % Suitable for: Halal: Kosher badatz: yes Wegetarian: yes Kosher badatz: yes Gluten free (gluten < no 20ppm)  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Coding on packaging  Alter opening refrigerate and eat within 8 production.  Shelf life/Storage conditions  Packaging material/dimensions  Packaging material/dimensions Weight Guent or origine  O,9 g g g g g g g g g g g g g g g g g g g	-	_			-	
Microbiological data  Flotal plate count  Moulds and Yeast Bacillus cereus Statphylococcus aureus Salmonellae Enterobacteriaceae Analytical data Dry matter Salt Bacillus Grees Salt Barria Salt Barri		, •			-	
Microbiological data Total plate count Moulds and Yeast Sacillus cereus Staphylococcus aureus Salmonellae Enterobacteriaceae Analytical data Dry matter Salt Salt Suitable for:  Halai: Yes Kosher badatz: Yes Vegan: Yes Gluten free (gluten < no 20ppm)  All used ingredients are non-GMO or non-GMO by IP based upon suppliers Certificates.  Coding on packaging  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Is months after Production.  Yes Yeg After opening refrigerate and eat within 8 Yes Yes Yes Yeg Yes Yeg Yes		=				
Heat treatment (pasteurized), low pH and salt content guarantee of the micro biological stability of the product.		<u> </u>	, <u>∠</u> y		У	
Moulds and Yeast 3acillus cereus Staphylococcus aureus Salmonellae Enterobacteriaceae Analytical data Dry matter Sarix Acid 1,32 - 1,52 % 3,57 - 3,87 34,4 - 37,4 ° Acid 1,70 - 1,90 %  Suitable for:  Halal: Kosher badatz: Yes Vegan: Yes Gluten free (gluten < no 20ppm)  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Coding on packaging  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Packaging material/dimensions  Packaging material/dimensions  Packaging material/dimensions  Disconting the production in Holland  biological stability of the product. Production in Holland  Production in: Holland	_	Hoot treatment (n	actourized) low all a	nd calt contant aucran	atoo of the miero	
Product contains no pathogen micro-organisms that can germ in the product.  Product contains no pathogen micro-organisms that can germ in the product.  Product contains no pathogen micro-organisms that can germ in the product.  Product contains no pathogen micro-organisms that can germ in the product.  Product contains no pathogen micro-organisms that can germ in the product.  Product contains no pathogen micro-organisms that can germ in the product.  Product contains no pathogen micro-organisms that can germ in the product.  Product contains no pathogen micro-organisms that can germ in the product.  Product contains no pathogen micro-organisms that can germ in the product.  Production allows in the product.  Production allows in the product on pathogen micro-organisms that can germ in the product.  Production allows in the product.  Production in pathogen micro-organisms that can germ in the product.  Production allows in the product on pathogen micro-organisms that can germ in the product.  Production no pathogen micro-organisms that can germ in the product.  Production in pathogen micro-organisms that can germ in the product.  Production in pathogen micro-organisms that can germ in the product.  Production in pathogen micro-organisms that can germ in the product.  Production in pathogen micro-organisms that can germ in the product.  Production in pathogen micro-organisms that can germ in the product.  Production in pathogen micro-organisms that can germ in the product.  Production in pathogen micro-organisms that can germ in the production.  Production in pathogen micro-organisms that can germ in the production.  Production in pathogen micro-organisms that can germ in the production.  Production in pathogen micro-organisms that can germ in the production.  Production in pathogen micro-organisms that can germ in the production.  Production in pathogen micro-organisms that can germ in pathogen micro-organisms that can germ in pathogen micro-organisms that can germ in the production.  Production in pathogen mic						
Staphylococcus aureus Salmonellae Enterobacteriaceae  Analytical data Dry matter Salt 1,32 - 1,52 % ShH 3,57 - 3,87 Shrix 34,4 - 37,4 ° Acid 1,70 - 1,90 %  Acid 1,70 - 1,90 %  Halal: yes Vegan: yes (Gluten free (gluten < no 20ppm)  SMO All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Packaging material/dimensions    Namonths after production.						
Salmonellae Enterobacteriaceae  Analytical data Dry matter Salt 1,32 - 1,52 % Sh 3,57 - 3,87 34,4 - 37,4 ° Acid 1.70 - 1,90 %  Suitable for:  Halal: yes Vegetarian: yes Kosher badatz: yes Vegan: yes Gluten free (gluten < no 20ppm)  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Coding on packaging  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Packaging material/dimensions    National Company of the production of the production of the production of the production of the production.		Product contains no pathogen micro-organisms that can germ in the product.				
Analytical data Dry matter Salt 1,32 - 1,52 % Solt 3,57 - 3,87 Sirix 34,4 - 37,4 ° Acid 1.70 - 1.90 %  Suitable for: Halal: yes Vegan: yes Gluten free (gluten < no 20ppm)  GMO All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions Packaging material/dimensions  Pimair secondair tertiair bottle / cap tray / shrinkfoil pallet dimensions weight yes g/15 g/15 g/13.4 g/30 kg / 27 kg  Country of origine  Production in: Holland						
Analytical data Dry matter Salt Salt 1,32 - 1,52 % 3h	Salmonellae					
Only matter Salt Salt 1,32 - 1,52 % 3,57 - 3,87 Shrix 34,4 - 37,4 ° Acid Suitable for:  Halal: Yes Kosher badatz: Yes Gluten free (gluten < no 20ppm)  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Packaging material/dimensions    primair   After opening refrigerate and eat within 8 production.   weeks   weeks   primair   secondair   tertiair     bottle / cap   tray / shrinkfoil     type,sort   dimensions   28 g / 15 g   50 g / 13.4 g   30 kg / 27 kg     Country of origine   Production in:   Holland	Enterobacteriaceae					
Salt  1,32 - 1,52 % 3,57 - 3,87 34,4 - 37,4 ° 1,70 - 1.90 %  Suitable for:  Halal:  Kosher badatz:  Halal:  Hosher badatz:  Halal:  Hosher badatz:  Halal:  Hosher badatz:  Hosher badatations  Hosher badatat	Analytical data					
Shelf life/Storage conditions  Biris   3,57 - 3,87   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4 - 37,4   34,4   37,4   34,4   37,4   34,4   37,4	Dry matter		%			
Acid  34,4 - 37,4 ° 1.70 - 1.90 %  Halal: yes Vegan: yes Gluten free (gluten < no 20ppm)  GMO  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  18 months after production.  Packaging material/dimensions    primair   secondair   tertiair	Salt	1,32 - 1,52 %				
Acid  34,4 - 37,4 ° 1.70 - 1.90 %  Halal: yes Vegan: yes Gluten free (gluten < no 20ppm)  GMO  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  18 months after production.  Packaging material/dimensions    primair   secondair   tertiair	РΗ		3,57 - 3,87			
Acid  1.70 - 1.90 %  Halal: yes Vegetarian: yes Vegan: yes Gluten free (gluten < no 20ppm)  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Coding on packaging  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Is months after production.  Packaging material/dimensions    primair   secondair   tertiair	Brix					
Halal: yes Vegan: yes Kosher badatz: yes Vegan: yes Gluten free (gluten < no 20ppm)  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Coding on packaging Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions Is months after production. Weeks  Packaging material/dimensions   primair   secondair   tertiair	Acid	· · · · · · · · · · · · · · · · · · ·				
Gluten free (gluten < no 20ppm)  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Coding on packaging  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Is months after production.  Packaging material/dimensions    primair   secondair   tertiair	Suitable for:			Vegetarian:	yes	
Gluten free (gluten < no 20ppm)  All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Coding on packaging  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Is months after production.  Packaging material/dimensions    primair   secondair   tertiair		Kosher badatz:	yes	Vegan:	yes	
All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.  Coding on packaging  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  Is months after production.  Packaging material/dimensions    primair   secondair   tertiair     bottle / cap   tray / shrinkfoil     type,sort   dimensions   56x80x171 mm   280x160x181,1   120x100 / 120x80     weight   28 g / 15 g   50 g / 13.4 g   30 kg / 27 kg     Country of origine   Production in: Holland			·	Gluten free (aluter	n < no	
certificates.  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  18 months after production.  Packaging material/dimensions  primair bottle / cap tray / shrinkfoil type,sort dimensions yeight 28 g / 15 g  Sountry of origine  linkjet on cap, Top line: tenability date, bottom line: production date  After opening refrigerate and eat within 8 yeeks  tertiair pallet pallet 280x160x181,1 120x100 / 120x80 30 kg / 27 kg						
certificates.  Inkjet on cap, Top line: tenability date, bottom line: production date  Shelf life/Storage conditions  18 months after production.  Packaging material/dimensions  primair bottle / cap tray / shrinkfoil type,sort dimensions yeight 28 g / 15 g  Sountry of origine  linkjet on cap, Top line: tenability date, bottom line: production date  After opening refrigerate and eat within 8 yeeks  tertiair pallet pallet 280x160x181,1 120x100 / 120x80 30 kg / 27 kg	GMO	All used ingredients are non-GMO or non-GMO by IP based upon suppliers				
Shelf life/Storage conditions  18 months after production.  Packaging material/dimensions  primair bottle / cap type,sort dimensions weight recycled weight  Production in:  Holland  After opening refrigerate and eat within 8 weeks  tertiair  bottle / cap tray / shrinkfoil pallet 280x160x181,1 120x100 / 120x80 30 kg / 27 kg		certificates.				
Packaging material/dimensions         primair         secondair         tertiair           bottle / cap         tray / shrinkfoil         pallet           dimensions         56x80x171 mm         280x160x181,1         120x100 / 120x80           weight         28 g / 15 g         50 g / 13.4 g         30 kg / 27 kg           Country of origine         Production in:         Holland	Coding on packaging	Inkjet on cap, Top	Inkjet on cap, Top line: tenability date, bottom line: production date			
Packaging material/dimensions         primair         secondair         tertiair           bottle / cap         tray / shrinkfoil         pallet           dimensions         56x80x171 mm         280x160x181,1         120x100 / 120x80           weight         28 g / 15 g         50 g / 13.4 g         30 kg / 27 kg           Country of origine         Production in:         Holland			• ,	·		
Production   Pro						
Production   Pro	Shelf life/Storage conditions		18 months after		After opening refrigerate and eat within 8	
bottle / cap tray / shrinkfoil pallet  dimensions 56x80x171 mm 280x160x181,1 120x100 / 120x80  weight 28 g / 15 g 50 g / 13.4 g 30 kg / 27 kg  Country of origine Production in: Holland						
type,sort   56x80x171 mm   280x160x181,1   120x100 / 120x80   30 kg / 27 kg   28 g / 15 g   50 g / 13.4 g   30 kg / 27 kg   20untry of origine   Production in: Holland	Packaging material/dimensions		primair	secondair	tertiair	
type,sort   56x80x171 mm   280x160x181,1   120x100 / 120x80   30 kg / 27 kg   28 g / 15 g   50 g / 13.4 g   30 kg / 27 kg   20untry of origine   Production in: Holland			bottle / cap	tray / shrinkfoil		
dimensions   56x80x171 mm   280x160x181,1   120x100 / 120x80   weight   recycled weight   Production in:   Holland		type,sort			pallet	
weight recycled weight  Country of origine  weight 28 g / 15 g 50 g / 13.4 g 30 kg / 27 kg  Holland		1 *	56x80x171 mm	280x160x181.1		
recycled weight  Country of origine  Production in: Holland				· ·		
Country of origine Production in: Holland		<u> </u>		30 97 10.1 9	55 Ng / 27 Ng	
are the same of th	Country of origine		Holland			
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