| | Requests.FoodSp | ecification@kraftheinz.com | Effective date | 24-03-22 | |
|--|--|--|---|-----------------------------------|--|
| Kraft <i>Heinz</i> | | PRODUCT IN | IFORMATION | | |
| Product name | HNZ SG TD Vegan Mayonnaise Chilli 220 ml | | | | |
| Article number / EPN | | 76018655Nordics, 76018597UKI | | | |
| Net weight / Drained weight EAN / TUC code | 8x220 ml - e 215g | 0745700400000 | CDD | 0745700004004 | |
| EAN / TUC code | bottle Nordics. UKI | 8715700122328 8410066135899 | SRP | 8715700221304 8410066135905 | |
| Net weight (g / Kg) | Unit: 215 g | Case: | Pallet: | 0410000133303 | |
| Gross weight (g / Kg) | Unit: 240,6 | Case: 1989 g | Pallet UK: 836kg | Pallet NOR: 699 kg | |
| Ingredient declaration | | Nater, Sugar, Spirit Vin | | orn, flaxseed), lemon | |
| | juice from concentra spices. | juice from concentrate, natural chilli flavourings (0.6%), faba bean protein, garlic powder, spices. | | | |
| CONTAINS (ALLERGENS) | | | | | |
| Nutritional data | per 100 gr product | | per serving 15 g produ | | |
| Energy | 2593 / 632 | | | kJ/kcal | |
| Fat (of which saturates) | 68,5 8,2 | • | | g | |
| Carbohydrates | 2,3 | • | | g g | |
| (of which sugars) | 1,9 | • | | g | |
| Protein | 0,4 | • | | g | |
| Salt | 1,0 | g | | g | |
| Fibre | 0,7 | L/ | | g | |
| Product description / Legal name | Vegan Mayonnaise with chilli. Orange coloured with a smooth creamy texture and a spicy chipotle chilli taste. No added egg, but plant protein and fibre as emusifier. | | | | |
| Preparation / Dosing | No preparation needed. | | | | |
| Microbiological data | Typical range | Units of Measurement | | | |
| Total plate count | < 1000 | | | | |
| Moulds and Yeast | < 50 | cfu/g | | | |
| Lactobacillus spp. | < 50 | cfu/g | | | |
| Staphylococcus aureus | | cfu/g / per 0.01 g | | | |
| Salmonellae | | per 25 g | | | |
| Enterobacteriaceae | < 10 | cfu/g | | | |
| Statement | T | 111-11 | | | |
| Analytical data Dry matter | Typical range Units of Measurement % | | | | |
| Salt | 0,90 - 1,10 % | | | | |
| pH | 3,00 - 3,20 | | | | |
| Brix | | ۰ | | | |
| Acid | | 0,30 - 0,40 % | | | |
| Dietary Claims: | Halal: Kosher: | No Yes | Vegetarian: Suitable for Coeliacs | Yes Yes | |
| | Rosher. | 103 | (assessed as containing < 20ppm gluten) | | |
| | Contains Gluten | No | No Artificial Colours | Yes | |
| | No Preservatives | Yes | No Artificial Flavours | Yes | |
| | | 100 | 140 / Italiolai i lavouro | 100 | |
| GMO | Vegan All used ingredients | Yes are non-GMO or non-G | MO by IP based upon s | suppliers certificates. | |
| | | | | | |
| BB or BBE reference | BBE: MM-YYYY | | | | |
| Coding on packaging | HH:MM | oductioncode: YYJJJL4 | (Year, Julian day code, | | |
| Shelf life/Storage conditions | | Shelf life in days after production. | Ambient | Storage conditions before opening | |
| | 56 | Shelf-life in days after | Ambient | Storage conditions | |
| | Natari | opening. | l | after opening | |
| | Notes: Ambient indicates shelf-life has been established under conditions of 20 ±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 depen the specific usage, dispensing practices and storage environment. No liability can be accepted for any issues arising fre contamination as a result of poor practices at point of use. | | | | |
| Packaging material/dimensions | Primary Secondary Tertiary | | | | |
| | | PET bottle +cap + | cardboard SRP | | |
| | Type, sort | sleeve | | 1 | |
| | Dimensions (LxwxH) | 47x63x144 mm | 190x128x146 mm 64,6 | | |
| | Weight % recyclable | 18,7 g + 5 g + 1g 100% PET bottle | 100% | 1 | |
| | % recyclable % recycled material | 30% | 100% | | |
| Pallet Information | Units per case | 8 | 8 | | |
| | Cases per layer | 45 UK | 36 | 1 | |
| | Layers per pallet | 9 | 9 | <u> </u> | |
| Country of origin | Production in: | EU | | | |
| Country of origin for ingredients (Only when legally required) | | | | | |
| | The product is produced according to EU-legislation. | | | | |
| | p. caust to produced decorating to Eo togolation. | | | | |