

TK Zero 800 ml (8) NO

Product and packaging details

Supplier's name
Supplier's item name
Supplier's item number
Brand name
Country of origin (production)
Country of dispatch/ Loading place

Consumer unit

GTIN/CUC code
Width
Length
Height
Net weight
Gross weight

Trade/retail unit/case

GTIN/TUC code
Width
Length
Height
Net weight
Gross weight
Consumer units in height
Consumer units in width
Consumer units in depth
Consumer units in total

Pallet unit

Pallet's type (choose type)
Pallet barcode
Width
Length
Cases per pallet
Cases per layer
Layers per pallet
Height
Net weight
Gross weight

Ingredient declaration

CONTAINS (ALLERGENS)

Nutritional data

Energy Fat (of which saturates) Carbohydrates (of which sugars) Protein Salt Fibre
Product description / Legal name
Preparation / Dosing
Microbiological data Total plate count Moulds and Yeast Bacillus cereus Staphylococcus aureus Salmonellae Enterobacteriaceae Statement
Analytical data Dry matter Salt pH Brix Acid
Dietary Claims:
GMO
BB or BBE reference
Coding on packaging

Shelf life/Storage conditions

Kraft Heinz
TK Zero 800 ml (8) NO
76024356
Heinz
NL
NL

8410066148479	
85.5	mm
85.5	mm
235	mm
855	gram
911	gram

8410066148486	
198	mm
270	mm
244	mm
6.840	gram
7.510	gram
1	units
2	units
4	units
8	units

CHEP	
8410066148493	
800	mm
1.200	mm
64	units
16	layers
4	layers
124	cm
437760	gram
504800	gram

Tomatoes (200 g per 100 g ketchup), spirit vinegar, lemon juice from concentrate, potassium chloride, acid (malic acid), citrus fibre, spice and herb extract, sweetener (sucralose)

CELERY

per 100 gr/ml product

per 100 gr/ml prepared

185 / 44 kJ/kcal 0,1 g 0 g) 5.4 g (4.4 g) 1.6 g 0.05 g g		
Typical range	Units of Measurement	
	Heat treatment of the micro biological stability of the pro Product contains no pathogen micro-organism	
Typical range	Units of Measurement	
	% 0,84 - 1,11 % 3,32 - 3,77 11.2 - 13 ° 2,25 - 2,60 %	
Halal:	Yes	Vegetarian:
Kosher:	Yes	Suitable for Coeliacs (assessed as containing < 20ppm gluten)
Contains Gluten	No	No Artificial Colours
No Artificial Preservatives	No	No Artificial Flavours
Vegan	Yes	
All used ingredients are non-GMO or non-GMO by IP based upon supp		
BB		
Inkjet on cap, Top line: tenability date, bottom line: production date		

456	Shelf life in days after production.	Ambient
56	Shelf-life in days after opening.	Refridgerate

Notes:

Ambient indicates shelf-life has been established under conditions of $20 \pm 2^{\circ}\text{C}$, Refrigerated temper
temperature -18 to -30°C.

While open shelf-life information is provided this is only an indicative test as the product stability after
the specific usage, dispensing practices and storage environment. No liability can be accepted for ar
contamination as a result of poor practices at point of use.

oncentrate,
ts (contain **celery**),

ed product

kJ/kcal

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

g

product.

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

ens that can germ in the

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

Yes

oliers certificates.

oliers certificates.

oliers certificates.

oliers certificates.

oliers certificates.

oliers certificates.

oliers certificates.

oliers certificates.

oliers certificates.

oliers certificates.

Storage conditions before opening
Storage conditions after opening
ature 1-6 °C and Frozen
r opening is dependent on y issues arising from