Contact Food spec team for further information: Requests.FoodSpecification@kraftheinz.com

Kraft <i>Heinz</i>	
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30.03.22

Effective date:

Krattonemz		TRODUCT I												
Product name	HNZ Vegetable Soup (24) 400gm													
Article number / EPN			019110											
Drained weight														
EAN / TUC code		50001	57084187											
Net weight (g / Kg)	Unit: 400g/0.400g	Case: 9600g/9.600kg	Pallet:921.600kg											
Gross weight (g / Kg)	Unit:452g/0.452kg	Case: 10950g/10.950kg	Pallet: 1,076.060kg											
Ingredient declaration	Water, Tomatoes (24%), Carrots (11%), Pot	atoes, Pasta Tubes (W	ater, Durum Wheat										
-	Semolina), Peas (3	%), Onions, Swede, Modi	fied Cornflour, Sugar, H	laricot Beans, Rapesee										
	Oil, Wheat Flour (contains Calcium, Iron, Niacin, Thiamin), Cornflour, Salt, Yeast Extracts,													
	Herb Extracts, Flavouring VEGETABLES: 13%													
CONTAINS (ALLERGENS)			HEAT											
Nutritional data	per 100 gr/ml produ		per 100 gr/ml prepared product											
Energy		kJ/kcal		kJ/kcal										
Fat	0,8	•		g										
(of which saturates)	0,1	-		g										
Carbohydrates	8,3	-		g										
(of which sugars)	3,2	•		g										
Fibre	0,9	g		g										
Protein	1,1	g		g										
Salt	0,6			g										
Product description		Veget	able Soup											
Preparation / Dosing	Microwave (850W)	: Use a covered microwa	veable bowl. Heat for 2	minutes, stir. Heat for										
		b Heat gently in a pan.		·										
Microbiological data	Typical range	Units of Measurement												
Total plate count		cfu/g												
Noulds and Yeast		cfu/g												
Bacillus cereus		cfu/g												
Staphylococcus aureus		cfu/g / per 0.01 g												
Salmonellae		per 25 g												
Enterobacteriaceae		cfu/q												
	This product is therma	lly processed in pack to achieve	a process thermally equivale	nt to at least Fo4 (4 minutes at										
Statement	121°C). This is sufficien	t to ensure the product is comm All CCP's	ercially sterile. Food safety is are monitored.	assured via HACCP principle										
Analytical data	Typical range	Units of Measurement												
Dry matter		%												
Salt		%												
рН														
Brix		0												
Acid		%												
Dietary Claims:	Halal:	No	Vegetarian:	Yes										
	Kosher:	No	Suitable for Coeliacs	No										
			(assessed as containing											
			< 20ppm gluten)											
	Contains Gluten	Not Available	No Artificial Colours	Yes										
	No Artificial	Yes	No Artificial Flavours	No										
	Preservatives													
	Vegan	No												
GMO		are non-GMO or non-GN	/IO by IP based upon si	uppliers certificates.										
Coding on packaging	Top Line: Best Bef	ore End Date MM-YYYY;	Variety Code; Line Nur	nber										
	Bottom Line: Stand	dard Calendar Date Code	YDDD; Time Produced	d HH:MM (24 hour clock										
	must be used); Exp	erimental Code (as requi	red)											
Shelf life/Storage conditions	10 months or	Months / days after	Ambient	Days after opening.										
		,												
	300 davs	production.												
	300 days	production.	Put unused soup in a	Recommended storage										
	300 days	production.	Put unused soup in a suitable container in	0										
	300 days	production.		0										
	300 days	production.	suitable container in	0										
Packaging material/dimensions	300 days		suitable container in the fridge. Eat within 2 days	conditions after openir										
Packaging material/dimensions		Primary	suitable container in the fridge. Eat within 2 days Secondary	conditions after openir										
Packaging material/dimensions	Type, sort	Primary Unit	suitable container in the fridge. Eat within 2 days Secondary Case	conditions after openir										
Packaging material/dimensions	Type, sort Dimensions (LxW xH)	Primary Unit 75 x 75 x 108	suitable container in the fridge. Eat within 2 days Secondary Case 455 x 305 x 110	Tertiary 1,200 x 1,000 x 1,490										
Packaging material/dimensions	Type, sort Dimensions (L×W×H) Weight	Primary Unit	suitable container in the fridge. Eat within 2 days Secondary Case	Tertiary 1,200 x 1,000 x 1,490										
	Type, sort Dimensions (LxwxH) Weight % recyclable	Primary Unit 75 x 75 x 108 0.452kg (gross)	suitable container in the fridge. Eat within 2 days Secondary Case 455 x 305 x 110	Tertiary 1,200 x 1,000 x 1,490										
	Type, sort Dimensions (LxW xH) Weight % recyclable Units per case	Primary Unit 75 x 75 x 108 0.452kg (gross) 1	suitable container in the fridge. Eat within 2 days Secondary Case 455 x 305 x 110	Tertiary 1,200 x 1,000 x 1,490										
	Type, sort Dimensions (L×W×H) Weight % recyclable Units per case Cases per layer	Primary Unit 75 x 75 x 108 0.452kg (gross) 1 8	suitable container in the fridge. Eat within 2 days Secondary Case 455 x 305 x 110	Tertiary 1,200 x 1,000 x 1,490										
Packaging material/dimensions Pallet Information Country of origin	Type, sort Dimensions (LxW xH) Weight % recyclable Units per case	Primary Unit 75 x 75 x 108 0.452kg (gross) 1	suitable container in the fridge. Eat within 2 days Secondary Case 455 x 305 x 110											

rint date: 21.3.2024 If the information in this document is based upon the property's of the product when this document was composed. Nothing herein contained shall be construed to imply any warranty or guarantee.