

**PRODUCT SPECIFICATION**

<b>Product name</b>	<b>HNZ Classic Cream of Chicken (24) 400g</b>			
<b>EPN Number</b>	76011995			
<b>TUC Code</b>	05000157084125			
<b>Net weight ( g / Kg)</b>	Unit: 400g / 0.4kg	Case: 9600g / 9.6kg	Pallet:	
<b>Gross weight ( g / Kg)</b>	Unit: 452g / 0.452kg	Case: 10954g / 10.954kg	Pallet:	
<b>Ingredient Declaration</b>	Water, Chicken (3%), Modified Cornflour, Rapeseed Oil, Cream ( <b>Milk</b> ), Dried Skimmed <b>Milk</b> , <b>Wheat</b> Flour (contains Calcium, Iron, Niacin, Thiamin), Flavourings, <b>Milk</b> Proteins, Cornflour, Salt, Yeast Extracts, Onion Extract, Stabiliser - Polyphosphates and Sodium Phosphates, Garlic Salt, Spice Extract Colour - Beta-carotene			
<b>CONTAINS ( ALLERGENS)</b>	Milk, Wheat			
<b>Shelf life/Storage conditions</b>	730	days after production.	2 days refrigerated in a sealed container	after opening.
<b>Product Description</b>	Heinz Cream of Chicken Soup			
<b>Nutritional data</b>	per 100 gram product		Analysed	Calculated
Energy	221/53			x
Fat	3,0			x
- of which saturates	0,4			x
Carbohydrates	4,9			x
- of which sugars	1,2			x
Fibre	0,1			x
Protein	1,6			x
Salt	0,6			x
<b>Dietary Information Claims</b>	<b>YES</b>	<b>NO</b>	<b>USAGE INSTRUCTIONS</b>	
No Artificial Preservatives	X		<b>Microwave (850W)</b> 1. Use a covered microwaveable bowl. 2. Heat for 2 minutes, stir. 3. Heat for a further 1 minute. <b>Hob</b> Heat gently in a pan.	
No Artificial Colours	X			
No Artificial Flavours		X		
Suitable for Vegetarians		X		
Gluten Free		X		
Halal		Not Certified		
Kosher badatz		Not Certified		
<b>Analytical Parameters</b>		<b>Target</b>	<b>Range</b>	<b>Method</b>
	pH		N/A	Meter
	Brix ( RS ) %			refractometer
	Acidity			Titration
	Salt			Titration
<b>Microbiological data</b>		<b>Specification / Maximum Level</b>	<b>Method</b>	<b>Frequency</b>
	TVC	This product is thermally processed in pack to achieve a process thermally equivalent to at least Fo4 (4 minutes at 121°C). This is sufficient to ensure the product is commercially sterile. Food safety is assured via HACCP principles. All CCP's are monitored.		
	Lactobacillus			
	Yeast and Mould			
<b>Coding on packaging</b>	<b>Top Line:</b> Best Before End Date MM-YYYY; Variety Code; Line Number <b>Bottom Line:</b> Standard Calendar Date Code YDDD; Time Produced HH:MM; Experimental Code (as required)			
<b>Packaging Dimensions</b>		<b>Unit</b>	<b>Case</b>	<b>Pallet</b>
	Depth / Length (mm)	73	298	1200
	Width / Diameter (mm)	73	450	1000
	Height (mm)	108	111	1490
	Weight ( g / kg)	452g	10.954kg	921.60kg (net) 1076.584kg (gross)
<b>Packaging Waste</b>		<b>PRIMARY ( consumer unit)</b>	<b>SECONDARY ( Tray / Case)</b>	<b>TERTIARY ( Pallet)</b>
	Metal / Aluminium	49.86g		
	Paper / Card	1.93g	78.6g	80g
	Plastic ( shrink)		26.7g	17g
	Wood			28kg
<b>Case Configuration</b>		<b>Units per case</b>		
		24		
	<b>Cases per layer</b>	8		
	<b>Layers per pallet</b>	12		
		<b>Cases per pallet</b>	96	
<b>Manufacturing Location</b>	Heinz Kitt Green, Spring Road, Wigan, WN5 0JL			
<b>Completed by:</b>	K Dootson		<b>Date:</b>	11.7.2018