

	Trade Specification	Status:	Approved	76003554
		Effective:	12-Mar-2014	
		Prepared By:	Przybylska, Ewa	

FOR INTERNAL USE ONLY**Summary Information**

Spec Name: Heinz Chilli Sauce 340 g	
Spec Status: Approved - This specification has been approved.	
Category: Ketchup & Condiments	Spec #: 5306363
Sub Category: Other Condiments	Issue #: 001
Group: Table Sauces	Effective: 12-Mar-2014
Originator: Przybylska, Ewa	Available Date: 12-Mar-2014
Supercedes:	End Available Date:
Reason for Change:	Last Edit: 02-Oct-2014

Approved for Use In

Business Unit(s)	Countries
Heinz Europe - Central & Eastern - Pudliszki	Poland

Heinz Europe - Central & Eastern - Pudliszki

Cross References

System Name	System ID	Equivalent
SAP Europe	EUSAP	76003554

Product Identification

Item Type: Traded Unit
GTIN/UPC/EAN: 5900783007867
Description: The subject of specification is Heinz chilli sauce. Product obtained on the base of tomatoes, tomato puree, wine vinegar, sugar, salt, with the addition of spices, chili pepper, flavouring. Preserved by heat treatment (pasteurisation) in hermetically sealed packagings.

Ingredients: Tomato puree 60%, vinegar, sugar, salt, spices, chili pepper 0,04%, flavouring (contains celery).

Primary packaging: glass bottle e 340 g
Secondary packaging: case.

The label on the primary packaging should contain: data of the producer (name and address), ingredients list (indication of allergens), information about shelf-life, marketing texts for the consumer usage, netto weight.

Secondary packaging should have at least the following informations; the product name, the bar code, netto weight.

Transport should protect the product against weather conditions, high and low temperatures, contamination and protect the packaging against damages.

Product shall be transported and stocked on palets - according to requirements of the client. Logistics data for the product - agreed according to the requirements of the client.

PLU Description:
POS Description:

Brand Information

Trading Company: H J Heinz Company Ltd
Brand:

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Brand Information

Sub Brand: [NO SUB BRAND]
 Label Owner: Branded Manufacturer Label

Product Classification

Classification: Ambient Foods - 02
 Sauces/Marinades Other (Ambient) - 037
 Tomato Ketchup (Ambient) - 020370902
 GPC Code: -
 Country Of Origin: Poland
 Tax Type/Rate: VAT

Compliance Information

Complies With: Non-GM

Allergens: (Known to Contain)	Max / 100g	Source / Comments
Celery, Celeriac and their derivatives	<=	

Allergens: (must NOT contain) Eggs and their derivatives, Fish and their derivatives, Lupin and their derivatives, Milk and their derivatives, Molluscs and their derivatives (e.g. Clams, Mussels, Oysters, Scallops and Octopus etc.), Mustard and their derivatives, Other Cereals containing Gluten, Peanuts and their derivatives, Sesame seeds and their derivatives, shellfish and crustaceans, Soy and their derivatives, Sulfites, Tree Nuts, Wheat

Intolerances: (Known to Contain)	Max / 100g	Source / Comments
Garlic	<=	recipe/receptura
Onion	<=	recipe/receptura
Tomato	<=	recipe/receptura

Intolerances: (must NOT contain) Apple, Bee Pollen, Beef, Benzoates, BHT/BHA, Carrot, Chicken, Cocoa, Coconut, Coriander, Cottonseed, Cumin, Dill, Fennel, Gelatin, Glutamate, Honey, Hydrolyzed vegetable protein, Kiwifruit, Legumes/Pulses, Maize, Malt, Mushroom, None Known, Orange, Parsley, Peach, Poppy seed, Pork, Propolis, Royal jelly, Sunflower seed, Yam, Yeast

Packaging Type

Packaging Type: Bottle-protected cylindrical
 Product Type: CASE
 Variable Weight:
 Units Per Case:
 Cases/Layer: Pallet Type: Standard Pallet
 Number of Layers:

Cases/Pallet:	Length	Width	Height	Volume
Case Size:				
	Net Weight	Tare Weight	Gross Weight	
Pallet Size:	Length	Width	Height	Volume
Pallet Size:	Net Weight	Gross Weight (w/o Pallet)	Gross Weight (w/ Pallet)	

Coding: BB: date, production code printed on the cap. Description of the printing BBE MM-YYYY
 DDDR GG:MM BBX Top line= shelf-life (month – 2 digits, year – 4 digits) bottom line =
 kalendar date code (day– according to standard calendar, year – last digit of the year), filling

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hour (hour – 2 digits, minute – 2 digits), PPZS-line symbol Example : BBE 07-2013 1531 12:16 BBX Store in the dry place at room temperature After opening keep in refrigerator.

Stacking Height

Mode Stacking Height:
Warehouse Stacking Height:

Storage & Shelf Life

Storage Requirements: Ambient
Minimum Storage Temp: 4 °C
Maximum Storage Temp: 25 °C
Shelf Life: 24 mos

Packaging Materials

Level	Packaging Material Specification	Type	Units	Scrap Factor
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Environmental Waste

Material Class	Weight	Percent Recyclable	% Composed of Recycled Materials
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Analytical Properties

Property Description	Specification Limits	Test Used	CofA
Other Other (11807) Notes:	Netto weight: e 340 g T1= 329,8 g T2= 319,6 g	method of laboratory testing	
Other Appearance (11783) Notes:	Appearance of sauce: sauce of puree consistency with visible skins and seeds of tomatoes, visible gloss.	visual assessment	
Consistency Other (11671) Notes:	Consistency: thick, uniform, puree, typical for used ingredients and the applied technological process.	visual assessment	
Colour Other (11670) Notes:	Colour: red to dark red, typical for ketchup based on tomato paste after the technological process. Unacceptable brown colour.	visual assessment	
Taste Other (11669) Notes:	Taste: slightly hot, tomato, perceptible spices, typical for used ingredients; without off-tastes. Unacceptable taste: unfresh, bland, too acid.	organoleptic assessment	
Odor Other (11668)	Smell of sauce typical for used ingredients; without off- smells. Unacceptable moldy smell.	organoleptic assessment	

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Property Description	Specification Limits	Test Used	CofA
Notes:			
Organic contamination Other (11797)	Organical contamination (seeds, stems) - unacceptable. Live or dead insects residues - unacceptable.	visual assessment	
Notes:			
Physical contamination Other (11796)	Mechanical contamination: inorganic contamination (metal, wood, glass, plastic, stones, bones, sand) - unacceptable.	visual assessment	
Notes:			
pH measurement Acid Content (05564)	pH: < 3,8	method of testing laboratory	
Notes:			
Extract Other (11595)	Extract measured at 20C [%]: >26,0	method of testing laboratory	
Notes:			
Acidity Acid Content (11591)	Total acidity as vinegar acid, % (w/w): < 2,1	method of testing laboratory	
Notes:			
Salt Content Other (11622)	Content of salt as NaCl, % (m/m): <3,5	method of testing laboratory	
Notes:			
Viscosity (Quantifer) Other (12326)	Quantifier [cm], at 25C: 10,0-16,0	method of testing laboratory	
Notes:			
Contamination with HCl-insoluble minerals Other (11799)	≤ 0,03 %	method of testing laboratory	
Notes:			
Preservatives Content Preservatives (11649)	Doesn't contain preservatives	laboratory method	
Notes:			
Heavy metals (supplier) Inorganic Analysis (12417)	HEAVY METALS - limits in line with current legal requirements of the European Union and Poland		
Notes:			
Other Other (11807)	OTHER - means pollution arising from current regulatory requirements		

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Property Description	Specification Limits	Test Used	CofA
Notes:	in the European Union and Poland		
Other Other (11807)	Packaging tightly sealed		
Notes:			
Incubation Spoilage (06003)	Shelf-life of the product after thermostatic trial: appearance of the product and organoleptical features without changes in comparison to the referential standard sample.	method of testing laboratory	
Notes:			
Total Plate Count (supplier) Spoilage (12527)	< 1000 cfu in 1 g	method of testing laboratory	
Notes:			
Anaerobic sporeformers Spoilage (05989)	Absent in 0,1 g	method of testing laboratory	
Notes:			
Yeast & Moulds Spoilage (03073)	< 10 cfu in 1 g	method of testing laboratory	
Notes:			
Lactic Acid Bacteria Spoilage (10531)	Lactic acid bacteria [cfu in 1 g]: <10 cfu in 1 g	method of testing laboratory	
Notes:			
Other Other (11807)	Nutrient per 100 g/ml	method of testing laboratory	
Notes:	Energy: 413 kJ / 98 kcal Fat 0,2 g -of which saturated: <0,1 g Carbohydrate: 21,2 g -of which sugars: 18 g Protein: 1,4 g salt 2,4 g		