

EXPORT CERTIFICATE INSTRUCTIONS: PLEASE COMPLETE GRAY FIELDS AND RETURN TO THE KRAFT HEINZ COMPANY.

Date:
Signer's Name:
Signer's Job Title:
Kraft Heinz Affiliate/Distributor Name:
File Number and Country of Import:
PRODUCT FAVORABILITY REVIEW Upon reviewing the ingredients of this product, please check which applies:
eavorable
Pending favorable: "More information or documentation is needed to be able to deem this product avorable."
The following information is needed to declare this product favorable:
Infavorable
LIABILITY REVIEW: PLEASE CHECK & SIGN By checking this box, I confirm that I understand the country's import regulations and have thoroughly eviewed the ingredients and specifications of this product to validate compliance with the destination narket.
For Kraft Heinz Affiliates only:
Signer's Name: INSERT E-SIGNATURE HERE
For Customers/Distributors only:
Authorized Signature: INSERT E-SIGNATURE HERE

Invoice Description: HEINZ WORCESTERSHIRE SAUCE 12/12Z

Case Code: 130000028900

Product GTIN: 00013000002844 **Package Code:** 013000002844



Report Generated On: 2022-05-18 Report Generated By: Victoria Alao Product GTIN: 00013000002844 Package Code: 013000002844

Product Information

Product Name: HEINZ WORCESTERSHIRE SAUCE 12/12Z

Product Description: HEINZ WORCESTERSHIRE SAUCE 12/12Z is produced in accordance with Good Manufacturing Practices and contains safe and suitable ingredients in compliance with local regulations.

Net Content Declaration: 12 fl oz (355mL)

Ingredient Declaration: DISTILLED WHITE VINEGAR, WATER, MOLASSES, SALT, HIGH FRUCTOSE CORN SYRUP, SOY SAUCE (WATER, SOYBEANS, SALT, ALCOHOL), CARAMEL COLOR, ANCHOVIES, CORN SYRUP, NATURAL FLAVORINGS, POLYSORBATE 80, SOY FLOUR.

CONTAINS: SOY, ANCHOVY.

Ingredient Composition

Detailed formulations are considered proprietary and confidential. However, the approximate percentage information is as follows:

Percentage %	Ingredient Name
75 +/- 5	DISTILLED WHITE VINEGAR
17 +/- 3	WATER
7 +/- 3	MOLASSES
3 +/- 2	SALT
1.5 +/- 0.5	HIGH FRUCTOSE CORN SYRUP
1.5 +/- 0.5	SOY SAUCE (WATER, SOYBEANS, SALT, ALCOHOL)
< 0.5	CARAMEL COLOR
< 0.5	ANCHOVIES
< 0.5	CORN SYRUP
< 0.5	NATURAL FLAVORINGS
< 0.1	POLYSORBATE 80
< 0.1	SOY FLOUR

These ingredients are approved for use in food products in accordance with local regulations.

Manufacturing Process

Manufacturing Process: Ingredients are blended together in a mix tank. The mixture is heated and then



cooled. The finished product is packaged, sealed and labeled.

Packaging (Primary packaging in contact with food)

Bottle: N/A

Shelf Life

Shelf Life: 1080 days

Storage Requirements: Ambient

Code Dates: Retail packages are coded to indicate the expiration year, day and month and production facility at which the product has been produced. Some food service and industrial packages are coded to indicate the date of manufacture.

Microbiological and Chemical Analysis

Microbiological Analysis		Chemical Analysis	
Aerobic Plate Count / TVC	N/A	Moisture	N/A
Coliforms	N/A	Fat	N/A
Mold	N/A	Salt	N/A
Yeast	N/A		

Reference

Trade Specs: 5359849-003 **Nutrient Profiles:** 5568350-001



Nutritional Data

100g or 100mL Information:

Nutrient Calories Total Fat Saturated Fat Trans Fat Cholesterol	UOM kcal g g g mg	Per 100 grams unrounded 35.0719 0.0510468 0.0350982 0.000212358 0.0570663
Sodium	mg	1011.18
Total Carbohydrate	g	6.67461
Dietary Fiber	g	0.0697913
Sugars	g	4.89294
Added Sugar	g	4.87538
Protein	g	0.496856
Vitamin D	μg	0.0053864
Calcium	mg	61.0173
Iron	mg	0.775122
Potassium	mg	155.904



Nutritional Fact Panel

for general nutrition advice.

Nutrition Fa	acts
servings per container Serving size 1 ts	p (5mL)
Amount per serving Calories	<u> </u>
	Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 55mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value tells you how much a nutrie of food contributes to a daily diet. 2,000 calories	



Process Flow Chart

