



PRODUCT INFORMATION

Product name		HNZ Beanz Fiery Chilli (12) 390g																						
Article number / EPN		76016172																						
Net weight / Drained weight																								
EAN / TUC code		05000157100542																						
Net weight (g / Kg)	Unit:390g / 0.390kg	Case: 4680g / 4.680kg	Pallet: 842400g / 842.400kg																					
Gross weight (g / Kg)	Unit: 442g / 0.442kg	Case: 5364g / 5.364kg	Pallet: 992520g / 992.520kg																					
Ingredient declaration		Beans (52%), Tomatoes (33%), Water, Sugar, Modified Cornflour, Spirit Vinegar, Salt, Spices, Garlic Puree, Chilli, Herb Extracts, Colour - Paprika Extract																						
CONTAINS (ALLERGENS)		Not applicable																						
Nutritional data		per 100 gr/ml product		per 100 gr/ml prepared product																				
Energy	374 / 89 kJ/kcal																							
Fat	0,4 g																							
(of which saturates)	<0.1 g																							
Carbohydrates	14,4 g																							
(of which sugars)	6,5 g																							
Protein	4,8 g																							
Salt	0,5 g																							
Fibre	4,0 g																							
Product description / Legal name		Heinz Baked Beans in tomato & chilli sauce																						
Preparation / Dosing		Microwave (850W): Use a covered microwaveable container. Heat for 1½ minutes, stir. Heat for a further 1 minute Hob: Heat gently in pan																						
Microbiological data		<table border="1"> <thead> <tr> <th>Typical range</th> <th>Units of Measurement</th> </tr> </thead> <tbody> <tr> <td>Total plate count</td> <td>cfu/g</td> </tr> <tr> <td>Moulds and Yeast</td> <td>cfu/g</td> </tr> <tr> <td>Bacillus cereus</td> <td>cfu/g</td> </tr> <tr> <td>Staphylococcus aureus</td> <td>cfu/g / per 0.01 g</td> </tr> <tr> <td>Salmonellae</td> <td>per 25 g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>cfu/g</td> </tr> </tbody> </table>			Typical range	Units of Measurement	Total plate count	cfu/g	Moulds and Yeast	cfu/g	Bacillus cereus	cfu/g	Staphylococcus aureus	cfu/g / per 0.01 g	Salmonellae	per 25 g	Enterobacteriaceae	cfu/g						
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Statement		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.																						
Analytical data		<table border="1"> <thead> <tr> <th>Typical range</th> <th>Units of Measurement</th> </tr> </thead> <tbody> <tr> <td>Dry matter</td> <td>%</td> </tr> <tr> <td>Salt</td> <td>%</td> </tr> <tr> <td>pH</td> <td>°</td> </tr> <tr> <td>Brix</td> <td>%</td> </tr> <tr> <td>Acid</td> <td>%</td> </tr> </tbody> </table>			Typical range	Units of Measurement	Dry matter	%	Salt	%	pH	°	Brix	%	Acid	%								
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GMO		All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates.																						
BB or BBE reference		Best Before End see can end																						
Coding on packaging		Top Line: Best Before End Date MM-YYYY; Variety Code; Line Number Bottom Line: Standard Calendar Date Code YDDD; Time Produced HH:MM; Experimental Code (as required)																						
Shelf life/Storage conditions		<table border="1"> <thead> <tr> <th>Shelf life</th> <th>Shelf life in days after production.</th> <th>Ambient</th> <th>Storage conditions before opening</th> </tr> </thead> <tbody> <tr> <td>365 days (12 months)</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Empty unused contents into a suitable covered container. Keep refrigerated and use within 2 days</td> <td>Shelf-life in days after opening.</td> <td>Refrigerated</td> <td>Storage conditions after opening</td> </tr> </tbody> </table> <p>Notes: Ambient indicates shelf-life has been established under conditions of 20 ±2°C, Refrigerated temperature 1-6 °C and Frozen temperature -18 to -30°C.</p> <p>While open shelf-life information is provided this is only an indicative test as the product stability after opening is dependent on the specific usage, dispensing practices and storage environment. No liability can be accepted for any issues arising from contamination as a result of poor practices at point of use.</p>			Shelf life	Shelf life in days after production.	Ambient	Storage conditions before opening	365 days (12 months)				Empty unused contents into a suitable covered container. Keep refrigerated and use within 2 days	Shelf-life in days after opening.	Refrigerated	Storage conditions after opening								
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Country of origin		Production in: England																						
Country of origin for ingredients (Only when legally required)																								
The product is produced according to EU-legislation.																								