

	HANDBOEK PAUWELS NV	Identificatienummer: RB La 319.00
Afdeling: PO	BEHEERD DOCUMENT	
Systeem: KWA		

PRODUCT SPECIFICATION

Date of print: 20/03/2024

1. PRODUCT DESCRIPTION

- 1a. Name
TOMATO KETCHUP
- 1b. Recipe code
5614 V001

2. INGREDIENT DECLARATION

tomato paste (120g tomatoes in 100g ketchup)
sugar
vinegar
modified starch
salt
spice extracts
spices

Jolien Sadones
20-03-2024

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3. NUTRITION by calculation

average value for	100 g
energy (kJ / kcal)	452 / 106
fat (g)	0,1
of which saturates (g)	0,0
carbohydrate (g)	24
of which sugars (g)	20
protein (g)	1,1
salt (g)	1,7

4. ALLERGEN INFORMATION

Legal allergens	
Gluten	-
wheat	-
rye	-
barley	-
oats	-
spelt	-
kamut	-
crustaceans	-
egg	-
fish	-
peanuts	-
soy	-
milk	-
nuts	-
almonds	-
hazelnuts	-
walnuts	-
cashews	-
pecan nuts	-
brazil nuts	-
pistachio nuts	-
macadamia / Queensland nuts	-
celery	-
mustard	-
sesame	-
sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10mg/l, expressed as SO ₂	-
lupin	-
molluscs	-

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Additional allergens	
lactose	-
cocoa	-
glutamate (E620 - E625)	-
chicken meat	-
coriander	+
corn / maize	+
legumes	-
beef	-
porc	-
carrot	-

meat	-
azo colorants	-

May contain mustard

5. GMO LABELLING

The end product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin

6. ADDITIONAL INFORMATION ON THE PACKAGING

Additional statements	Yes / No
"with sweetener(s)"; this statement by the name	No
"with sugar(s) and sweetener(s)"; this statement by the name	No
"May have an adverse effect on activity and attention in children"	No

7. PRODUCTION PROCESS

Step 1: Preparation of the watery mixture

- Weighing of the raw materials
- Blending of the composition

Step 2: Production process

- Cooking
- Cooling

Step 3: Filling process

- Volumetric filling in the primary packaging
- Closing, labelling, dating and secondary packaging

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8. PRODUCT SPECIFICATIONS

8a. Raw materials and primary packaging

For each raw material / packaging there is an approved specification present.
Each delivery of raw material/packaging needs to meet the requirements of the approved specification

8b. Physical and chemical parameters

Parameter	Value	min / max
pH	3,6	+ / - 0,3
% salt	1,8	+ / - 0,3
% acid	1,3	+ / - 0,3

8c. Microbiological parameters

Parameter	target (/g)	Tolerance (/g)	BB (/g)
Total plate count (30°C)	3×10^3	3×10^5	3×10^7
Lactobacilles	3×10^3	3×10^4	3×10^7
Moulds	3×10^2	3×10^3	no visible mould formation
Yeasts	3×10^3	3×10^4	3×10^5
Listeria monocytogenes	Absence in 25g	<100	100

9. SHELF LIFE/STOCKAGE CONDITIONS

- The end product needs to be stored at ambient temperature and may not be frozen.

10. METAL DETECTION

Applied for all packaging except: buckets, BIB, laminated tubes (sieve) and cans.

Information in this publication is believed to be accurate on the date as mentioned above and is given in good faith.

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If we do not receive any reaction within 10 working days after we send the signed product specification, we consider this product specification approved.