PRODUCT SPECIFICATION

Unilever Food Solutions

UK: Unilever House • Springfield Drive • Leatherhead • Surrev • KT22 7GR

IRL: 20 Riverwalk • Citywest Business Park • Dublin 24



PRODUCT CODE

PRODUCT RANGE Knorr Professional 100% Soup

PRODUCT NAME Knorr Professional 100% Soup Tomato 4 x 2.4L

8145605

POINT OF MANUFACTURE Poznan Country of Origin: Poland

CONTACT Unilever Food Solutions Careline

UK: Call free on 0800 783 3728. IRL: Lo Call 1850 789 289 *Lines open Mon-Fri 8am-6pm

PRODUCT DESCRIPTION A smooth ready prepared rich tomato soup

INGREDIENT DECLARATION Tomato (53%)*, water, modified corn starch, sugar, WHEAT flour, rapeseed oil, butter oil (MILK), skimmed MILK

> powder, yeast extract, salt, vegetable juice concentrate (CELERY, carrot, leek, onion), onion powder, garlic powder, spice, herbs, palm fat, emulsifiers (sodium triphosphate, sodium polyphosphate, mono- and diglycerides of fatty

acids). *Made with sustainably grown tomatoes.

SHELF LIFE FROM DATE

STORAGE CONDITIONS

12 months OF MANUFACTURE

SHELF LIFE ONCE OPENED 3 days

Store in a cool dry place. Once opened refrigerate any unused product and keep for max. 72 hours at max. 7°C.lf pouches remain unopened after heating, they can be cooled down to < 10°C (following HACCP rules) and reheated

to above > 75°C for use within 24 hours.

Best before end: See Pouch **DATE MARKING**

40 x 250g portions **YIELD**

USE PREPARATION

ON THE HOB: Open the pouch. Pour contents into the pan, heat product to a minimum temperature of 75°C. Stir from time to time.COMBI-STEAMER OVEN: Pre-heat the combi-steamer oven to 95°C, 100% steam. Place the unopened pouch in a perforated tray suitable for use in the combi-steamer oven. Heat for 30 minutes at max. 95°C, 100% steam. Remove immediately from combi-steamer oven, open & transfer contents to serving unit. Ensure that the temperature of the contents is > 75°C.WATER BATH: Place the unopened pouch into a water bath (95°C). Heat through for 30 minutes. Remove from water bath, open & transfer product to serving unit. Ensure that the temperature of the product is > 75°C.HOLDING THE PRODUCT IN A BAIN MARIE: Product should be held at or above 70°C for a maximum of 4 hours & stirred frequently to ensure even heat distribution. Prepare only the amount needed for one service period & do not add fresh product to older batches.



ALLERGENS AND INTOLERANTS

CRITERION	CONTAINMENT	COMMENTS
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut and products thereof)	CONTAINS	Wheat
Crustaceans and products thereof	FREE_FROM	
Eggs and products thereof	FREE_FROM	
Fish and products thereof	FREE FROM	
Peanuts and products thereof	FREE_FROM	
Soybeans and products thereof	FREE_FROM	
Milk and products thereof	CONTAINS	
Nuts and products thereof	FREE_FROM	
Celery / celeriac and products thereof	CONTAINS	
Mustard and products thereof	FREE FROM	
Sesame seeds and products thereof	FREE_FROM	
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l expressed as SO2 in final product as	FREE_FROM	
Lupin and products thereof	FREE_FROM	
Molluscs and products thereof	FREE_FROM	
Artificial colours	FREE_FROM	
Artificial flavourings	FREE_FROM	
Artificial Preservatives	FREE_FROM	
Added Sugar	CONTAINS	
Added Salt	CONTAINS	
Sweeteners	FREE_FROM	
Added MSG	FREE_FROM	
Added nucleotides (E627, E631, E635)	FREE_FROM	
Hydrogenated vegetable oils	FREE_FROM	
GM labelling required	- No	
Product is:		
Lactose Free	No	
Gluten Free*	No	
Suitable for Vegans	No	
Suitable for Vegetarians	Yes	
Certified Halal	No	
Certified Kosher	No	
Suitable for freezing	No	
Bain Marie stable	Yes	

^{*}According to Commission Implementing Regulation (EU) No. 828/2014, the term Gluten Free must meet \leq 20mg/kg (\leq 20ppm).

NUTRITION INFORMATION (Theoretical calculation)

Typical values per	100 g as sold	100 ml as prepared	per portion	%* per portion
Energy	180 kJ	190 kJ	450 kJ	5 %
Energy	45 kcal	45 kcal	113 kcal	
Fat	1.5 g	1.5 g	3.8 g	5 %
of which saturate	0.4 g	0.4 g	1 g	5 %
Carbohydrate	6 g	7 g	15 g	6 %
of which sugars	3.5 g	3.5 g	8.8 g	10 %
Fibre	0.5 g	0.6 g	1.3 g	-
Protein	1 g	1 g	2.5 g	5 %
Salt	0.51 g	0.53 g	1.28 g	21 %

^{*%} of Reference Intake of an average adult (8400 kJ/2000 kcal)

^{**}One portion 250 g Pack contains 10 portions



PRODUCT CLAIMS

Made with sustainably grown tomatoes. No added MSG. No added artificial colours or perservatives. Meets Department of Health UK 2012 salt targets. Bain Marie stable. Combi-steamer.

PACKAGING INFORMATION

Flexible pouch and PP Label (not currently recyclable). Cardboard outer Packaging Description Pack size 2.5kg Units per case 40 Each Unit length (mm) 210 Each Unit width (mm) Each Unit height (mm) 455 Gross Each Unit weight (kg) 2.527 428 Case length (mm) Case width (mm) 185 Case height (mm) 192 10.534 Gross case weight (kg) 10 Net case weight (kg) 98 Cases per pallet Cases per layer 14 Layers per pallet 7 Pallet height (mm) 1507 Gross pallet weight (kg) 1060.332 **EAN Consumer Unit** 4000492062025 EAN Trade / Distribution Unit 4000492562020

ADDITIONAL INFORMATION

This information is believed to be correct at the date of issue.

It is not practical to communicate specification changes to all customers and this information may therefore be subject to change without notice

Product changes would always be reflected by labelling changes and updated specifications issued on request. This product specification has been agreed by Unilever UK.

Signed

Name / Reviewed by Wendy Duncan

Position R&D Deploy / Technical Manager Food Solutions UK/IRE

Date R&D Deploy / Technical Manager Food Solutions UK/IKE

01/06/2021

REASON FOR ISSUE / CHANGE OF SPECIFICATION

Compliance check

(Murea