CATERERS
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Full Product Title:	Caterer's Pride Baked Beans in Tomato Sauce 840g	Spec Version:	QAF-9 V5
Product code:	BNS0160	Date Issued:	25/01/2018
Legal Name:	Baked Beans in Tomato Sauce	Supplier Name:	Caterers Choice Ltd
Brand:	Caterer's Pride	Product Size:	6 x 840g

Supplier Name     Categres (Drive Lid)     Country of Origin     UK       Barcodes     Inner     0502797453330     Country of Origin     UK       Barcodes     09027974153300     Eggl name     Bated Beans in Tomato Souce     Bated Beans in Tomato Souce       Barcodes     Ingredients Declaration (Allergens Highlighted in Bold)     Engl name     Country of Origin     UK       Beans (49%), Tomatoes (28%), Water, Sugar, Glucose Fructices Syrup, Modified Mate Starch, Sat, Distilled Mate Starch, Sat, Disti	Droduct Title										
Product Tills     Catteres: Finite     Band     Catteres: Finite     Catteres: Control     Product     Catteres: Control     Product     Control     Product     Control     Product     Control     Contro     Control     Control<	Droduct Title		Produ	ct Information							
Catters Product Code     Display     Display <td></td> <td></td> <td></td> <td></td> <td>0.4</td> <td>Not Moight</td> <td>840a</td>					0.4	Not Moight	840a				
Brind     Catter's finde     Case     Sine     6 vs       Barcodes     Inner     502797415513.00     Country of Origin     U/c       Barcodes     Inner     502797415513.00     Inner     Eagl name     E			omato Sauce 84	Ug	-						
Suppler Name     Catter Choice Lid     Country of Origin     UK       Barcodes     Inner     050279745333     Country of Origin     UK       Legal name       Baked Beans in Tomato Sauce       Ingredients Declaration (Allergens Highlighted in Bold)       Beans (49%), Tomatoes (28%), Water, Sogar, Glucose-Fructees Syrup, Modified Maize Starch, Sail, Distilled Mait Vinegar, Onion Powder, Ground Paprika, Flai     Allergen     Contains (Y/h)       Recipe Ingredients Information     Allergen     Contains (Y/h)     N       Water     13.55%     Custees of their derivatives     N     N       Glucos Fructose srup     0.22%     Egg or Its derivatives     N     N       Statt     1.22%     Statt     N     N     N       Statt     1.22%     Statt     N     N     N       Statt     1.22%     Mail or its derivatives     N     N     N       Statt     1.22%     Mail or its derivatives     N     N     N       Statt     1.22%     Mail or its derivatives     N     N     N     N     N		a code				-					
Barcodes     Inner     5022797133133       Outer     05027974133100       Legal name       Baked Beans in Tomato Sauce       Impredients Declaration (Allergens Highlighted In Bold)       Beans (49%), Tomatoes (28%), Water, Sugar, Glucose-Fructore Syrup, Modified Maize Starch, Sait, Distilled Mait Unegar, Onion Powder, Ground Paprika, Flax       Impredients Information     Allergen information       Recipe Ingredients     % in Final Product       Recipe Ingredients     % in Final Product       Nutrient     1.22%       Stat     1.12%       Stat     1.12%       Stat     1.12%       Stat     1.12%       Stat     1.12%       Stat     1.22%       Stat     0.22%       Bean seasoring (Satl, Orion powder, Paprika, Plan, Water dore forwatives     N       Nutrioland information     0						6 x 840g					
Barcodes     Outer     0:0027974133100       Legal name Baked Beans in Tomato Source Baked Beans in Tomato Source Baked Seans in Tomato Source Beans (49%), Tomatoes (28%), Water, Sugar, Glucose-Fructose Syrup, Modified Male Starch, Salt, Distilled Male Vinegar, Onion Powder, Ground Paprika, Flax       Ingredients Information     Ingredients Containing (Y/k)     Contains (Y/k)       Recipe lagredients     % in Final Poduct     Allergen information     N       Name     13.65%     49.05%     Centains (Y/k)     N       Glucose Fructore syrup     1.55%     N     Centains (V/k)     N       Modified Mate Starch     1.22%     N     Centains (V/k)     N       Obsilied mut onigar     0.22%     N     N     N     N       Satt     1.12%     Syleen or its derivatives     N     N     N       Obsilied mut onigar     0.23%     Nutrikinoned, Hazelnut, Wainut, Cashew, Pecan nut, Brazil nut, Pistaho nut, Macaden and ung Orbei Prevarities     N     N       Natural Core Revouring     0.23%     N     N     N       Suition Douode     0.09%     Start orits derivatives     N     N       Natural Core Revouring     0.23%					Country of Origin	UK					
Ligged name       Baked Beans in Tomato Sauce       Ingredients Declaration (Allegens Highlighted in Bold)       Beans (49%), Tomatoes (28%), Water, Sugar, Glucose-Fructose Syrup, Modified Maize Starch, Sait, Distilled Mait Vinegar, Onion Powder, Ground Paprika, Flan       Allergen information       Allergen information       Network of the Sait Start Sait Sait Sait Sait Sait Sait Sait Sai	Barcodes	-									
Baked Beans in Tornato Sauce       Ingredients Declaration (Allergens Highlighted In Bold)       Beans (49%), Tornatoes (28%), Water, Sugar, Glucose-Fructose Syrup, Modified Maite Starch, Salt, Distilled Mait Vinegar, Onion Powder, Ground Paprika, Flav       Allergen information       Recipe Ingredients     % in Final Product       Recipe Ingredients     % in Final Product     Allergen     Containing Gluter (Mveat, Ryc, Barley, Oats, Speit, Kamut) or their derivatives     N       Water     13.65%     Cereals Containing Gluter (Mveat, Ryc, Barley, Oats, Speit, Kamut) or their derivatives     N       Modified Maite Starch     1.22%     Peruits or its derivatives     N       Modified Maite Starch     1.22%     Peruits or its derivatives     N       Destilled mait vinegar     0.22%     Peruits or its derivatives     N       Matural Conce Revouring     0.02%     Nutrikolome derivatives     N       Matural Conce Revouring     0.02%     Nutrikolome derivatives of N       Natural Conce Revouring     0.02%     N       Silicon Dioxide     0.00% <th< td=""><td colspan="11">Outer 0502/9/4153100</td></th<>	Outer 0502/9/4153100										
Beans (49%), Tomatoes (28%), Water, Sugar, Glucose-Fructose Syrup, Modified Maize Starch, Salt, Distilled Mait Vinegar, Onion Powder, Ground Paprika, Flax       Allergen information       Allergen information       Beans (49%), Tomatoes (28%), Water, Sugar, Glucose-Fructose Syrup, Modified Maize Starch, Salt, Distilled Mait Vinegar, Onion Powder, Tomato paste     Allergen information       Contains (Vinet, New, Barley, Otas, Speit, Kanuc) or     N       Contains (Vinet, New, Barley, Otas, Speit, Kanuc) or     N       Output     Sigar     Allergen     N       Contains (Vinet, Speit, Kanuc) or     N       Output     Sigar     N       Sigar     Allergen     N       Contains (Vinet, Speit, Kanuc) or     N       Sigar     N       Sigar     N       Sigar     N       Sigar     N       Sigar     N       Sigar     N       Sigar <th< td=""><td colspan="10">-</td></th<>	-										
Beans (49%), Tomatoes (28%), Water, Sugar, Glucose-Fructose Syrup, Modified Maize Starch, Salt, Distilled Mait Vinegar, Onion Powder, Ground Paprika, Flax       Allergen information       Allergen information       Beans (49%), Tomatoes (28%), Water, Sugar, Glucose-Fructose Syrup, Modified Maize Starch, Salt, Distilled Mait Vinegar, Onion Powder, Tomato paste     Allergen information       Contains (Vinet, New, Barley, Otas, Speit, Kanuc) or     N       Contains (Vinet, New, Barley, Otas, Speit, Kanuc) or     N       Output     Sigar     Allergen     N       Contains (Vinet, Speit, Kanuc) or     N       Output     Sigar     N       Sigar     Allergen     N       Contains (Vinet, Speit, Kanuc) or     N       Sigar     N       Sigar     N       Sigar     N       Sigar     N       Sigar     N       Sigar     N       Sigar <th< td=""><td colspan="10"></td></th<>											
Ingredients Information     Allergen information     Material Product       Recipe Ingredients     % in Final Product     Allergen     Contains (Y/N)     5       Recipe Ingredients     % in Final Product     Cereals Containing Glute (Wheat, Ryn, Barley, Oats, Spelt, Kamut) or Sagar     N     N       Gluces Fructors syrup     1.35%     Egs or its derivatives     N     N       Modified Mate Starch     1.22%     Pearus or its derivatives     N     N       Distilled mait vinegar     0.22%     Milk or its derivatives     N     N       Papirka, Flavouring and Silton Dioxide     0.12%     Mutta/Almond, Hazelnut, Wahut, Cashew, Pecan nut, Brizal nut, Pistachlo nut, Macadamia nut and Queenland nut or their derivatives     N     N       Papirka, Flavouring     0.025%     Mutta/Core Ravouring     N     N       O     0     0     N     Diagn/Uire expressed as SQ2     N     N       Nutritional Information     N     Sulphur dioxide and sulphysits     N     N     Sulphur dioxide and sulphysits     N       Nutritional Information     N     Sulphur dioxide and sulphysits     N     Sulphur dioxide and sulphysits     <	Ingredients Declaration (Allergens Highlighted in Bold)										
Becipe Ingredients     Kin Final Product     Allergen     Contains (V/N)       Bears     49.00%     Containing (V/Next, Rye, Barley, Oats, Spelt, Kamut) or Unato paste     N       Water     13.65%     Crustaceans or its derivatives     N       Sugar     40.05%     Eggs or its derivatives     N       Gluccos-Fructose syrup     1.35%     Fish or its derivatives     N       Modified Maize Starch     1.22%     Peanulas or its derivatives     N       Salt     1.12%     Soybeans or its derivatives     N       Been seasoning (Salt, Onion powder, Paprika, Havouring     0.22%     Milk or its derivatives     N       Silcon Dioxide     0.025%     Mustard or its derivatives     N     N       Silcon Dioxide     0.025%     Mustardor its derivatives of     N     N       O     0     Ung/litre expressed as SO2     N     N     Is the Product Starball For Ovicator Vegetarians       Orient Dioxide     0.22     Analysis     Sulphur dioxide and Superssed as SO2     N     Is the Product Starball For Ovicator Vegetarians       O     0     0     Sulphur dioxide and Supisis	Beans (49%), Tomatoes (28%), Water, Sugar, Glucose-Fructose Syrup, Modified Maize Starch, Salt, Distilled Malt Vinegar, Onion Powder, Ground Paprika, Flavouring.										
Becipe Ingredients     % in Final Product     Allergen     Contains (V/N)       Bears     49.00%     Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives     N     N       Tomato paste     29.38%     Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives     N     N       Sugar     4.01%     Eggs or its derivatives     N     N       Modified Make Starch     1.22%     Fishor its derivatives     N     N       Distilled malt vinegar     0.22%     Milk or its derivatives     N     N       Been essoning (Sat), Colino powder, Paprika, Fishoruring     0.12%     N     N     N       Site     79.715%     Nuts(Almond, Hazehnut, Walnut, Cashew, Pecan nut, Braall nut, Pistachio nut, Macadamia nut and Queensiand nut) or their derivatives     N     N       Paprika, Fiavouring     0.22%     Mutatard or its derivatives of     N     N       Natural Cove Fiavouring     0.22%     Mutatard or its derivatives of     N     N       O     0     0     N     Sulphur dioxide and sulphites at concentrations of 10mg/kg or 100mg/ittre expressed of 10.8 derivatives     N     N	Ingredients Informa	tion			Allergen info	rmation					
Recipe Ingredients     % in Final Product     Allergen     Contains (Y/n)       Beins     99.0%     Cereals Containing Giuten (Wheek, Rey Barley, Osts, Spelt, Kamut) or Nuter     N       Tomato paste     29.38%     Crastaceano rits derivatives     N       Water     11.05%     Carstaceano rits derivatives     N       Gliccos-Fructos grup     1.35%     Fish or its derivatives     N       Modified Mate Starch     1.22%     Penuts or its derivatives     N       Distiled Mate Starch     1.22%     Starch start sterivatives     N       Bean seasoning (Salt, Onion powder, Paprika, Flavouring and Slicon Dioxide     0.22%     Milk or its derivatives     N       Siticon Dioxide     0.025%     Mustard or its derivatives     N     N       Siticon Dioxide     0.025%     Suphur dioxide and solphites at concentrations of >10mg/kg or 10mg/litre expressed as S02     N     N       Nutricitot     Trypical Values per 100g/ml     Source of Data     N     N       Deregy (Ki)     374     Cacloulated     Vegants     Vegants       Ord which supras     6.4     Analysis     Oro-Caclor Metarians     Veg							Is There a Risk of Cross				
Beans     49.00%     Cereals Containing Gluten (Wheat, Pye, Barley, Dats, Spelt, Kamut) or Water     N       Water     13.65%     Crustacens or its derivatives     N       Sugar     4.01%     Eggs or its derivatives     N       Modified Maze Starch     1.22%     Peanus or its derivatives     N       Stit     1.12%     Peanus or its derivatives     N       Distilled malt vinegar     0.22%     Milk or its derivatives     N       Beans easoning (Salt, Onino powder, Paprika, Flavouring     0.22%     Nuts(Almond, Hazelnut, Wainut, Cashwa, Pecan nut, Brail nut, Pistachio nut, Macadamia nut and Queensiand nut) or their derivatives     N       Nutrail Clove Flavouring     0.025%     Mustard or its derivatives     N       Silt     0.0     0     N     Sulphur divide and sulphtes at concentrations of >10mg/kg or 0     N       O     0     0     N     Sulphur divide and sulphtes at concentrations of >10mg/kg or N     N       Nutrient     Typical Values per 100g/ml     Source of Data     N     N       Nutrient     Typical Values per 100g/ml     Source of Data     N     N       Grabohydrate     0.4 <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>Contamination? (May</td>							Contamination? (May				
Tomato paste     29.38%     Inter derivatives     N       Water     13.65%     Crustaceano rits derivatives     N       Sigar     4.01%     Eggo rits derivatives     N       Gliccose-Fructose syrup     1.35%     Fish or its derivatives     N       Modified Males Starch     1.22%     Peanus or its derivatives     N       Distilled malt vinegar     0.22%     Milk or its derivatives     N       Bean sessoning (Sit), Orion powder, Paprika, Flavouring and Silicon Dioxide     0.12%     Nuts(Almond, Hazelnut, Wainut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives     N       Natural Clove Flavouring     0.025%     Muts(Almond, Hazelnut, Wainut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives     N       Silicon Dioxide     0.009%     Seame seeds or its derivatives     N       Silicon Dioxide     0.009%     Seame seeds or its derivatives     N       O     0     O     N     Molitaces or derivatives of     N       Nutricional Information     Sulphur dioxide and sulphites at concentrations of >10mg/litre expressed as So2     N     N       Nutricional Inform			Allergen			Contains (Y/N)	Contain) (Y/N)				
Tomato paste     22 38%     their derivatives     N       Water     13.65%     Crustacens or its derivatives     N       Glucose-fructose syrup     1.35%     Eggs or its derivatives     N       Modified Maize Starch     1.22%     Peanuts or its derivatives     N       Distileed maix ingar     0.22%     Millitor its derivatives     N       Paprika, Flavouring and Slicon Dioxide     0.22%     Millitor its derivatives     N       Paprika, Flavouring and Slicon Dioxide     0.22%     Millitor its derivatives     N       Paprika, Flavouring and Slicon Dioxide     0.22%     Mustard or its derivatives     N       Paprika, ICone Flavouring     0.25%     Mustard or its derivatives     N       Slicon Dioxide     0.00%     Suppur dioxide and suphites at concentrations of >10mg/lite expressed as 502     N       Intrinst Typical Values per 100g/ml     Source of Data     N     Flowours of Data       Nutrient     Typical Values per 100g/ml     Source of Data     N       Nutrient     Typical Values per 100g/ml     Source of Data     N       Fibre     .0.4     Analysis     Hatal (Certifit		49.00%	Cereals Containing Gluten (W	neat, Rye, Barley,	Oats, Spelt, Kamut) or	Ν	N				
Sugar     4.01%     Eggs or its derivatives     N       Glucose-Fructose syrup     1.35%     Rsh or its derivatives     N       Modified Maire Starch     1.22%     Peanus or its derivatives     N       Salt     1.12%     Soldervatives     N       Distilled matvinegar     0.22%     Milk or its derivatives     N       Paprika     727.15%     N     N       Onion Powder     14%     Nuts/Almond, Hazelout, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives     N       Paprika     727.15%     N     N       Onion Powder     14%     Celery or its derivatives     N       Silton Dioxide     0.009%     Setame seeds or its derivatives     N       Flavouring     0.225%     Sulphur dioxide and sulphites at concentrations of >10mg/litre expressed as SO2     N       O     0     0     N     Energy (Kal)     Sat       Fat     0.4     Analysis     Vegatrians     Food Information - Sul       Fibre     3     Analysis     Vegatrians     N       Fibre		29.38%	the	ir derivatives							
Glucose-Fructose syrup 1.35% Fish or its derivatives N   Modified Maie Starch 1.22% Peanuts or its derivatives N   Salt 1.12% Sopheans or its derivatives N   Distilled mait vinegar 0.22% Milk or its derivatives N   Peanixe, Flavouring and Silcon Dioxide 0.12% Nuts(Almond, Hazelout, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut) or their derivatives N   Paprika, Flavouring 0.22% Mutatador its derivatives N   Matural Clove Flavouring 0.025% Mustard or its derivatives N   Sulton Dioxide 0.009% Seame seeds or its derivatives N   Flavouring 2.25 Sulphur dioxide and sulphites at concentrations of >10mg/itre expressed as 502 N   0 0 10mg/itre expressed as 502 N N   Nutrient Typical Values per 100g/ml Source of Data Ovc-Lacto Vegetarians   Energy (Ka) 374 Calculated Vegetarians   fat 0.4 Analysis Halal (Certified)   of which saurates 0.2 Analysis Halal (Certified)   fat 0.4 Analysis Kosher (Certified)   fat 0.4 Analysis Halal (Certified)   fat	Water	13.65%	Crustacea	ns or its derivative	25	N	N				
Modified Maize Starch     1.22%     Peanuts or its derivatives     N       Salt     1.12%     Sofbeans or its derivatives     N       Distilied maix inegar     0.22%     Milk or its derivatives     N       Bean seasoning (Salt, Onion powder, Paprika, Flavouring and Silcon Dioxide)     0.12%     N     N       Salt     797.15%     N     N     N       Onion Powder     14%     Nuts/Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachion     N       Paprika     4%     Celery or its derivatives     N       Natural Clove Flavouring     0.025%     Mutsrd or its derivatives     N       Silicon Dioxide     0.000%     Sesame seeds or its derivatives     N       0     0     0     N     Sulphur dioxide and sulphites at concentrations of ±00m/kg or 10m/glitre expressed as 502     N       Nutrient     Typical Values per 100g/ml     Source of Data     Is the Product Sutable For       Energy (Kcal)     88     Calculated     Vegatarians       of which sugars     6.4     Analysis     Kosher (Certified)       of which sugars     6.4     Analysis	Sugar	4.01%	Eggs o	r its derivatives		N	N				
Salt 1.12%   Distilled malt vinegar 0.22%   Bean seasoning (Salt, Onion powder, Salt 0.12%   Milk or its derivatives N   Paprika, Flavouring 0.12%   Matural Clove Flavouring 0.025%   Matural Clove Flavouring 0.025%   Siltion Dioxide 0.00%   Flavouring 2.25   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   Nutritional Information   Nutritional Information   Nutritional Information   Nutritional Information   Nutritional Information   Salt 0.4   Analysis   Fat 0.4   of which surates 0.2   Analysis   Fibre 3   Potein   Salt 1.14	Glucose-Fructose syrup	1.35%	Fish o	r its derivatives		N	N				
Salt 1.12%   Distilled malt vinegar 0.22%   Bean seasoning (Salt, Onion powder, Salt 0.12%   Milk or its derivatives N   Paprika, Flavouring 0.12%   Matural Clove Flavouring 0.025%   Matural Clove Flavouring 0.025%   Siltion Dioxide 0.00%   Flavouring 2.25   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   Nutritional Information   Nutritional Information   Nutritional Information   Nutritional Information   Nutritional Information   Salt 0.4   Analysis   Fat 0.4   of which surates 0.2   Analysis   Fibre 3   Potein   Salt 1.14						N	Ν				
Distilled mait vinegar 0.22%   Bean seasoning (Salt, Onion powder, Paprika, Flavouring and Silicon Dioxide) 0.12%   Natural Clove Flavouring 0.25%   Natural Clove Flavouring 0.025%   Silicon Dioxide 0.009%   Silicon Dioxide 0.025%   Silicon Dioxide 0.025%   Silicon Dioxide 0.025%   Silicon Dioxide 0.025%   Sulphur dioxide and sulphituses at concentrations of >10mg/kg or 0 N   0 0   0 0   0 0   Nutrient Typical Values per 100g/ml   Energy (Kcal) 88   Carbohydrate 15.3   of which saturates 0.2   0 0.4   Analysis   Fat 0.4   of which saturates 0.2   0 0.2   0 0.4   Analysis   Fat 0.4   of which saturates 0.2   0 0.2   Analysis   Fibre 3   Analysis   Fibre 3   Analysis   Silt 1.14   Analysis   Microbioglical Standords   Microbioglical Standords					5		N				
Bean seasoning (Salt, Onion powder, Paprika, Flavouring and Silicon Dioxide) 0.12%   Salt 72.716%   Onion Powder 14%   Paprika 4%   Natural Clove Flavouring 0.025%   Silicon Dioxide 0.009%   Flavouring 2.25   O 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   0 0   10 0   0 0   0 0   10 0   10 0   10 0   10 0   10 0   10 0   10 0   110 100   110 100   111 100   112 114   113 114   114 114   114 114   114 114   114 114   114 114   114 114   114 114   114 114   11							N				
Paprika, Flavouring and Slicon Dioxide)   0.12%     Salt   79.716%     Onion Powder   14%     Paprika   4%     Natural Clove Flavouring   0.025%     Silicon Dioxide   0.009%     Flavouring   2.25     0   0     0   0     0   0     0   0     0   0     0   0     0   0     0   0     0   0     Nutritional Information   N     Nutritent   Typical Values per 100g/ml     Nutritent   Typical Values per 100g/ml     Source of Data   1     of which saturates   0.2     0   0.4     Analysis   Analysis     of which saturates   0.2     0   0     Salt   1.14     Analysis   Microbiological Stard     Orderlinet   4.4     Analysis   Microbiological Stard     Salt   1.14   Analysis     Coeliacs (Gluten Free)   S	Distance mart Villegal	V.22/0	WIIKC	ucrivatives		19	IN				
Paprika, Flavouring and Slicon Dioxide)   0.12%     Salt   79.716%     Onion Powder   14%     Paprika   4%     Natural Clove Flavouring   0.025%     Silicon Dioxide   0.009%     Flavouring   2.25     0   0     0   0     0   0     0   0     0   0     0   0     0   0     0   0     0   0     Nutritional Information   N     Nutritent   Typical Values per 100g/ml     Nutritent   Typical Values per 100g/ml     Source of Data   1     of which saturates   0.2     0   0.4     Analysis   Analysis     of which saturates   0.2     0   0     Salt   1.14     Analysis   Microbiological Stard     Orderlinet   4.4     Analysis   Microbiological Stard     Salt   1.14   Analysis     Coeliacs (Gluten Free)   S	ean seasoning (Salt, Onion powder,										
Salt     79.716%       Onion Powder     14%       Paprika     4%       Natural Clove Flavouring     0.025%       Silicon Dixolde     0.009%       Silicon Dixolde     0.009%       0     0       0     0       0     0       0     0       0     0       0     0       0     0       0     0       0     0       0     0       0     0       0     0       0     0       0     0       0     0       10mg/litre expressed as S02     N       Sulphur dixide and subplities at concent rations of 10mg/kg or 10mg/litre expressed as S02     N       0     0     Nutritional Information       Nutritional Information     Nutritional Information     N       Prodict Suitable For     N     N       Carloubydrate     0.2     Analysis     Vegans       6/fwhich saurates     0.2     Analysis <td></td> <td>0.12%</td> <td></td> <td></td> <td></td> <td>N</td> <td>Ν</td>		0.12%				N	Ν				
Onion Powder   14%     Paprika   4%     Natural Clove Flavouring   0.025%     Silcon Dioxide   0.009%     Flavouring   2.25     0   0     10mg/litre expressed as SO2   N     10mg/litre expressed as SO2   N     10mg/litre expressed as SO2   N     0   0     10mg/ml   Source of Data     Fat   0.4			Nuts(Almond, Hazelnut, Walnut	, Cashew. Pecan n	ut, Brazil nut. Pistachio						
Paprika4%Natural Clove Flavouring0.025%Silicon Dioxide0.009%Flavouring2.250001600/mill01600/mill01600/mill01741741610/mill1741610/mill175317317616417641741764153176415417641541764	Onion Powder										
Natural Clove Flavouring0.025%Mustard or its derivativesNSilicon Dioxide0.009%Flavouring2.2500<						N	Ν				
Silicon Dioxide0.009%Flavouring2.2500 <t< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td>N</td></t<>							N				
Flavouring2.2500<							N				
0     0     N     N       0     0     0     0     0     N     N       0     0     0     0     N     N     N       0     0     0     N     N     N     N       0     0     0     N     N     N     N       0     0     0     N     N     N     N       0     0     0     N     N     N     N       Nutrient     Typical Values per 100g/ml     Source of Data     Is the Product Suitable For     N       Energy (Kcal)     374     Calculated     Vegans     N     Vegans     N       fat     0.4     Analysis     Analysis     Vegans     N						N	N				
0000NutrientTypical Values per 100g/mlSource of DataNutrientTypical Values per 100g/mlSource of DataEnergy (Ka)374CalculatedEnergy (Kal)88Calculatedof which saturates0.2Analysisof which saturates0.2Analysisof which sagars6.4AnalysisFibre3AnalysisProtein4.4AnalysisSalt1.14AnalysisFinished Product StandardsMicrobiological StarpH5.24.7pH5.214.5Mistaminen/an/an/an/an/an/an/aistaminen/an/an/aistaminen/an/an/aNuts & columnKosher (culygColiforms cfu/gColiforms cfu/gColifor	-					N	Ν				
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Nutritional Information     Food Information - Suf       Nutrient     Typical Values per 100g/ml     Source of Data     Is the Product Suitable For       Energy (Ki)     374     Calculated     Ovo-Lacto Vegetarians     Ovo-Lacto Vegetarians       Fat     0.4     Analysis     Vegans     Is the Product Suitable For       of which saturates     0.2     Analysis     Vegetarians     Vegetarians       of which sugars     6.4     Analysis     Kosher (Certified)     Coeliacs (Gluten Free)       Fibre     3     Analysis     Coeliacs (Gluten Free)     It at analysis       Protein     4.4     Analysis     Nuts & Sesame allergy sufferers       Salt     1.14     Analysis     Nuts & Sesame allergy sufferers       Protein     5.2     4.7     5.7     Organism       pH     5.2     4.7     5.7     Coliforms drug							N				
NutrientTypical Values per 100g/mlSource of DataEnergy (Ki)374CalculatedEnergy (Kal)88CalculatedFat0.4Analysisof which saturates0.2AnalysisCarbohydrate15.3Analysisof which sagars6.4AnalysisFibre3AnalysisProtein4.4AnalysisSalt1.14AnalysisMicrobiological StarOp H5.24.7Prot13.512.5Histaminen/an/aNuts & seame allergy sufferersColiforms cfu/gColiforms cfu/g0Enterobacteriace cfu/g0Coliforms cfu/g0Coliforms cfu/g0Coliforms cfu/g0Coliforms cfu/g0Enterobacteriace cfu/g0E	0	0	Mollusc	s or derivatives of		N	N				
NutrientTypical Values per 100g/mlSource of DataEnergy (Ki)374CalculatedEnergy (Ki)374CalculatedEnergy (Kal)88CalculatedFat0.4Analysisof which saturates0.2AnalysisCarbohydrate15.3Analysisof which saturates6.4AnalysisFibre3AnalysisProtein4.4AnalysisSalt1.14AnalysisFinshed Product StandardsMicrobiological StarProtein5.24.7Protein5.24.7Pristing Prince12.5Histaminen/an/an/an/an/aNuts & sesame allergy sufferersColiforms cfu/g0Coliforms cfu/g0Enterobacteriacee cfu/g0		N1				Faced information	Cultable Fau				
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Energy (Ki) 374 Calculated   Energy (Kcal) 88 Calculated   Fat 0.4 Analysis   of which saturates 0.2 Analysis   Carbohydrate 15.3 Analysis   of which sugars 6.4 Analysis   Fibre 3 Analysis   Protein 4.4 Analysis   Salt 1.14 Analysis   Finished Product Standards Organism   PH 5.2 4.7   Brix 13.5 12.5   Histamine n/a n/a											
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of which sugars 6.4 Analysis   Fibre 3 Analysis   Protein 4.4 Analysis   Salt 1.14 Analysis   Microbiological Star   Organism Organism   PH 5.2 4.7   Brix 11.3.5 12.5   Histamine n/a n/a	f which saturates		0.2		nalysis	Halal (Certified)	No				
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Protein 4.4 Analysis   Salt 1.14 Analysis   Finished Product Standards Microbiological Star   Target Minimum Maximum   pH 5.2 4.7 5.7   Brix 13.5 12.5 14.5   Histamine n/a n/a 0	f which sugars	6.4		Analysis		Coeliacs (Gluten Free)	Yes				
Finished Product Standards Microbiological Star   Finished Product Standards Microbiological Star   0 Target Minimum Maximum   0 5.2 4.7 5.7   0 Brix 13.5 12.5 14.5   1 N/a n/a n/a	re		3	Analysis		Lactose Intolerants	Yes				
Finished Product Standards Microbiological Star   Finished Product Standards Microbiological Star   0 Target Minimum Maximum   0 5.2 4.7 5.7   0 Brix 13.5 12.5 14.5   1 N/a n/a n/a				Analysis							
Finished Product Standards Microbiological Start   Data Target Minimum Maximum Organism Organism   pH 5.2 4.7 5.7 APC cfu/g 0   Brix 13.5 12.5 14.5 Coliforms cfu/g 0   Histamine n/a n/a n/a Enterobacteriacae cfu/g 0	tein		1.7	Anarysis		Nuts & Sesame allergy sufferers	Yes				
Target     Minimum     Maximum     Organism       pH     5.2     4.7     5.7     APC cfu/g     0       Brix     13.5     12.5     14.5     Coliforms cfu/g     0       Histamine     n/a     n/a     n/a     n/a     Enterobacteriacea cfu/g     0	t		1.14	A	nalysis						
Target     Minimum     Maximum     Organism       pH     5.2     4.7     5.7     APC cfu/g     0       Brix     13.5     12.5     14.5     Coliforms cfu/g     0       Histamine     n/a     n/a     n/a     n/a     Enterobacteriacea cfu/g     0											
pH     5.2     4.7     5.7     APC cfu/g     0       Brix     13.5     12.5     14.5     Coliforms cfu/g     0       Histamine     n/a     n/a     n/a     n/a     Enterobacteriacea cfu/g     0       E.coli cfu/g     0     E.coli cfu/g     0     0							I Standards				
Brix     13.5     12.5     14.5     Coliforms cfu/g     O       Histamine     n/a     n/a     n/a     n/a     Enterobacteriacae cfu/g     O       E.coli cfu/g     E.coli cfu/g     E.coli cfu/g     O     E.coli cfu/g     O				M			Target				
Histamine n/a n/a n/a n/a L.coli cfu/g	рН	5.2	4.7		5.7	APC cfu/g	Commercially sterile				
E.coli cfu/g	Brix	13.5	12.5	14.5		Coliforms cfu/g	Commercially sterile				
E.coli cfu/g	Histamine	n/a	n/a		n/a	Enterobacteriacae cfu/g	Commercially sterile				
				-		E.coli cfu/g	Commercially sterile				
Packaging Bacillus sop cfu/g			Packaging			Bacillus spp cfu/g	Commercially sterile				
Dimensions (mm) Weight Bacillus cereus cfu/g (				I	Weight		Commercially sterile				
Component	Component	longth		Hoight			,				
	Can			-			Commercially sterile				
							Commercially sterile				
		316	213		30		Commercially sterile				
							Commercially sterile				
						Commercially sterile					
	mber of layers per pallet				Salmonella spp.	Commercially sterile					
Number of cases per pallet 160 Vibrio spp. 0	Number of cases per pallet 160					Vibrio spp.	Commercially sterile				
Storage Instructions     Total shelf life from date of manufacture		-					24 months				
Store unopened product in a cool dry place, out of direct sunlight. Once opened, transfer to a suitable lidded Storage Temperature				itable lidded	Storage Temperature		Ambient				
container and store in a refrigerator for a maximum of 2 days. Shelf life once opened	d	2 days									
Temperature once opened	refrigerated										
Authorised on behalf of Caterers Choice											
Name Jenna Shrivell											
		Technical Manager									
			-								
-											
Signature J.Shrivell		Date 16/03/2020									