

PRODUCT: SENNA KETCHUP PP**LEGAL** Tomato ketchup**DENOMINATION:**

PACKING TYPE:	Single serving 15g (100 x 15g = 1,5 kg)	Art. Nr:	1234430
	Single serving 15g (200 x 15g = 3 kg)		1234431
	Single serving 20g (100 x 20g = 2 kg)		1234432

INGREDIENTS: Tomato paste (55%), water, sugar, distilled vinegar, starch, salt, acid: citric acid, thickener: xanthan gum, preservatives: (potassium sorbate, sodium benzoate), natural flavouring.

SENSORIC PROPERTIES: Aspect and Colour: typical, smooth, homogeneous, bright red, getting dark red by aging
 Consistence: viscous–creamy, pseudo plastic
 Odour: typical, aromatic, sweet-sour, smell of spices and cooked tomato
 Taste: sweet-sour, aromatic, typical, fruity, strong taste of tomato and spices, a bit of hot-spicy.

USE: Special fruity, mild-spiced ketchup with the taste of tomatoes.
 Cold accompanying for warm or cold dishes, flavour for cooking.

GMO STATUS (according Regulation 1829/2003 (EC) und Reg. 1830/2003 (EC)) No genetically modified ingredients used. Not to be declared as genetically modified

CHEMICAL AND PHYSICAL CHARACTERISTICS

	Typical Value	Minimum	Maximum	Method
Dry matter (° Bx)	30° Brix	28° Brix	-	Refractometer
pH	3,5	3,2	4,4	Electrometric method

BACTERIOLOGICAL CHARACTERISTICS

	Typical Value	Maximum	Method
Total mesophilic plate count	max. 10 ³ /g	10 ⁵ /g	(PCA)
Yeasts and Moulds	max. 10 ² /g	5 x 10 ² /g	
Enterobacteria	< 3/g	20 /g	
Pathogenic bacteria	absent /g	-	

Valid for originally closed container, stored at correct conditions up to the shelf life date.

NUTRITIONAL VALUES AND COMPONENTS FOR 100 GRAMM

Fat	0	g	Protein	1,2	g	Energy	450	kJoule
Of which saturates	0	g	Carbohydrate	23	g		106	kcal
			Of which sugar	19	g	Salt	2,6	g

Suitable for gluten-free diet	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	Suitable for lactose-free diet	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>
Suitable for ovo-lacto vegetarian diet	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	Suitable for vegan diet	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

ALLERGENS

Potential allergenic food according Reg. (EU) No.1169/2011	contained due to recipe		Naming of the allergenic component
	yes	no	
Cereals containing gluten¹⁾ and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof ²⁾	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Eggs and products thereof, egglecithin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans³⁾ and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soybeans⁴⁾ and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts⁵⁾ and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur dioxide and sulphites⁶⁾	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupines and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
¹⁾ i. e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains ²⁾ i. e. lactoprotein, lactose, whey ³⁾ crab, lobster, shrimps and shell ⁴⁾ i. e. soyaprotein, soyalecithin, soybean oil	⁵⁾ i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Madadamia ernifolia</i>) ⁶⁾ at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		

KEEPING CONDITIONS

Temperature Keep cool and dry (max. +16°C)
Shelf life 424 days after production. Best before date see packaging (DD.MM.YYYY)

LOGISTICS DATA

packaging	Net content	palletizing	Measurements (depth x width x height in cm)	Art. Nr.	GTIN
per serving size	20g/17ml (gross 20g)			1234432	9002043023795
per cardboard box	2,0 kg (gross 2,18 kg)	100 single servings	L 17,2 x B 14,0 x H 19,2		9002043016773
per pallet	288,0 kg (gross 313,9 kg)	144 card boxes (4 x 36)	L 120,0 x B 80,0 x H 91,8		9002043016780
per serving size	15g/13ml (gross 15g)			1234430	9002043023801
per cardboard box	1,5 kg (gross 1,6 kg)	100 single servings	L 17,2 x B 14,0 x H 19,2		9002043016759
per pallet	270,0 kg (gross 298,8 kg)	180 card boxes	L 120,0 x B 80,0 x H 69,0		9002043016766
per serving size	15g/13ml (gross 15g)			1234431	9002043023801
per cardboard box	3,0 kg (gross 3,3 kg)	200 single servings	L 28,0 x B 17,2 x H 14,1		9002043016735
per pallet	255,0 kg (gross 280,5 kg)	85 card boxes (5 x 17)	L 120,0 x B 80,0 x H 85,5		9002043016742
+ ca. 20 kg weight of pallet			inkl. 15 cm height of pallet		

Produced according to the directives of the Austrian Food Law LMSVG 2006 i.d.g.f.. and the applying EU regulations. Typical values at time of production and filling. Alteration during storage and varring natural resources may cause slight variations. The indications of this technical data sheet represent the status of our knowledge and are given to the best of our knowledge and belief. It does not relieve the user from his own verifications. It remains in the processors responsibility not to violate legal regulations or third-party rights . Subject to change without notice.

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