



Product Specification

General Information

Petty Wood Line Code	619232
Description	HOISIN SAUCE 2.45KGX2
Case Size e.g. 6x500g	2x2.45kg
Brand Name	Lee Kum Kee
Supplier Product Code	1300720498
Tariff Code	2103 909089

Barcodes

EAN Code (unit barcode)	078895124873
ITF Code (case barcode)	60078895124875

Weights	
Case Net Weight (kg)	4.9
Case Gross Weight (kg)	5.51
Drained Weight (g)	

Pallet Information	
Cases per Layer	35
Layers per Pallet	4
Cases per Pallet	140

Unit Dimensions	
Height (cm)	24
Width (cm)	12
Depth (cm)	10

Case Dimensions	
Height (cm)	26
Width (cm)	13
Depth (cm)	27

TUC Information (If Applicable)	
Pack Size	NA
Height (cm)	NA
Width (cm)	NA
Depth (cm)	NA
TUC Code	NA

Shelf Life (days)	
Life on Manufacture	15months
Life on Receipt Into PW	410
Life on Despatch From PW	120
Life Once Opened	

Shelf Ready Packaging Supplied	
Specify Type	Box
Height (cm)	26
Width (cm)	13
Depth (cm)	27

Country of Origin	
Country of Origin	China
Country Code	CN

Storage Conditions	
Storage Unopened	e in a cool, dry pl
Storage Opened	d use within 8 w

Contact Information

Supplier Details		Manufacture Details	
First Name		First Name	
Last Name		Last Name	
Title		Title	
Country Tel Code		Country Tel Code	
Tel Number		Tel Number	
Fax Number		Fax Number	
Email		Email	
Company Name		Company Name	
Address		Address	
Address		Address	
Address		Address	
Address		Address	
Post Code		Post Code	
Country	Please Select	Country	
Supplier GLN		Supplier GLN	

Ingredient Declaration (in descending order, CAPITAL allergens and QUID%)

Sugar, Water, Fermented Soybean Paste (Water, Salt, **Soybeans, Wheat** Flour), Salt, Dried Sweet Potato, Colour E150a, Modified Corn Starch, Dehydrated Garlic, **Sesame** Paste, Spices, Salted Chili Peppers, Acid E260.

Statements/Flashes on Pack e.g. suitable for vegetarians/safety warnings etc.**Allergen Declarations (May Contain Statements)****Misc Additives, Flavourings & Colours (Inc name, E number, Function & Legal Limit)**

Plain Caramel E150a (Colour): GMP

Modified corn starch: GMP

Acetic Acid E260 (Acid): GMP

Dietary Requirements

	Yes/No	Marked on Pack?
Is the product suitable for vegetarians?	Yes	Yes
Is the product suitable for vegans?	Yes	Yes
Is the product suitable for coeliacs?	No	No
Is the product Organic?	No	No
Is the product Halal?	No	No
Is the Product Kosher?	No	No

Product Characteristics

Physical Description	Light brown and smooth viscous sauce
Flavour	Sweet fermented soybean past aroma
Aroma	Sweet fermented soybean past aroma
Texture	Smooth viscous sauce
Colour	Light brown
Typical Microbiological Analysis	Standard Plate Count: <10,000 CFU/g Coliforms: <10 CFU/g Yeasts & Molds: <100 CFU/g

Packaging Materials

Unit Packaging (Primary)			
Material	Weight (g)	Colour	Recyclable?
Paper	2	Mixed	Yes - Widely
Plastic 2- HDPE	96	Natural	Yes - Widely
Plastic 5- PP		Red	Yes - Widely
Glass		Please Select	Please Select
Steel		Please Select	Please Select
Alloy		Please Select	Please Select
Composite		Please Select	Please Select
Wood		Please Select	Please Select
Other (Please Specify)		Please Select	Please Select
Total Unit Packaging	98	OPRL Marking?	Check Locally
Additional Information e.g. recycled %, compostable etc.			

Case Packaging (Secondary)			
Material	Weight (g)	Colour	Recyclable?
Paper	257	Natural	Yes - Widely
Plastic- Please Select From List		Please Select	Please Select
Glass		Please Select	Please Select
Steel		Please Select	Please Select
Alloy		Please Select	Please Select
Composite		Please Select	Please Select
Wood		Please Select	Please Select
Other (Please Specify)		Please Select	Please Select
Total Case Packaging	257	OPRL Marking?	Check Locally
Additional Information e.g. recycled %, compostable etc.			

TUC Packaging (If Applicable)			
Material	Weight (g)	Colour	Recyclable?
Paper		Please Select	Please Select
Plastic- Please Select From List		Please Select	Please Select
Glass		Please Select	Please Select
Steel		Please Select	Please Select
Alloy		Please Select	Please Select
Composite		Please Select	Please Select
Wood		Please Select	Please Select
Other (Please Specify)		Please Select	Please Select
Total TUC Packaging	0	ORPL Marking?	Please Select
Additional Information e.g. recycled %, compostable etc.			

HACCP & CCP		
Please attach HACCP Flow & CCP List for product	Attached?	Please Select

Quality Information			
Metal Detection	Fe	1	mm
	Non Fe	2	mm
	Stainless Steel	4	mm
Sieved		Yes	
X-Rayed		Please Select	
Any Other QA Tests on Finished Product (Please Specify)		ph Salt Aw	

Label Coding Information	
BB Format	dd/mm/yyyy
Batch Details	ABCCC of date (batch) code

Position on Pack	on the pail	
Nutritional Information		
	Typical Values /100g	
Energy	956	KJ
	226	Kcal
Fat	1.2	g
<i>of which saturates</i>	0.2	g
Carbohydrate	51	g
<i>of which sugars</i>	49	g
Fibre		g
Protein	1.7	g
Salt	6.9	g
Information Source	Analysis	

Allergen Information		
Allergen	P / F / C	Comments
Cereals Containing Gluten - Wheat, Rye, Barley, Oats, Spelt, Kamult or their hybridised strains and products thereof	Present	
Crustaceans and products thereof	Contamination Risk	Present on the same production line
Eggs and products thereof	Free From	
Fish and products thereof	Contamination Risk	Present on the same production line
Peanuts and products thereof	Free From	
Soya Beans and products thereof	Present	
Milk and products thereof (Including Lactose)	Free From	
Nuts namely Almonds, Hazelnuts, Walnuts, Cashews, Pecans, Brazil Nuts, Pistachio Nuts, Macadamia or Queensland Nuts or products thereof	Free From	
Celery and products thereof	Free From	
Mustard and products thereof	Free From	
Sesame and products thereof	Present	
Sulphur Dioxide and Sulphites at concentration of more than 10mg/kg/litres in terms of total SO ₂	Contamination Risk	Present on the same production line
Lupin and products thereof	Free From	
Molluscs and products thereof	Contamination Risk	Present on the same production line

Tolerance Data- Does the product/material contain		
Meat (Please Specify)	Contamination Risk	Pork and beef present on the same production line
Fish (Please Specify)	Contamination Risk	Present on the same production line
BHA	Free From	
BHT	Free From	
Natural Colours/Flavours (Please Specify)	Present	E150a
Artificial Colours/Flavours (Please Specify)	Free From	
MSG	Contamination Risk	Present on the same production line
HVP	Free From	
Glycerine	Free From	
Gelatine (Specify Source)	Free From	
Honey	Contamination Risk	Present on the same production line
Alcohol (Specify Source)	Contamination Risk	Present on the same production line
Genetically Modified Materials (GMO's)	Free From	
Components Derived From GMO Material	Free From	
Has the product or any component been irradiated?	No	

Signed By	Eric Cheung	Dated	24/09/2020
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