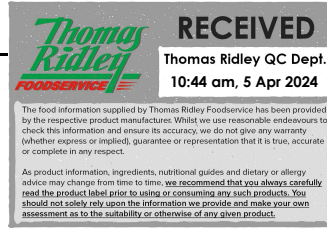


Unilever Food Solutions

UK: Lever House • Kingston • Surrey • KT1 2BA

IRL: 20 Riverwalk • Citywest Business Park • Dublin 24



PRODUCT CODE 64313503

PRODUCT RANGE Knorr Italian Concentrated Sauce

PRODUCT NAME Knorr Tomato & Basil Concentrated Sauce 1.1L

POINT OF MANUFACTURE ABWF **Country of Origin:** Leigh - UK

CONTACT Unilever Food Solutions Careline
UK: Call free on 0800 783 3728, IRL: Freephone on 1800 789 289 *Lines open Mon-Fri 8am-6pm

PRODUCT DESCRIPTION A concentrated tomato and basil sauce made to a classic recipe combining tomatoes, basil and a hint of garlic.

INGREDIENT DECLARATION Ingredients: Water, concentrated tomato puree (19%), crushed tomatoes (16%), modified starch, sugar, glucose syrup, dried onion, rapeseed oil, basil (0.7%), salt, garlic puree (0.5%), acid (citric acid).
May contain peanuts, nuts and mustard.

SHELF LIFE FROM DATE OF MANUFACTURE 12 months

SHELF LIFE ONCE OPENED 5 days, refrigerated

STORAGE CONDITIONS Store in a cool, dry place away from direct sunlight. Once opened, keep refrigerated and use within 5 days, or freeze remaining contents immediately. Defrost in a refrigerator and use within 24 hours.

DATE MARKING Best before end: see lid

YIELD 1.1 Litre / 22 portions per jar

USE PREPARATION

Cook meat, fish or vegetables as desired then simply add one part concentrated sauce to one part of water, stir and simmer for 5 minutes. Alternatively use as desired or according to a ufs.com recipe suggestion. Suggested portion size 100ml (50ml sauce + 50ml water).

ALLERGENS AND INTOLERANTS

CRITERION	CONTAINMENT	COMMENTS
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut and products thereof)	FREE_FROM	
Crustaceans and products thereof	FREE_FROM	
Eggs and products thereof	FREE_FROM	
Fish and products thereof	FREE_FROM	
Peanuts and products thereof	MAY_CONTAIN	
Soybeans and products thereof	FREE_FROM	
Milk and products thereof	FREE_FROM	
Nuts and products thereof	MAY_CONTAIN	
Celery / celeriac and products thereof	FREE_FROM	
Mustard and products thereof	MAY_CONTAIN	
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*	Yes	
Suitable for Vegans	Yes	
Suitable for Vegetarians	Yes	
Certified Halal	No	
Certified Kosher	No	
Suitable for freezing	Yes	
Bain Marie stable	Yes	

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

NUTRITION INFORMATION (Theoretical calculation)

Typical values per	100 ml as sold		per portion	%* per portion
Energy	373 kJ		373 kJ	2 %
Energy	88 kcal		88 kcal	
Fat	1.3 g		1.3 g	2 %
of which saturat	0.1 g		0.1 g	<1 %
Carbohydrate	15.8 g		15.8 g	6 %
of which sugars	9.3 g		9.3 g	10 %
Fibre	1.8 g		1.8 g	-
Protein	2 g		2 g	4 %
Salt	0.79 g		0.79 g	13 %

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

**One portion 100 ml

Pack contains

22 portions



PRODUCT CLAIMS

Gluten Free
 Suitable for Vegans
 No artificial colours, flavourings or preservatives
 Meets 2024 PHE salt targets (cat. 15.2).

PACKAGING INFORMATION

Packaging Description	PP Jar & Lid
Pack size	1.1 Litres
Units per case	2
Each Unit length (mm)	108
Each Unit width (mm)	94
Each Unit height (mm)	172
Gross Each Unit weight (kg)	1.25
Case length (mm)	223
Case width (mm)	94
Case height (mm)	181
Gross case weight (kg)	2.655
Net case weight (kg)	2.4
Cases per pallet	330
Cases per layer	55
Layers per pallet	6
Pallet height (mm)	1248
Gross pallet weight (kg)	878.1
EAN Consumer Unit	8720182809667
EAN Trade / Distribution Unit	8720182809681

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

02/02/2024

REASON FOR ISSUE / CHANGE OF SPECIFICATION

New recipe, new sourcing unit