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HEINZ

PRODUCT SPECIFICATION SHEET

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PRODUCT: CARIBBEAN STYLE JERK CHICKEN SOUP

VARIETY NUMBER: 165080

SAP NUMBER: 78001220

PACKAGE SIZE: 4 – 4 LB TUBS PER CASE

PRODUCT DESCRIPTION: A LIGHT-BODIED SOUP CONTAINING CHUNKS OF CHICKEN MEAT, RICE, RED AND GREEN PEPPERS, CARROTS, AND TOMATOES. THIS WELL-SEASONED AND SPICY SOUP IS CHARACTERISTIC OF CARIBBEAN CUISINE, FLAVORED WITH PEPPER, THYME, ALLSPICE AND GARLIC.

READY TO COOK

PREPARATION INSTRUCTIONS:

KEEP PRODUCT FROZEN UNTIL READY TO USE. CAREFULLY EMPTY CONTENTS INTO TOP PORTION OF DOUBLE BOILER. ADD 2 QUARTS (1 TUBFUL, TO FILL LINE) WATER. COVER AND HEAT TO 180°F, WHILE STIRRING GENTLY WITH A SPOON OR WIRE WHIP. HOLD FOR 10 MINUTES. REDUCE TEMPERATURE AND HOLD PRODUCT AT 150°F – 160°F UNTIL SERVED.

ANALYTICAL DATA:

Available Upon Request

MICROBIOLOGICAL DATA:

Available Upon Request



CONTAINER PACKAGING:

Container: 4 lb. Tub

CONTAINER CODING: Primary Packaging

PP YM DD BBBB TT:TT (Explanation below)

CASE PACKAGING:

Pack/Size: 4/4 lbs.
Case Net Wt: 16.0 lbs.
Case Gross Wt: 17.0 lbs.
Case Cube: 0.494 cu ft.
Case Size (OD): 19.75" x 6.063" x 7.125"
Cases/Pallet: 120
Cases/Layer: 15
Layers/Pallet: 8

CASE CODING: Secondary Packaging

Example: PP YM DD TT:TT (Explanation Below)

CODE DESIGNATION

Each case and unit is labeled with a code designation which includes plant location, date of production, batch number and production line.

PPYMDD TT:TT

- P - Plant code** - LD = Cedar Rapids
- Y - Year** - 3 digit (last digit of year)
- M - Month** - 1 alpha (see month code key below)
- D - Day of Month** - 2 digits
- B - Batch Identifier** - 3 digits and 1 alpha
- T - Military Time** - 4 digits w/ colon

Example: For product packed at Cedar Rapids on 07/27/2013 at 2:30 PM would read:

LD 3G27 14:30

Month Code Key (Note: the letter "I" is not used)

- A = January
- B = February
- C = March
- D = April
- E = May
- F = June
- G = July
- H = August
- J = September
- K = October
- L = November
- M = December

MANUFACTURING LOCATION: CEDAR RAPIDS, IOWA, P15818A, M15818A

STORAGE: Keep frozen at or below 0°F

DISTRIBUTION: Keep frozen

SHELF LIFE: 720 days



INGREDIENT STATEMENT:

WATER, ENRICHED PARBOILED RICE (PARBOILED RICE, CORNSTARCH, IRON PHOSPHATE, NIACIN, THIAMINE MONONITRATE, FOLIC ACID, CALCIUM PHOSPHATE), HEAVY CREAM, DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), COOKED DARK MEAT CHICKEN (DARK MEAT CHICKEN, WATER, ISOLATED SOY PROTEIN, SALT, SODIUM PHOSPHATE), CARROTS, GREEN BELL PEPPERS, COOKED CHICKEN MEAT, RENDERED CHICKEN FAT (CHICKEN FAT, NATURAL FLAVORING), MODIFIED CORNSTARCH, CONTAINS 2% OR LESS OF: VEGETABLE BASE (SAUTEED VEGETABLES [CARROTS, CELERY, ONIONS], SUGAR, MALTODEXTRIN [CORN], CORN OIL, SALT, CORNSTARCH, YEAST EXTRACT, WATER, FLAVORING, CARROT EXTRACT), DEHYDRATED ONIONS), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CHICKEN BASE (MECHANICALLY SEPARATED CHICKEN MEAT, CHICKEN BROTH, SALT, AUTOLYZED YEAST EXTRACT, FLAVOR, CHICKEN FAT, CORNSTARCH, TURMERIC), CHICKEN JERK SEASONING (ONION, SPICES, SALT, SUGAR, GARLIC, SOYBEAN OIL, CHIVES), NONFAT DRY MILK, GARLIC PUREE (GARLIC, HIGH FRUCTOSE CORN SYRUP), TOMATO PASTE (TOMATOES, CITRIC ACID), ROASTED GREEN CHILES (GREEN CHILE PEPPERS, SALT, CITRIC ACID), SALT, DEHYDRATED RED PEPPERS, EMULSIFIER (DISTILLED MONOGLYCERIDES [SOY], DISTILLED PROPYLENE GLYCOL MONOESTERS [SOY], CITRIC ACID, ASCORBIC ACID), SPICE, DISODIUM INOSINATE AND GUANYLATE, WHITE PEPPER.

ALLERGENS: MILK, SOY, WHEAT.

NUTRITIONAL DATA:

Nutrition Facts			
Serving Size 1/2 Cup (123g)			
Servings Per Container About 59			
Amount Per Serving			
Calories 180	Calories from Fat 80		
% Daily Value*			
Total Fat 9g			14%
Saturated Fat 4g			20%
Trans Fat 0g			
Cholesterol 30mg			10%
Sodium 760mg			32%
Total Carbohydrate 20g			7%
Dietary Fiber 1g			4%
Sugars 3g			
Protein 6g			
Vitamin A 20%	•	Vitamin C 35%	
Calcium 6%	•	Iron 6%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
	Fat 9	• Carbohydrate 4	• Protein 4