

HEINZ
PRODUCT SPECIFICATION SHEET

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<b>PRODUCT:</b> CHEF <b>F</b> RANCISO	O FULLY	<b>L</b> ABELED I	Lumberjack i	MIXED	VEGETABLE S	OUP
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VARIETY NUMBER: 165240

**PACKAGE SIZE:** 4 – 4 LB TUBS PER CASE

**PRODUCT DESCRIPTION:** Loaded with big cuts of fresh vegetable including carrots, tomatoes, potato, crisp green beans and onions - prepared in a rich beef and tomato broth that features a touch of sweetness.

## **PREPARATION INSTRUCTIONS:**

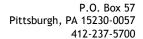
EMPTY CONTENTS INTO TOP PORTION OF DOUBLE BOILER. ADD 2 QUARTS (1 TUBFUL, TO FILL LINE) WATER. HEAT TO  $170^{\circ}$  -  $180^{\circ}$ F while stirring gently with a spoon or wire whip. Hold 10 minutes. Reduce temperature to  $150^{\circ}$ F -  $160^{\circ}$ F until served

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** 

<u>P - Plant code</u> – LD = Cedar Rapids <u>Y - Year</u> – 1 digit (last digit of year)

<u>M – Month</u> – 1 alpha (see month code key below)

<u>D - Day of Month</u> – 2 digits

<u>B – Batch Identifier</u> - 3 digits and 1 alpha <u>T – Military Time</u> – 4 digits w/ colon

Example: For product packed at Cedar Rapids on

07/27/2011 at 2:30 PM would read:

LD 1G27 14:30

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

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

**STORAGE:** Keep frozen at or below 0°F

Shelf Life: 730 days



## **INGREDIENT STATEMENT:**

WATER, CARROTS, DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), DEHYDRATED POTATOES (POTATOES, SODIUM ACID PYROPHOSPHATE), GREEN PEAS, GREEN BEANS, CELERY, ONIONS, RENDERED BEEF FAT (BEEF FAT, BHT, CITRIC ACID), MODIFIED CORNSTARCH, TOMATO PASTE, CONTAINS 2% OR LESS OF: SALT, SUGAR, SEASONING (YEAST EXTRACT [SOY], ONION POWDER, EMULSIFIER [PROPYLENE GLYCOL MONOSTEARATE, MONOGLYCERIDES], SEASONING BLEND [SALT, DEXTROSE, BEEF FAT (TBHQ), HYDROLYZED PROTEIN (CORN, SOY, WHEAT GLUTEN), ONION POWDER, CARAMEL COLOR, DISODIUM INOSINATE, DISODIUM GUANYLATE], SUGAR, WHITE PEPPER), YEAST EXTRACT (CONTAINS SOYBEAN OIL), BEEF TYPE FLAVOR (HYDROLYZED CORN GLUTEN, HYDROLYZED SOY PROTEIN, HYDROLYZED WHEAT GLUTEN, SUNFLOWER OIL, FLAVOR), CARAMEL COLOR, PARSLEY.

**ALLERGENS:** SOYBEANS, WHEAT

**NUTRITIONAL DATA:** 

Per Serving

Per	100	gram
	<b>±</b> 00	Siuiii

Nutriti Serving Size 1/2			
(123g) Servings Per C	•		
Amount Per Servin	g		
Calories 100	Cald	ories fron	n Fat 35
		% Da	ily Value*
Total Fat 4g			6%
Saturated Fa	t 2g		10%
Trans Fat 0g			
Cholesterol 5n	ng		2%
Sodium 880mg	3		37%
Total Carbohy	drate	14g	5%
Dietary Fiber	· 2g		8%
Sugars 3g			
Protein 2g			
Vitamin A 50%	• '	Vitamin 0	20%
Calcium 2%	•	Iron 15%	
*Percent Daily Value diet. Your daily value depending on your c	es may b	e higher or	
Total Fat Le Saturated Fat Le Cholesterol Le Sodium Le Total Carbohydrate Dietary Fiber	ss than ss than ss than ss than ss than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g
Calories per gram: Fat 9 • Carb	ohydrate	e 4 • Prote	ein 4

Nutrient	Amount Per 100g	
Calories	83.94	kcal
Calories from Fat	29.97	kcal
Total Fat	3.33	σo
Saturated Fat	1.53	<b></b>
Trans Fat	0.18	σo
Ash	2.53	g
Cholesterol	3.31	mg
Sodium	712.11	mg
Potassium	219.44	mg
Total Carbohydrate	11.54	ω
Dietary Fiber	1.38	g
Sugars	2.75	g
Protein	1.80	g
Vitamin A	2039.06	IU
Vitamin C	9.12	mg
Calcium	23.62	mg
Iron	1.83	mg