



## PRODUCT SPECIFICATION

|                            |                             |
|----------------------------|-----------------------------|
| Art. no.                   | H3                          |
| Product name and packaging | Napolitana Sauce (6 x 1 kg) |
| EAN trading unit           | 5413835390300               |
| EAN sales unit             | 5413835390034               |
| Intrastat                  | 21039090                    |



### 1. GENERAL PRODUCT INFORMATION

#### Product description

vegetarian pasta sauce with tomatoes, carrots and basil, with olive oil

#### Ingredients declaration/additives

tomato pulp (65.0%), tomato concentrate (10.0%), onion (8.0%), water, carrot (4.0%), sugar, olive oil, **wheat** flour, salt, basil (0.2%), herbs

Country of origin: BELGIUM

Shelf life: 16 months from production date, at ambient temperature in the closed original packaging.

#### Preparation:

- Microwave: The bag is microwave safe: ± 2 min. - 900W or ± 1 min. 1800W
- Heat: Heat the sauce in a pan while stirring.
- Au bain-marie: Heat the closed bag in hot water for ± 15 minutes. Sauce can then be kept warm in a bain marie.
- Combisteamer: Heat the closed bag for ± 15 minutes in a combi steamer (100°C, 100% steam)

### 2. SENSORY PARAMETERS

|             |                           |
|-------------|---------------------------|
| Colour      | red sauce                 |
| Taste       | taste of tomato and basil |
| Consistency | glatter Textur            |



### 3. Nutritional values

| Parameter       | Target value |
|-----------------|--------------|
| Energy          | 226,00 kJ    |
| Energy          | 54,00 kcal   |
| Total fat       | 1,62 g       |
| saturated fat   | 0,23 g       |
| Carbohydrates   | 7,94 g       |
| of which sugars | 6,18 g       |
| Fibres          | 1,16 g       |
| Proteins        | 1,29 g       |
| Salt            | 0,70 g       |

### 4. Allergens

| Allergens                | Present (yes/no) |
|--------------------------|------------------|
| gluten containing grain  | Contains         |
| wheat                    | Contains         |
| rye                      | Free from        |
| barley                   | Free from        |
| oat                      | Free from        |
| spelt                    | Free from        |
| kamut                    | Free from        |
| crustacean and shellfish | Free from        |
| egg                      | Free from        |
| fish                     | Free from        |
| peanuts                  | Free from        |
| soy                      | Free from        |
| milk                     | Free from        |
| tree nuts                | Free from        |
| almond                   | Free from        |
| hazelnuts                | Free from        |
| walnuts                  | Free from        |
| cashewnut                | Free from        |
| pecan                    | Free from        |
| Brazil nut               | Free from        |
| pistachio                | Free from        |
| macadamia nut            | Free from        |
| celery                   | Free from        |
| mustard                  | Free from        |
| sesame                   | Free from        |
| sulphite                 | Free from        |
| lupine                   | Free from        |
| molluscs                 | Free from        |



## 5. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

## 6. Irradiation

This product and all processed raw material is not irradiated.

## 7. Microbiological data

| Parameter                   | Tolerance              |
|-----------------------------|------------------------|
| Yeast and moulds            | Less than 100 cfu/g    |
| Lactobacillus               | Less than 10000 cfu/g  |
| Listeria monocytogenes      | Absent in 25 g         |
| Salmonella                  | Absent in 25 g         |
| Sulphate reducing anaerobes | Less than 10 cfu/g     |
| Anaerobic mesophile         | Less than 100000 cfu/g |

## 8. Packaging

| Data                 | Trade unit (TU)    | Selling Unit (SU) |
|----------------------|--------------------|-------------------|
| EAN                  | 5413835390300      | 5413835390034     |
| Contents (pieces)    | 6 x 1 kg           | 1 kg              |
| Type of packaging    | box                | bag               |
| Package dimensions   | 300 x 260 x 135 mm | 295 x 160 x 40 mm |
| Empty package weight | 265 g              | 17 g              |

## 9. Logistics data

| Data                                       |               |
|--------------------------------------------|---------------|
| Number per layer                           | 11            |
| Number of layers per pallet                | 7             |
| Total number per pallet                    | 77            |
| Total weight of product per pallet         | 462 kg        |
| Pallet dimensions (length x width)         | 1200 x 800 mm |
| Maximum height (stacked), including pallet | 1100 mm       |

## 10. Legal Statement

This product and all used packaging material comply with all legal statements of the European Union.

## 11. Metal detection

All products are metal detected before packaging.

|                                  |  |
|----------------------------------|--|
| Drawn up in Diest on. 23/01/2026 |  |
|----------------------------------|--|