

# Product Specification



<b>Product name</b>	Cranberry Sauce
<b>Product brand</b>	Wood's
<b>Product codes</b>	102138
<b>Product pack sizes</b>	2 x 2.2 kg
<b>Product description</b>	A rich and fruity Cranberry Sauce – packed with whole and crushed cranberries in a viscous but spreadable sauce. The product is made in accordance with good manufacturing practices and FSANZ standards.

<b>Ingredients</b>	Cranberries (40%), Sugar, Water, Red Wine Vinegar, Thickener (1422)
<b>Allergens</b>	None

<b>Nutritional Information Panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	110	
	<b>Serving size:</b>	20 g	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>
	<b>Energy</b>	156 kJ	782 kJ
	<b>Protein, total</b>	Less than 1 g	Less than 1 g
	– <b>gluten</b>	Not detected	Not detected
	<b>Fat, total</b>	Less than 1 g	Less than 1 g
	– <b>saturated</b>	Less than 1 g	Less than 1 g
	<b>Carbohydrate</b>	9.3 g	46.3 g
– <b>sugars</b>	8.4 g	41.8 g	
<b>Sodium</b>	Less than 5 mg	Less than 5 mg	
* All specified values are based on theoretical calculations.			

<b>Country of origin</b>	
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<b>Directions for storage</b>	Store in a cool dry place. Refrigerate after opening.
<b>Shelf life</b>	Unopened packs have 6 months shelf life, recorded as Best Before Date. Refrigerate after opening and consume within 4 weeks
<b>GMO status</b>	Does not contain genetically modified ingredients
<b>Claims</b>	Gluten Free No Artificial Colours or Flavours

<b>Issued by</b>	Bao Le	<b>Issue Date</b>	05/08/2022	<b>Version number</b>	11
<b>Approved by</b>	Liban Keynaan	<b>Supersedes</b>	20/03/2019 V10		
<b>Reason for change</b>	Updated quality specification parameters		<b>Specification template version number:</b> 4		

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<b>Certification/ Suitability</b> - Halal - Kosher - Vegan#	Certified												
	Not certified												
# based on recipe review	Suitable												
<b>Preparation instructions</b>	Ready to eat												
<b>Quality specifications</b>	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>Consistency</td> <td>1.0 – 5.0 cm/min</td> </tr> <tr> <td>pH</td> <td>2.50 – 2.70</td> </tr> </tbody> </table>	Quality test	Test range	Consistency	1.0 – 5.0 cm/min	pH	2.50 – 2.70						
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<b>Packaging</b>	2.2 kg plastic pail packed 2 per carton.												
<b>Distribution</b>	Non-refrigerated transport.												
<b>Palletisation</b>	<table border="1"> <tbody> <tr> <td><b>Cartons per Layer</b></td> <td>18</td> </tr> <tr> <td><b>Layers per Pallet</b></td> <td>7</td> </tr> <tr> <td><b>Cartons per Pallet</b></td> <td>126</td> </tr> </tbody> </table>	<b>Cartons per Layer</b>	18	<b>Layers per Pallet</b>	7	<b>Cartons per Pallet</b>	126						
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<b>EAN</b>	9332216012876												
<b>TUN</b>	19332216012873												

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

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