

Data sheet

Rev.00

Pag:1 di 2

Date:24-01-2023

Tomato puree

Item code: 210015

Brand



QUALITÀ & TRADIZIONE ITALIANA

Photo



Expiration date: 36 months from date of manufacture

Product Name: Tomato puree

Category: Tomatoes

Description: Tomato puree produced with fresh, ripe fruits, processed immediately after harvesting. Prepared only with **ITALIAN** tomatoes

Ingredients: Tomato, Salt, acidity regulator (E330).

Allergens: does not contain allergens

Number of servings: 3/4

How to use: consume after cooked

Cooking time: to taste

Box display	Package weight	Number of packs	Net weight	Gross weight	EAN Code
NO	700g	12	8,4 kg	12.4 kg	8057711210015

The packaging system ensures that hygiene requirements are maintained; the substances used for the packaging comply with current legislation and are suitable for contact with food, under the normal conditions of use foreseen by the consumer. The labeling complies with the legal requirements (EU Reg. 1169/2011). The label shows the mandatory information in the following languages: ITALIAN, ENGLISH, FRENCH, GERMAN.

Packaging	Material	Dimension	Registration mode	Reported information	Decoding
Primary	Glass bottle	mm22x76,7	Thermal transfer	XXX LE220 48	L+A GGG + HH:MM Year for canned food, progressive day + hour minutes
Secondary	Shrink tray with transparent film	Mm330x225x335	Label application	Product description Production lot Expiry dd/mm/yy ITF14	Product name production date
Pallet	Wood	mm 800x1200			

Palletization

Bundle					Pallet			Container		
N Bottle	Base mm	Height mm	Deep mm	Volume	Layer	N. Box	Total	20' Box	40' Box	40' HC
12	330	225	335	0,0248	6	12	72	1.650-	1.650-	1.650-

Data sheet

Rev.00

Pag:2 di 2

Date:24-01-2023

Tomato puree

Item code: 210015

Additional product information

Customs code	20.02.90.19
Transport conditions	It does not require a refrigerated vehicle for transport. Consult the transport document for more information on this matter.
storage	36 months in conditions of relative humidity <65%. Keep in a cold and dry place
Color	Brilliant red.
Smells	Typical of tomato
Taste	Typical of tomato
Appearance	Dense creamy slightly grainy

Nutritional properties

Parameters	Average Value / 100 g		
Energy values	115,8 Kj 27,4 Kcal		
Fat	0,02 g		
of which saturated fatty acids	0,1g		
Carbohydrates	4,5g		
of which sugars	3,4 g		
Fiber	1,2g		
Protein	1,3 g		
Salt	1,3 g		

*Reference intake of an average adult (8400 kJ/2000 kcal).

symbols				

Physico-chemical characteristics

Chemist - Physicists	Nominal quantity Law 25/10/78 N.690 and subsequent amendments	700 g e
	Refractometric residual °brix	Minimum 7.8 (including 0.4% Nacl added)
	pH	< 4,50
	Total salt	0,55 ±0,05
	bostwick viscosity 30" cm	7,0 - 10,0
	Blotter test (5 cc, 30')	≤17
	Molds Howard	< 50%
	Color Hunter (a/b)	Min 1.95
	Black point	< nr 10 su 10 g
	Acidity (in citric acid monohydrate)	0.25% - 0.60%
PESTICIDES	Below the limits established by Italian legislation and by the EEC currently in force	
METABOLITES	D/L Lactic acid	<500 mg/Kg
MICROBIOLOGICAL	Stability test after incubation at 32°C for 14 days	Absence of alterations