

Data Sheet

Rev.00

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Date:19-05-2022

Whole Peeled Tomatoes

Item Code: 210077

Brand



Photo



Expiry date: 36 months from the date of manufacture

Product name: Whole Peeled Tomatoes

Category: Tomatoes

Description: Peeled tomatoes in tomato juice are prepared with bright and distinct red tomatoes. The juice must be viscous. Sealing and heat treatment are performed to ensure optimum seal integrity, product quality and microbiological stability.

Ingredients: Peeled Tomato 60% Tomato juice 39.99%
Acidity regulator: Citric acid 0.01%.

Allergens: NO (does not contain allergens)

Country of origin: Italy

How to use: The product can be consumed as it is or after cooking, as an ingredient for the preparation of sauces and other dishes.

Reference legislation: D.M 11/08/2017 D.L. 852/2004 Codex Alimentary Reg. CE 1169/2011

Gross weight	Net weight	Drained weight	pieces	Burden weight	EAN Code
2650g	2500g	1500g	6	15Kg	8057711210077

The packaging system guarantees the maintenance of hygienic requirements; the substances used for packaging comply with current legislation and are suitable for contact with food, under the normal conditions of use envisaged 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.

Package	Material	Dimension Mm/Ø	How to register	Information reported	Decoding
Primary	Aluminium	mm157x150Ø	Inkjet	Expiration date Production lot	gg/mm/aaaa L aa ddd n year day Line no
Secondary	Polyethylene	mm480x155x320	Label application	Product description Lot PPPDDDT Expiry dd / mm / yy	Product name date of manufacture
Pallet	Legno	mm 800x1200			

Palletization

Package					Pallet			Container		
N. Pieces	Base mm	height mm	Depth mm	Volume	Layer	N. box	Total	20' Box	40' Box	40' HC
6	480	155	320	0,0023	10	5	50	1.250	1.250	1.250

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Additional product information

Customs Code- HS	20.02.10.10
Transport conditions	Product to be stored, moved and distributed at room temperature in conditions protected from the external environment and from contaminants.
Storage	Keep in a cold and dry place. Once opened, empty the contents into an airtight container, refrigerate at 1-4 ° C and use within two days.
Commercial stability (ANFOR method)	Stable product after 7 days of incubation at 55 ° C Stable product after 14 days of incubation at 37 ° C
Color	Bright bright red
Taste	Typical canned tomato flavor, with a fresh and clean tomato flavor with a slightly sweet aftertaste without chemical or metallic notes of dull flavor.
Aroma	Typical smell of fresh tomato. Slightly sweet
Structure	Soft whole peeled tomatoes that hold their shape.

Nutritional Properties		Physico-chemical characteristics		
Parameters	AVERAGE VALUES/100g	Parameters	Standard	Tolerance
Energy values	89 Kj 21 Kcal	Optical Residue ° Brix	6.5	±0.5
Fat	0,2 g	pH	4.30	±0.1
of which saturated fatty acids	0,0 g	Vacum (cmHg)	>4	≥4
Carbohydrates	3,0 g	Skins(cm²/100g)	<12.5	<12.5
of which sugars	3,0g	Conteggio muffa Howard(%)	<40	≤40
Fiber	1,1 g	Foreign bodies	Abasent	-
Protein	1,3g	Vegetable foreign bodies	Absent	-
Salt	0,01 g			
Sodium	0,01 g			

* Reference intake of an average adult (8400kj / 2000Kcal).

Symbols				

Heavy Metals and Pesticides (compliant with CE thresholds and regulations)

Iron	<50mg/Kg
Cadmium	<0,050 mg/Kg
Lead	<0,10 mg/Kg
Pesticides	<0,01 mg/Kg