

# Data Sheet

Rev.00

Pag:1 di 2

Date:14-02-2023

## Natural yellow cherry tomato

Item number: 210619

### Brand



QUALITÀ & TRADIZIONE ITALIANA

### Photo



**Expiry date:** 24 months from date of production

**Product Name:** Natural Yellow Cherry Tomato

**Category:** Tomatoes

**Description:** yellow tomato in water and salt acidity regulator: citric acid. Sealing and heat treatment are performed to ensure optimum seal integrity, product quality and microbiological stability.

**Ingredients** Fresh yellow tomato, salt, Acidity regulator: Citric acid 0.01%.

**Allergens:** NO (does not contain allergens)

**Country of origin:** Italy

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

**Normativa di riferimento:** D.M 11/08/2017 D.L. 852/2004  
Codex Alimentarius Reg. CE 1169/2011

| Gross Weight | Net Weight | Drained weight | Packs | Cardboard weight | EAN code      |
|--------------|------------|----------------|-------|------------------|---------------|
| 1450g        | 950g       | 600g           | 9     | 13,05Kg          | 8057711210619 |

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.

| Packaging | Material  | Dimension Height/Ø | Registration mode | Reported information  | Decoding  |
|-----------|-----------|--------------------|-------------------|---|---|
| Primary   | Glass     | 160x100mm          | Label application | Expiration date<br>Production lot                           | ggg/aa<br>PO ggg/aa<br>Day Year                     |
| Secondary | cardboard | 405x210x310mm      | Label application | Product description<br>Batch Po ggg aa<br>Expiry gg/mm/aaaa | Product name<br>production date and<br>expiry ITF14 |
| Pedana    | Legno     | 800x1200 mm        |                   |   |   |

### Palletization

| Cardboard   |         |           |         |        | Pallet |        |       | Container |         |        |
|-------------|---------|-----------|---------|--------|--------|--------|-------|-----------|---------|--------|
| N. Packages | Base mm | Height mm | Deep mm | Volume | Layer  | N. Box | Total | 20' Box   | 40' Box | 40' HC |
| 9           | 410     | 210       | 310     | 0,0026 |        |        |       | -         | -       | -      |

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Pag:2 di 2

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### Informazioni aggiuntive sul prodotto




|  |   |
|--|---|
| <b>Customs Code</b>                        | 20.02.10.90   |
| <b>Transport conditions</b>                | Product to be stored, moved and distributed at room temperature in conditions protected from the external environment and contaminants.                 |
| <b>Storage</b>                             | Keep in a cold and dry place. Once opened, empty contents into an airtight container, refrigerate at 1-4°C and use within two days.                     |
| <b>Commercial stability (AFNOR method)</b> | Stable product after 7 days of incubation at 55°C<br>Stable product after 14 days of incubation at 37°C   |
| <b>Color</b>                               | Brilliant bright yellow   |
| <b>Taste</b>                               | Typical taste of yellow tomato, with fresh and clean tomato flavor with a slightly sweet aftertaste without chemical or metallic notes of a dull taste. |
| <b>Aroma</b>                               | Typical smell of fresh tomato. Slightly sweet   |
| <b>Texture</b>                             | Whole soft yellow cherry tomatoes that keep their shape.  |

### Nutritional properties

### Physico-chemical characteristics

| Parameters                     | AVERAGE VALUE/ 100 g | Parameters               | Standard | Tolerance |
|--------------------------------|----------------------|--------------------------|----------|-----------|
| Energie Value                  | 138 Kj 33 Kcal       | Optical Residual °Brix   | 6.5      | ±0.5      |
| Fat                            | 0,10 g               | pH                       | 4.30     | ±0.1      |
| Of which saturated fatty acids | 0,00 g               | Empty (cmHg)             | >4       | ≥4        |
| Carbohydrates                  | 7,00 g               | Mold count Howard(%)     | <40      | ≤40       |
| Of which Sugar                 | 6,50g                | Foreign bodies           | Absent   | -         |
| Fiber                          | 1,0 g                | Vegetable foreign bodies | Absent   | -         |
| Protein                        | 0,90g                |                          |          |           |
| Salt                           | 0,20 g               |                          |          |           |
| Sodium                         | 0,01 g               |                          |          |           |

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

|               |   |   |   |  |
|---------------|---|---|---|--|
| <b>Symbol</b> |  |  |  |  |
|               |   |   |   |  |

### Heavy metals and Pesticides (compliant with CE thresholds and regulations)

|                   |              |  |
|-------------------|--------------|--|
| <b>Iron</b>       | <50mg/Kg     |  |
| <b>Cadmium</b>    | <0,050 mg/Kg |  |
| <b>Lead</b>       | <0,05 mg/Kg  |  |
| <b>Pesticides</b> | <0,01 mg/Kg  |  |