

	STANDARD TECHNICAL SLIP PEELED TOMATOES	Doc. 7.5.0 Rev. 1 of 01/08/2018 
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Product description	Peeled tomatoes in tin-can of fresh long-tomatoes of Italian origin after treatment, with tomato's juice.
Product use	Basic ingredients for juice
Ingredients	Peeled tomatoes, tomato's juice, and acidity regulator: citric acid.

Tin/Can	
EXTERNAL TIN/CAN	Clean, without defaults
INSIDE TIN/CAN	No defaults, no attack
CLOSING/CLASP	Regular
CODIFICATION	Present, readable, exact
LABEL	Exact, without defaults
TYPE OF TIN - CAN	Tin-can welded-electrically raw E4/, at request enamel inside
TYPE OF COVER	E1/1 or TFS with varnish inside and outside, at request enamel inside

Physical characteristic	
NET WEIGHT	≥ 400 g - 800g - 2.500g -3000g
DRAINED WEIGHT	≥ 60% of net weight
NUMBER OF PIECE	4/7 9/12 28/33 37/42
ENTIRETY (Tomatoes total)	minimum 80% of drained weight
PEELS cmq	<3 cmq (medium of 5 tins-cans)
ROTTENNESS	absent
PIGMENTS	almost none
EMPTY cm Hg	average 5 tins ≥5cm – tolerance >3cm for tins
TOMATO VARIETY	Long tomato – variety ROMA
BASIL	At the request of the customer – minimum 1 leaf in size >400g

Chemical characteristic	
pH	4,10 – 4,40
°BRIX BLEND (tomato and juice)	≥6,0
COLOUR/INFERMATIVE	Absent

Microbiological characteristic	
MOULD HOWARD	< 40 in Italy - (UK < 30 – USA < 12 CANADA < 24)
MICROBIOLOGICAL TEST	Stable after 14 days incubation at 32 °C

Organeleptic characteristic	
SMELL	Typical, characteristic without different smells
FLAVOUR	Pleasant, typical, fresh
COLOUR	characteristic, red
CONSISTANCY	Good

Nutritional information (for each 100 g.)	
ENERGY	kJ 111 / kcal 26
TOTAL FAT (of which saturates)	0,1 g. (< 0,1 g.)
CARBOHYDRATES (of which sugar)	5,2 g. (1,9 g.)
FIBERS	1,5 g.
PROTEINS	1,1 g.
SALT (natural content)	0,04 g.

Other information	
SHELF - LIFE	3 years from the day of production
CONSERVATION MODE	Once opened keep refrigerated in another container and use within 3 days.
PACKAGING	Thermo/ Carton 24x 400g – 12x 800g – 6x 2500 g 6x3000g

Allergens

FIT FOOD WITHOUT ALLERGENS FOR THE VEGETARIAN DIETS AND FOR THE FEEDING OF THE COELIAC ONE.

Size	Dimension tin (mm)	Net weight	pack	tin for pack	LxPxH pack (mm)	weight pack	Pallet EPAL(cm)	layer pallet	packs for layer	Packs/ pallets	height pallet	weight pallet	Packs in container
500 gr.	73x109	400g	Tray	24	458x305x114	12kg	80x120	12	6	72	1498	874	1850
500 gr.	73x109	400g	carton	24	458x305x114	12kg	80x120	12	6	72	1498	874	1850
1000 gr.	99x118	800g	Tray	12	413x309x123	12kg	80x120	12	6	72	1606	874	1850
1000 gr.	99x118	800g	carton	12	413x309x123	12kg	80x120	12	6	72	1606	874	1850
3000 gr.	155x152	2500g	Tray	6	480x321x155	18kg	80x120	10	5	50	1690	910	1250
3000 gr.	155x152	2500g	carton	6	480x321x155	18kg	80x120	10	5	50	1690	910	1250

Processing	Check	Approval
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Manufactured Product Spec Sheet Distributed By



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