

PRODUCT SPECIFICATION	Mod POQ 02-24
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PRODUCT DESCRIPTION

Fine and creamy tomato pulp, prepared with selected varieties of ripe and sound tomatoes. It contains little skins, seeds and fibrous parts and is prepared only with tomatoes that have been cultivated in accordance with the provisions of the Integrated Pest Management specifications of the Emilia-Romagna region, thanks to which the product has been certified as CQ "Controlled Quality" and "100% Italian tomato".

USE

Ideal to prepare sauces and on pizzas.

RAW MATERIAL ORIGIN

Italy.

INGREDIENTS

Tomato pulp.

ORGANOLEPTIC CHARACTERISTICS

Colour: red, typical of tomato

Odour: typical of tomato

Flavour: typical, sweet of tomato, without aftertaste

Consistency: creamy

MICROBIOLOGICAL CHARACTERISTICS

Total microbic mesophile load	<100 cfu/g
Lactic bacteria	<10 cfu/g
Yeast	<10 cfu/g
Moulds	<10 cfu/g
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25g
S. Aureus	<10 cfu/g
Bacillus Cereus	<10 cfu/g
Bacilli ssp	<100 cfu/g
E. Coli	<10 cfu/g
Total coliforms	<10 cfu/g

OGM

This product does not contain genetically modified organisms.

PROCESSING

The carefully sorted and washed fresh tomatoes are blanched, the skins and seeds are almost completely removed and the thus obtained product undergoes an extrusion process. After being heated and a

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stabilizing thermal treatment, the product is dosed into sterile bag in box, in sterile environment.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: BAG IN BOX 10/1

Net Weight: 10,000 kg

Sales Unit: 1 BAG

Gross weight single pack: 10,120 kg

Gross weight carton: 10,380 kg

STORAGE DATA

Shelf life: 24 Month

Storage closed product: IN A COOL AND DRY PLACE

Storage open product: REFRIGERATED TEMPERATURE

Life of the open product: CONSUME WITHIN 5 DAYS

Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: MULTILAYER ASEPTIC BAG

Length: 520,0 mm

Width: 370,0 mm

Package weight: 120,00 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON

Secondary package length: 185,0 mm

Secondary package width: 195,0 mm

Secondary package height: 335,0 mm

Packing dimensions in mm: 185*195*335

Secondary packaging weight: 260,00 g

Last update: 18.05.2023

Date: 26.03.2024

Approved: RAQ

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 24
Layers per pallet: 4
Boxes per pallet: 96

Standard pallet 100X120
Boxes per layer: 30
Number of layers per pallet: 4
Boxes per pallet: 120

Container pallet 112X112
Boxes per layer: 25
Number of layers per pallet: 4
Boxes per pallet: 100

EAN CODE

EAN13: 8004980002223
ITF14: 08004980102220

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 139 kJ
Energetic value (KCAL): 33 kcal
Fat: 0,5 g
Saturated fats: 0,0 g
Carbohydrates: 5,5 g
of which sugars: 5,5 g
Protein: 1,2 g
Salt: 0,03 g
Fiber: 0,9 g

ALLERGENS

Absence of allergens: YES

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OTHER CHARACTERISTICS

Suitable for vegetarian: YES
 Suitable for vegan: YES
 Suitable for celiac: YES
 Contains alcohol: NO
 Contains pork: NO

PHYSICO-CHEMICAL DATA

ph: 4,15 - 4,35
 Refractometric residue (°Brix): 8,00 - 8,50
 Bostwick consistency: 4 ,5 - 6 ,5 CM