

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 3027

Rev 01 del
03/07

TOMATO PULP POLPACHEF 4,050 KG

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PRODUCT DESCRIPTION

Tomato pulp prepared with selected types of tomatoes, using ripe and sound fruits. It is creamy and almost completely removed of seeds, skins and sinewy parts by means of an extrusion operation. The pulp 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 pizzas, bruschettas, sauces, seasonings.

INGREDIENTS

Tomato pulp.

RAW MATERIAL ORIGIN

Italy

ORGANOLEPTIC CHARACTERISTICS

Colour: red, typical of tomato

Odour: typical of tomato

Flavour: sweet, typical 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

GMO

This product does not contain genetically modified organisms.

PROCESSING

The fresh raw material is selected and washed, then blanched. The skins and seeds are almost completely removed and the thus obtained

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Approved: RAQ

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product is roughly crushed and pre-heated. It is transformed into a puree which undergoes thermal treatment. The pulp is dosed into tinplate cans while hot, which are sealed and undergo another thermal treatment, before being finally cooled.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, Parma, Italy.

PRODUCTS DATA

Pack: TIN 5/1
 Net Weight: 4,050 kg
 Capacity: 4250 ml
 Sales Unit: 3 TINS
 Available in pack of 6: NO
 Gross weight single pack: 4,406 kg
 Gross weight carton: 13,278 kg

STORAGE DATA

Shelf life: 36 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: BPA NI TIN
 Height: 236,0 mm
 Diameter: 155,0 mm
 Package weight: 355,74 g

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SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARDBOARD

Secondary package length: 470,0 mm

Secondary package width: 157,0 mm

Secondary package height: 236,0 mm

Packing dimensions in mm: 470*157*236

Cardboard layer weight: 30,00 g

Film Weight: 31,00 g

PALLET COMPOSITION

Standard pallet 80X120

Boxes per layer: 11

Layers per pallet: 6

Boxes per pallet: 66

Standard pallet 100X120

Boxes per layer: 14

Number of layers per pallet: 5

Boxes per pallet: 70

Container pallet 112X112

Boxes per layer: 16

Number of layers per pallet: 8

Boxes per pallet: 128

EAN CODE

EAN13: 8004980030271

ITF14: 08004980130278

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 125 kJ

Energetic value (KCAL): 30 kcal

Fat: 0,5 g

Saturated fats: 0,0 g

Carbohydrates: 4,7 g

of which sugars: 4,7 g

Protein: 1,2 g

Salt: 0,03 g

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ALLERGENS

Absence of allergens: YES

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): 7,2 - 7,7

Bostwick consistency: 4,0 - 6,0 CM