

## PRODUCT SPECIFICATION

Mod POQ 02-24

**CODE 432**

Rev 01 del  
03/07

**FINE TOMATO PULP 4,050 KG**

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### PRODUCT DESCRIPTION

Fine and creamy tomato pulp, prepared with selected varieties of ripe and healthy 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 tomato

Odour: typical of tomato

Falvour: typical, sweet of tomato, without aftertaste

Consistency: creamy

### MICROBIOLOGICAL CHARACTERISTICS

Total mesophilic microbic load < 100 ufc/g

Bacilli < 100 ufc/g

Sulphite-reducing Clostridia < 100 ufc/g

Coliforms/Enterobacteriaceae absent

E. Coli absent

Bacillus Cereus absent

S. Aureus absent

Listeria absent

Salmonella absent

Clostridium perfringens absent

Lactic bacteria absent

Yeasts absent

Moulds absent

### OGM

This product does not contain genetically modified organisms.

### PROCESSING

The carefully sorted and washed tomatoes are blanched, the skins and

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seeds are almost completely removed and the thus obtained product is roughly crushed and pre-heated. It is crushed again, strained and undergo a stabilizing thermal treatment before being dosed, while hot, into tinplate cans. The cans are sealed, undergo another thermal stop, and are finally cooled.

### GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante 58, Ravadese, Parma, Italy.

### PRODUCTS DATA

Pack: TIN 5/1  
Net Weight: 4,050 kg  
Capacity: 4250 ml  
Sales Unit: 3 TINS  
Gross weight single pack: 4,406 kg  
Gross weight carton: 13,282 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 2-3 DAYS  
Storage during transport: AT ROOM TEMPERATURE

### PRIMARY PACKAGING DESCRIPTION

Primary package description: TINPLATE CAN E3/1 DORÈ DORÈ  
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: 475,0 mm

Secondary package width: 160,0 mm

Secondary package height: 2,0 mm

Packing dimensions in mm: 475\*160\*236

Cardboard layer weight: 30,00 g

Film Weight: 35,00 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: 8004980004326

ITF14: 08004980104323

### 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

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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): 8 - 8,50

Bostwick consistency: 4,5 - 6,5 CM

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