

CHOPPED TOMATOES

DATA SHEET

The product is manufactured from 'Round' fresh variety ripe tomatoes with a good even colour, free from blemishes and mould. During the processing period, the tomatoes should be washed, graded, peeled and chopped into pieces. The tomato juice is prepared through a concentration process to reach a target brix level of 5.2 / 7° brix. Citric acid may be added to the juice to control the pH of the final product within law limits. Ingredients: Chopped tomatoes, tomato juice, citric acid.

Packaging	Weight (kg)	Volume (m ³)	Ean Code
12X400	6	0,0080	8000066448398
2x12x400	12	0,0150	8000066448398
24x400	12	0,0170	8000066448398
24x400 with chili	12	0,017	8000066447513
24x400 with onions	12	0,017	8000066447537
24x400 with peppers	12	0,017	8000066447544
24x400 with oregano-basil	12	0,017	8000066446998
24x400 with basil	12	0,017	8000066447476
24x400 with mushrooms	12	0,017	8000066447551
12x680g with basil	9.6	0.018	8000066447438
12x680 Granprovvista	9.6	0.018	8000066447445
6x2500	18	0,0230	8000066444833

CONTAINER

Characteristics	Standard
Can/bottle	standard raw material
Closing/seaming	regular, compliance with laws
External appearance	flawless, clean
Internal appearance	flawless, attack or corrosion points
Encoding	production batch, factory code, company code, French code.
Labelling	accordance with current laws
Expiry	showed on label dd/mm/yy
Vacuum	≥ 8 cm/Hg
Head space	≥ 6 mm

PHYSICAL CHARACTERISTICS

Declared net weight	400g, 2500g, 680g glass
Drained weight	Min. 60% of the net weight
Juice added	Max 40% of the net weight
Size dices	14/14 – 16/16
Howard mould count	< 40%
Skins	≤ 1,5 cm ² /100g
Stones and foreign material	absent
pH juice	< 4,40
R.O. juice	5,2 / 7,0

ORGANOLEPTIC CHARACTERISTICS

Consistency	firm
Smell	characteristics without extraneous notes
Taste	Typical, no aftertaste; aromatized where showed.
Color	red
Microbiological characteristics	Stable after 14 day incubation at 37°
Storage instructions	Keep in a cool dry place, with a temperature not exceeding 35°C.
Expiry	3 years

AVERAGE NUTRITIONAL VALUE PER 100 GR

Sources	INRAN
Energy (kcal)	21
Energy (kJ)	86
Proteins (g)	1,2
Carbohydrates (g)	3,0
Sugars (g)	3,0
Total fats (g)	0,5
Cholesterol (g)	0
Fiber (g)	0,9
Added salt (g)	0
Sodium (mg)	9