

PEELED TOMATOES

DATA SHEET

The product is manufactured from "Long" variety, fresh ripe tomatoes with a good even color, free from blemishes and mould. During the processing period, the tomatoes should be washed, graded and peeled. 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: Peeled Tomatoes, Tomato juice.

Packaging	Weight (kg)	Volume (m ³)	Ean Code
12X400	6	0,0080	8000066444406
2x12x400	12	0,0150	8000066444406
24x400	12	0,0170	8000066444406
12x800	12	0,0165	8000066444413
6x2500	18	0,0230	8000066000459
6x4500	30	0,0390	-----

CONTAINER

Characteristics	Standard
Can	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.
Labeling	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, 800g, 2500g, 4500g
Drained weight	Min. 60% of the net weight
Juice added	Max 40% of the net weight
Entirety	70%
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
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