

# Giulio Franzese S.r.l.

Industria conserve alimentari

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C.C.I.A.A. n. 497591 - Cap. Soc. € 100.880,00 i.v.



<b>TECHNICAL SHEET: MASHED TOMATOES</b>	MOD. 7.5.22 ED. 1 – REV. 3 Del 08.01.2014
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**DESCRIPTION:** Mashed tomatoes with salt, stabilized by heat process.  
**INGREDIENTS:** Mashed tomatoes, salt, citric acid, if needed.  
 Ingredients do not contain GMO and allergens.

<b>CHEMICAL AND PHYSICAL CHARACTERISTICS</b>	<b>NET WEIGHT</b>	680 g
	<b>PH</b>	4.20 – 4.50
	<b>Optical residual on</b>	≥ 7.0° Brix
	<b>Vacuum</b>	≥ 40 cmHg
	<b>Howard Mould count</b>	≤ 50%

**MICROBIOLOGICAL CHARACTERISTICS**    Microbiological test    Stable after incubation at 37°C per 15 days; at 55°C per 7 days

<b>NUTRITIONAL CHARACTERISTICS</b> Average values per 100 gr. of product	<b>Energy</b>	KJ 116/ Kcal 27
	<b>Protein</b>	1,4 g
	<b>Carbohydrates</b>	4,4 g
	<i>of which sugars</i>	4,4 g
	<b>Total fat</b>	0.2 g
	<i>of which saturated</i>	0,0 g
	<b>Fiber</b>	1,2 g
	<b>Salt</b>	0,5 g
<b>SENSORY CHARACTERISTICS</b>	<b>Colour</b>	≥ 2.0 GARDNER
	<b>Consistence</b>	≥ 7.0 BOSTWICH

<b>OTHER INFORMATIONS</b>					Shelf-life 36 months				
Storage environment temperature, preferably below 35°C									
Standard packaging : shrink tray 24x400g / 12x800g / 6x2550g									
<b>Palletization</b>	<b>Palletization</b>	<b>Palletization</b>	<b>Palletization</b>	<b>Palletization</b>	<b>Palletization</b>	<b>Palletization</b>	<b>Palletization</b>	<b>Palletization</b>	<b>Palletization</b>
Standard	Standard	Standard	Standard	Standard	Standard	Standard	Standard	Standard	Standard
Size	Size	Size	Size	Size	Size	Size	Size	Size	Size
12x700g	12x700g	12x700g	12x700g	12x700g	12x700g	12x700g	12x700g	12x700g	12x700g

\* The last layer is included inside the pallet

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QUALITY SUPERVISOR  
ELVIRA FRANZESE