

Giulio Franzese S.r.l.



Industria conserve alimentari

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TECHNICAL SHEET: PEELED TOMATOES

MOD. 7.5.22
ED. 1 – REV. 3
Del 08.01.2014

DESCRIPTION: Peeled tomatoes in tins with tomato juice, stabilized by heat process.

INGREDIENTS: Peeled tomatoes, tomato juice, salt and citric acid, if needed.
Ingredients do not contain GMO and allergens.

TIN	External/Internal Tin	Without defects, clean and without attacks
	Closure	Consistency >80% Overlap >45%
	Codification	Current, readable, accurate
	Label	Without defects, exact
Type of tin	Tin, electro soldered, white-lacquered /row E4/1	
Type of lid	Bottom and lid in tin, white-lacquered /row E4/1	

CHEMICAL/PHYSICAL CHARACTERISTICS	Net weight	≥ declared 400g / 800g / 2550g/ 3000g
	Drained weight	≥ 60% declared net weight
	Skins	≤ 3cmq x 100g of product
	Vacuum	≥ 2 cm Hg
	pH	≥ 4,00 / ≤ 4,50
	Optical residual on	≥ 5.80
	Howard Mould count	≤ 40% on filtered

ORGANOLEPTIC CHARACTERISTICS	Consistence	Normal
	Flavor	Characteristic, without external notes
	Taste	Typical, without metal after taste
	Colour	≥ 2.20 a/b GARDNER

MICROBIOLOGICAL CHARACTERISTICS	Microbiological test	Stable after incubation at 37°C x 15 days
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NUTRITION FACTS	Energy	KJ 95 / Kcal 22
Average values per 100g of product	Protein	1.2 g
	Total fat	0,2 g
	<i>of which saturated</i>	0,0 g
	Carbohydrates	3.5 g
	<i>of which sugars</i>	3,5 g
	Fiber	0,9 g
	Salt	0,22 g

OTHER INFORMATIONS	Shelf-life 36 months								
	Storage environment temperature preferably below 35°C								
	Standard packaging. Tray in thermo wrapped 24x400g/12x800g/6x2550g/6x3400g								
Palletization	Tin	Units	Case	Weight	Pallet				
Standard	Diameter x h x c	Case	L x L x h	Case	Cases	Layers	Packages	Height	
Size 24x400g	mm 75x110x236	n. 24	mm 300x455x112	Kg 11,5	n. 6	n. 14	n. 84	cm 171	
12x800g	mm 102x118x320	n. 12	mm 305x410x120	Kg 11,2	n. 7	n. 12	n. 84	cm 159	
6x2550g	mm 158x150x496	n. 6	mm 330x450x152	Kg 17,5	n. 5	n. 11*	n. 55	cm 167	
6x3400g	mm 158x180x496	n. 6	mm 475x 317x 180	Kg 20,0	n.7	n. 9	n. 63	cm 177	

* The last layer is included inside the pallet

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QUALITY SUPERVISOR
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