

TECHNICAL SHEET: PEELED TOMATOES WITH BASIL IN TOMATO PUREE 1 kg

Core Information			
Mfg ID	2242		
Product Category	Dry/Can Fruit & Veg		
Material Description	Italian whole peeled tomatoes with basil in tomato puree		
Pack	12		
Name as it Appears on Packaging	Italian Peeled Tomatoes with basil in Tomato puree		
Packaging Configuration: Case			
Units per Case	12		
Piece Count	12		
Piece Count UOM	Can		
Net Weight	21.0		
Net Weight UOM	Pounds		
Packaging Configuration: Unit			
Net Content per Unit	28		
Net Content per Unit UOM	Ounces		
Nutritional and Ingredients Information			
Ingredient Statement	Peeled Tomatoes, tomato puree, basil, salt, citric acid.		
Servings Per Container	9		
Servings Per Container Type	about		
Preparation State	Unprepared		
Serving Size	130.0		
Serving Size UOM	Gram		
Serving Size Description	½ Cup		
Nutrient: type and content			
	Quantity Contained	UOM	Daily Value Intake Percent
CALORIES	30	Calories (Kcal)	-
CALORIES FROM FAT	0.0	Calories (Kcal)	-
TOTAL FAT	0.0	Gram	0.0
SATURATED FAT	0.0	Gram	0.0
TRANSFATTY ACIDS	0.0	Gram	0.0
CHOLESTEROL	0.0	Milligram	0.0
SODIUM	115.0	Milligram	5.0
TOTAL CARBOHYDRATES	5.0	Gram	2.0
DIETARY FIBER	1.0	Gram	4.0
SUGAR	5.0	Gram	-
PROTEIN	2.0	Gram	-
CALCIUM	20.0	Milligram	2.0
IRON	0.7	Milligram	4.0
FOLATE	0.0	Microgram	0.0
VITAMIN D	0.0	Microgram	0.0
POTASSIUM	530	Milligram	15.0
ADDED SUGARS	0.0	Gram	0.0
Allergen Statement	None		
Diet Type	Kosher (siKs) Gluten Free GMO free No added sugar Lactose free Suitable for vegetarians		



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Analytical Parameters		
<i>Organoleptic characteristic</i>	<i>Consistence</i>	Hight
	<i>Flavor</i>	Characteristic, without external notes and natural <i>flavor</i>
	<i>Odor</i>	Typical, without metal after taste
	<i>Colour</i>	≥ 2.20 a/b GARDNER
<i>Physiochemical Characteristics</i>	<i>Net weight</i>	800 g
	<i>Drained weight</i>	$\geq 60\%$ declared net weight
	<i>Skins</i>	≤ 3 cmq x 100 g of product
	<i>Vacuum</i>	≥ 2 cm Hg
	<i>pH</i>	$\geq 4,15 \leq 4,50$
<i>Microbiological Characteristics</i>	<i>Optical residual</i>	≥ 6.50
	<i>Howard Mould count</i>	$\leq 40\%$
	<i>Microbiological test</i>	Stable after incubation at 37°C
<i>Fresh Tomatoes Charateristics</i>	<i>Product</i>	Calibrated and selected product
Other Informations		
<i>Shelf life</i>		36 months
<i>Storage</i>		Enviroment temperature (preferably below 35°C)
<i>Standard packaging</i>		Tray in thermo wrapped 12x800g

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