

**TECHNICAL SHEET: ORGANIC PEELED TOMATOES WITH BASIL IN TOMATO
PUREE 1 KG**

Core Information			
Mfg ID	2242		
Product Category	Dry/Can Fruit & Veg		
Material Description	Organic Italian whole peeled tomatoes with basil in tomato puree		
Pack	12		
Name as it Appears on Packaging	Organic Italian whole 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	Organic Peeled Tomatoes, organic tomato puree.		
Servings Per Container	6		
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	25	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	15.0	Milligram	1.0
TOTAL CARBOHYDRATES	4.0	Gram	1.0
DIETARY FIBER	1.0	Gram	4.0
SUGAR	4.0	Gram	-
PROTEIN	2.0	Gram	-
CALCIUM	10.0	Milligram	1.0
IRON	0.0	Milligram	4.0
FOLATE	0.0	Microgram	0.0
VITAMIN D	0.0	Microgram	0.0
POTASSIUM	160.0	Milligram	5.0
ADDED SUGARS	0.0	Gram	0.0
Allergen Statement			
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>	Normal
	<i>Flavor</i>	Characteristic, without external notes
	<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>	≥ 60% declared net weight
	<i>Skins</i>	≤ 3 cmq x 100 g of product
	<i>Vacuum</i>	≥ 2 cm Hg
	<i>pH</i>	≥ 4,00 ≤ 4,50
<i>Microbiological Characteristics</i>	<i>Optical residual</i>	≥ 6.50
	<i>Howard Mould count</i>	≤ 40%
	<i>Microbiological test</i>	Stable after incubation at 37°C
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 12x1000g	

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