

PRIVATE LABEL

Rev. 1 del 14.04.20

TECHNICAL SHEET: *PEELED TOMATOES WITH BASIL IN TOMATO PUREE 3,4 kg*

Core Information			
Mfg ID	2242		
Product Category	Dry/Can Fruit & Veg		
Material Description	Italian whole peeled tomatoes with basil in tomato puree		
Pack	6		
Size	#10		
Name as it Appears on Packaging	Italian Peeled Tomatoes with basil in Tomato puree		
Packaging Configuration: Case			
Units per Case	6		
Piece Count	6		
Piece Count UOM	Can		
Net Weight	39.0		
Net Weight UOM	Pounds		
Packaging Configuration: Unit			
Net Content per Unit	106.0		
Net Content per Unit UOM	Ounces		
Nutritional and Ingredients Information			
Ingredient Statement	Peeled Tomatoes, tomato puree, basil, salt, citric acid.		
Servings Per Container	23.0		
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		

PRIVATE LABEL

Analytical Parameters		
Organoleptic characteristic	Consistence	Hight
	Flavor	Characteristic, without external notes and natural <i>flavor</i>
	Odor	Typical, without metal after taste
	Colour	≥ 2.20 a/b GARDNER
Physiochemical Characteristics	Net weight	800 g
	Drained weight	$\geq 60\%$ declared net weight
	Skins	≤ 3 cmq x 100 g of product
	Vacuum	≥ 2 cm Hg
	pH	$\geq 4,15 \leq 4,50$
Microbiological Characteristics	Optical residual	≥ 6.50
	Howard Mould count	$\leq 40\%$
Fresh Tomatoes Characteristics	Microbiological test	Stable after incubation at 37°C
	Product	Calibrated and selected product
Other Informations		
Shelf life		36 months
Storage		Enviroment temperature (preferably below 35°C)
Standard packaging		Tray in thermo wrapped 6x3400g