

**TECHNICAL SHEET: PEELED TOMATOES WITH BASIL IN TOMATO PUREE 3,4 kg
NAP 64**

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		



CASA VINICIO

SINCE 1976

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>	3000 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>	≥ 4,15 ≤ 4,50
<i>Microbiological Characteristics</i>	<i>Optical residual</i>	≥ 6.60
	<i>Howard Mould count</i>	≤ 40%
	<i>Microbiological test</i>	Stable after incubation at 37°C
Fresh Tomatoes Characteristics	<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 6x3400g

This document belongs to **CASA VINICIO**. It is prohibited the reproduction in whole or in part by any means without the prior authorization.