

GRECI INDUSTRIA ALIMENTARE S.p.a.	SPECIFICATION		Quality Assurance Service
	Cod 4095	POLPA POMODORO 5/1	

PRODUCT DESCRIPTION: Tomato pulp prepared from selected varieties of ripe and sound tomatoes. This creamy pulp, obtained through an extrusion operation, is almost completely free from seeds and skins.

The pulp is prepared using only tomatoes that have been cultivated in accordance with the provisions of the Integrated Pest Management specifications of the Emilia-Romagna regions, thanks to which the product has been certified as CQ “Controlled Quality” and “100% Italian tomato”.

USE: Ideal for pizzas, long cooking sauces.

INGREDIENTS: Tomato pulp

ORGANOLEPTIC CHARACTERISTICS

Consistency: fairly smooth

Colour: red, characteristic

Odour: typical of tomato

Flavour: sweet, typical of tomato

MICROBIOLOGICAL CHARACTERISTICS

Total microbic load <100 ufc/g

Bacilli <100 ufc/g

Clostridi <100 ufc/g

Total coliforms absent

E. Coli absent

Lactic bacteria absent

Yeast and moulds absent

Bacillus Cereus absent

S. Aureus absent

Listeria absent

Salmonella absent

Clostridium perfringens absent

GMO: The product is Ogm free

Date: 22/09/2015	Verified: QA	Approved: QAM
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PROCESSING: Following careful sorting, the tomato is washed, blanched, pressed, drained and its seeds and skins are removed by means of an extrusion process. It is then cutted in big pieces and preheated; afterward the product is transformed into pulp which undergoes thermal treatment followed by hot filling in tinplate cans. After sealing and thermal stop, tins are cooled.

PRODUCTS DATA

Packaging: tin 5/1

Net weight: 4.050 kg

Capacity: 4250 ml

Pack size: 3 tins

Available in pack of 6: no

STORAGE DATA

Shelf life: 36 months

Sealed product: keep in a cool and dry place

Open product: keep refrigerated

Once opened, the product must be consumed within 2-4 days.

Transport temperature: room temperature

PRIMARY PACKAGING DESCRIPTION

Primary packaging description: tinplate can E3/1 double dorè

Height: 236.0 mm

Diameter: 155.0 mm

Packaging weight: 355.74 g

SECONDARY PACKAGING DESCRIPTION

Secondary packaging description: cardboard layer

Length: 478.0 mm

Width: 162.00 mm

Height: 2.0 mm

Second packaging dimensions. mm: 478*162*236

Weight of carton tray: 30.00 g

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Weight of film: 31.00 g

PALLET COMPOSITION

Standard pallet: 80 X 120

Boxes number per layer: 11

Layer numbers per pallet: 6

Boxes number per pallet: 66

Chep pallet: 100 X 120

Boxes number per layer: 14

Layer numbers per pallet: 5

Boxes number per pallet: 70

Container pallet: 112 X 112

Boxes number per layer: 16

Layer numbers per pallet: 8

Boxes number per pallet: 128

EAN Code:

EAN13: 8004980040959

ITF14: 08004980140956

NUTRITIONAL VALUE X 100 G:

Energetic value: (kcal): 30.00

Energetic value: (KJ): 125.00

Proteins: 1.20 g

Carbohydrates: 4.70 g

Of which sugar: 4.70 g

Fats: 0.50 g

Of which saturated fats: 0.0 g

Salts: 0.03 g

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ALLERGENS:

Absence of allergens: yes

OTHER CHARACTERISTICS

Suitable for vegetarians: yes

Suitable for vegans: yes

Suitable for coeliac: yes

Contains alcohol: no

Contains pork: no

PHYSICO-CHEMICAL DATA

pH: 4,15-4,35

Refractometric residue (°Brix): 6 - 7

Consistency (Bostwick): 8 - 10 cm

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