



INDUSTRIA ALIMENTARE SPA  
**SPECIALITA'**  
**PER LA RISTORAZIONE**

## PRODUCT SPECIFICATION

Mod POQ 02-24

**CODE 3027**

Rev 01 del  
03/07

**TOMATO PULP POLPACHEF 4,050 KG**

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### PRODUCT DESCRIPTION

Tomato pulp prepared with selected types of tomatoes, using ripe and sound fruits. It is creamy and almost completely removed of seeds, skins and sinewy parts by means of an extrusion operation. The pulp is prepared only with tomatoes that have been cultivated in accordance with the provisions of the Integrated Pest Management specifications of the Emilia-Romagna region, thanks to which the product has been certified as CQ "Controlled Quality" and "100% Italian Tomato".

### USE

Ideal to prepare pizzas, bruschettas, sauces, seasonings.

### INGREDIENTS

Tomato pulp.

### RAW MATERIAL ORIGIN

Italy

### ORGANOLEPTIC CHARACTERISTICS

Colour: red, typical of tomato

Odour: typical of tomato

Flavour: sweet, typical of tomato, without aftertaste

Consistency: creamy

### MICROBIOLOGICAL CHARACTERISTICS

Total sporogenous load < 100 cfu/g

Bacilli < 100 cfu/g

Clostridia < 100 cfu/g

Coliforms/Enterobacteria absent

E. Coli absent

Bacillus Cereus absent

S. Aureus absent

Listeria absent

Salmonella absent

Clostridium perfringens absent

Lactic bacteria absent

Yeast absent

Moulds absent

### GMO

This product does not contain genetically modified organisms.

### PROCESSING

Last update: 01.12.2016

Date: 07.05.2021

Approved: RAQ



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The fresh raw material is selected and washed, then blanched. The skins and seeds are almost completely removed and the thus obtained product is roughly crushed and pre-heated. It is transformed into a puree which undergoes thermal treatment. The pulp is dosed into tinplate cans while hot, which are sealed and undergo another thermal treatment, before being finally cooled.

### **GRECI INDUSTRIA ALIMENTARE SPA**

Via Traversante 58, Ravadese, Parma, Italy.

### **PRODUCTS DATA**

Pack: TIN 5/1  
Net Weight: 4,050 kg  
Capacity: 4250 ml  
Sales Unit: 3 TINS  
Available in pack of 6: NO  
Gross weight single pack: 4,406 kg  
Gross weight carton: 13,278 kg

### **STORAGE DATA**

Shelf life: 36 Month  
Storage closed product: IN A COOL AND DRY PLACE  
Storage open product: REFRIGERATED TEMPERATURE  
Life of the open product: CONSUME WITHIN 2-3 DAYS  
Storage during transport: AT ROOM TEMPERATURE

### **PRIMARY PACKAGING DESCRIPTION**

Primary package description: BPA NI TIN  
Height: 236,0 mm  
Diameter: 155,0 mm  
Package weight: 355,74 g

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### SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARDBOARD

Secondary package length: 470,0 mm

Secondary package width: 157,0 mm

Secondary package height: 236,0 mm

Packing dimensions in mm: 470\*157\*236

Cardboard layer weight: 30,00 g

Film Weight: 31,00 g

### PALLET COMPOSITION

Standard pallet 80X120

Boxes per layer: 11

Layers per pallet: 6

Boxes per pallet: 66

Standard pallet 100X120

Boxes per layer: 14

Number of layers per pallet: 5

Boxes per pallet: 70

Container pallet 112X112

Boxes per layer: 16

Number of layers per pallet: 8

Boxes per pallet: 128

### EAN CODE

EAN13: 8004980030271

ITF14: 08004980130278

### NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 125 kJ

Energetic value (KCAL): 30 kcal

Fat: 0,5 g

Saturated fats: 0,0 g

Carbohydrates: 4,7 g

of which sugars: 4,7 g

Protein: 1,2 g

Salt: 0,03 g

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### OTHER CHARACTERISTICS

Suitable for vegetarian: YES

Suitable for vegan: YES

Suitable for celiac: YES

Contains alcohol: NO

Contains pork: NO

### PHYSICO-CHEMICAL DATA

ph: 4,15 - 4,35

Refractometric residue (°Brix): 7,0 - 7,5

Bostwick consistency: 4,0 - 6,0 CM

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