

#### PRODUCT DESCRIPTION

Tomato pulp prepared with selected types of tomatoes, using ripe and sound fruits. It's 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 for any preparation that require tomato.

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 Mesophilic microbic load <100 ufc/q Lactic bacteria <1 ufc/gYeast <1 ufc/g Moulds <1 ufc/g Salmonella <1 ufc/g Listeria monocytogenes <1 ufc/g S. Aureus <1 ufc/g Bacillus Cereus <1 ufc/g Bacillus ssp <100 ufc/g E. Coli <1 ufc/g Total coliforms <l ufc/q

GMO This product does not contain genetically modified organisms.

PROCESSING The fresh raw material is selected and washed, then blanched. The skins and seeds are almost completely removed and the thus obtained

Last update: 06.08.2018 Date: 02.05.2019



## PRODUCT SPECIFICATION

# CODE 4258

Rev 01 del 03/07

TOMATO PULP POLPACHEF 10 KG Australia

Page 2 of 4

product is roughly crushed and pre-heated. It is transformed into a puree which undergoes a thermal treatment. The pulp is dosed into sterile bag in box, in sterile environment.

GRECI INDUSTRIA ALIMENTARE SPA Via Traversante 58, Ravadese, Parma, Italy.

#### PRODUCTS DATA

Pack: BAG IN BOX 10/1 Net Weight: 10,000 kg Sales Unit: 1 BAG

#### STORAGE DATA

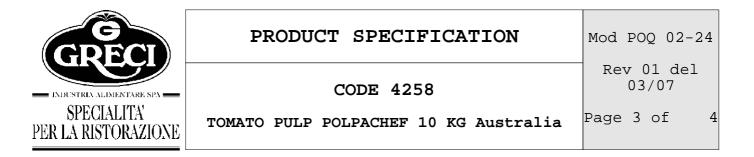
Shelf life: 24 Month Storage closed product: IN A COOL AND DRY PLACE Storage open product: REFRIGERATED TEMPERATURE Life of the open product: CONSUME WITHIN 2-3 DAYS Storage during transport: AT ROOM TEMPERATURE

#### PRIMARY PACKAGING DESCRIPTION

Primary package description: MULTILAYER ASEPTIC BAG Length: 520,0 mm Width: 400,0 mm Package weight: 120,00 g

#### SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON Secondary package length: 290,0 mm Secondary package width: 200,0 mm Secondary package height: 250,0 mm Packing dimensions in mm: 290\*200\*250 Secondary packaging weight: 310,00 g



#### PALLET COMPOSITION

Standard pallet 80X120 Boxes per layer: 16 Layers per pallet: 4 Boxes per pallet: 64

Standard pallet 100X120 Boxes per layer: 20 Number of layers per pallet: 4 Boxes per pallet: 80

Container pallet 112X112 Boxes per layer: 20 Number of layers per pallet: 8 Boxes per pallet: 160

### EAN CODE

EAN13: 8004980042588 ITF14: 08004980142585

#### NUTRIONATIONAL VALUE X 100 G

Energetic value (KJ): Eat: Energetic value (KJ): 125 kJ 30 kcal 0,5 g Fat: Saturated fats: Carbohydrates: 0,0 g 4,7 g of which sugars: 4,7 g Protein: 1,2 g 0,03 g Salt: Fiber: 0,9 g

### OTHER CHARACTERISTICS

Suitable for vegetarian: YES Suitable for vegan: YES Suitable for celiac: YES Contains alcohol: NO Contains pork: NO

Last	update: 06.08.2018	
Date:	02.05.2019	

GRECI	PRODUCT SPECIFICATION	Mod POQ 02-24
INDUSTRIA ALMENTARE SPA	CODE 4258	Rev 01 del 03/07
SPECIALITĂ' PER LA RISTORAZIONE	TOMATO PULP POLPACHEF 10 KG Australia	Page 4 of 4

# PHYSICO-CHEMICAL DATA

ph: 4,15 - 4,35 Refractometric residue (°Brix): 5,5 - 7,0 Bostwick consistency: 4,0 - 6,0 CM