

PRODUCT SPECIFICATION		Mod POQ 02-24
CODE 4258		Rev 01 del 03/07
TOMATO PULP POLPACHEF 10 KG Australia		Page 1 of 4

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/g

Lactic bacteria <1 ufc/g

Yeast <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 <1 ufc/g

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

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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



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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

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

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

Approved: RAQ

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PHYSICO-CHEMICAL DATA

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

Last update: 06.08.2018
 Date: 02.05.2019

Approved: RAQ