



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

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 432

Rev 01 del
03/07

FINE TOMATO PULP 4,050 KG

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PRODUCT DESCRIPTION

Fine and creamy tomato pulp, prepared with selected varieties of ripe and healthy tomatoes. It contains little skins, seeds and fibrous parts and 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 sauces and on pizzas.

RAW MATERIAL ORIGIN

Italy.

INGREDIENTS

Tomato pulp.

ORGANOLEPTIC CHARACTERISTICS

Colour: red, typical tomato

Odour: typical of tomato

Falvour: typical, sweet of tomato, without aftertaste

Consistency: creamy

MICROBIOLOGICAL CHARACTERISTICS

Total mesophilic microbic load < 100 ufc/g

Bacilli < 100 ufc/g

Sulphite-reducing Clostridia < 100 ufc/g

Coliforms/Enterobacteriaceae absent

E. Coli absent

Bacillus Cereus absent

S. Aureus absent

Listeria absent

Salmonella absent

Clostridium perfringens absent

Lactic bacteria absent

Yeats absent

Moulds absent

OGM

This product does not contain genetically modified organisms.

PROCESSING

The carefully sorted and washed tomatoes are blanched, the skins and

Last update: 23.02.2015

Date: 14.03.2019

Approved: RAQ



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seeds are almost completely removed and the thus obtained product is roughly crushed and pre-heated. It is crushed again, strained and undergo a stabilizing thermal treatment before being dosed, while hot, into tins. The cans are sealed, undergo another thermal stop, and are 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

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: TINPLATE CAN E3/1 DORÈ DORÈ
Height: 236,0 mm
Diameter: 155,0 mm
Package weight: 355,74 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARDBOARD
Secondary package length: 476,0 mm
Secondary package width: 159,0 mm
Secondary package height: 2,0 mm
Packing dimensions in mm: 476*159*236
Secondary packaging weight: 30,00 g
Cardboard layer weight: 30,00 g
Film Weight: 35,00 g

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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: 8004980004326
ITF14: 08004980104323

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 139 kJ
Energetic value (KCAL): 33 kcal
Fat: 0,5 g
Saturated fats: 0,0 g
Carbohydrates: 5,5 g
of which sugars: 5,5 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

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PHYSICO-CHEMICAL DATA

ph: 4,15 - 4,35

Refractometric residue (°Brix): 7,00 - 8,50

Bostwick consistency: 4 - 5,5 CM

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