



PRODUCT SPECIFICATION	Mod POQ 02-24
CODE 4429	Rev 01 del 03/07
Fine TOMATO PULP BB (2X5KG)	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 from 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 tomato preparation.

INGREDIENTS

Tomato pulp.

ORIGIN OF RAW MATERIAL

Italy.

ORGANOLEPTIC CHARACTERISTICS

Colour: red, typical of tomato

Odour: typical of tomato

Flavour: sweet, typical of tomato, without aftertaste

Consistency: creamy

MICROBIOLOGICAL CHARACTERISTICS

Total microbic mesophile load <100 cfu/g

Lactic bacteria <10 cfu/g

Yeast <10 cfu/g

Moulds <10 cfu/g

Salmonella Absent in 25g

Listeria monocytogenes Absent in 25g

S. Aureus <10 cfu/g

Bacillus Cereus <10 cfu/g

E. Coli <10 cfu/g

Total coliforms <10 cfu/g

GMO

This product does not contain genetically modified organisms.

PROCESSING

The fresh tomatoes are carefully selected and washed, then blanched. The skins and seeds are almost completely removed and by means of an extrusion process. The thus obtained pulp is then dosed while hot

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into plastic bags, which are sealed and undergo a thermal treatment, in order to guarantee the product's stability over time at room temperature.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: BAG IN BOX 5/1
Net Weight: 10,000 kg
Sales Unit: 2 BAGS

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 5 DAYS
Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: MULTILAYER BAG.
Length: 390,0 mm
Width: 350,0 mm
Package weight: 41,75 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON
Secondary package length: 335,0 mm
Secondary package width: 255,0 mm
Secondary package height: 165,0 mm
Packing dimensions in mm: 335*255*165
Secondary packaging weight: 350,00 g

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 10
Layers per pallet: 8
Boxes per pallet: 80

Standard pallet 100X120
Boxes per layer: 12
Number of layers per pallet: 8
Boxes per pallet: 96

Container pallet 112X112
Boxes per layer: 13
Number of layers per pallet: 8
Boxes per pallet: 104

EAN CODE

EAN13: 8004980044292
ITF14: 08004980144299

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): 8- 8,5

Bostwick consistency: 4,5 - 6,5 CM

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