



<b>PRODUCT SPECIFICATION</b>	Mod POQ 02-24
<b>CODE 4913</b>	Rev 01 del 03/07
<b>POLPA FINE 5kg SAPORE AUSTRALIA</b>	Page 1 of 4

### 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

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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 tinplate cans. 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: 475,0 mm  
Secondary package width: 160,0 mm  
Secondary package height: 2,0 mm  
Packing dimensions in mm: 475\*160\*236  
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: 8004980049136  
ITF14: 08004980149130

#### **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

#### **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 - 8,50

Bostwick consistency: 4,5 - 6,5 CM

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