



Steriltom S.r.l.

**PRODUCT SPECIFICATION
FINE CRUSHED TOMATOES Code 06-7.0**

Size: 06X06 mm - °Bx: 7.0° minimum

Rev	Date	Revision description	Drawn up by	Checked by	Approved by
000	02/05/05	First version	Quality Manager	Production Manager	Management
001	30/08/10	Pathogen tests addition	Quality Manager	Production Manager	Management
002	24/05/12	Addition of nutritional values, allergens and ingredients origin	Quality Manager	Production Manager	Management
003	20/05/14	Modification of residual peels and stalks values	Quality Manager	Production Manager	Management
004	1/07/15	Modification of stability parameters, batch description, Insertion of claim managing requirements and special dietary requirements	Quality Manager	Production Manager	Management
005	1/07/17	Modification of allergens paragraph	Quality Manager	Production Manager	Management
006	21/07/2018	Shelf-life extension for bags size mini and batch code updating	Quality Manager	Production Manager	Management

1 – DEFINITION

Fine tomato pulp, in small pieces of quite regular shape, obtained from tomatoes that are selected, peeled, extruded and mixed with juice, upon discarding any foreign body.

2 – INGREDIENTS and ORIGIN

- | | |
|---------------------------------------|--|
| 2.1 - Tomatoes: | around 70 % (origin: Italy) |
| 2.2 - Tomato juice: | around 30 % (origin: Italy) |
| 2.3 - Acidity regulator, citric acid: | quantum satis, according to good manufacturing practice, max 0,20% (origin: China/ EU) |

In compliance with regulations CE no. 1829 and 1830 of 2003, tomato pulp does not contain GMOs, and it is not made from or does not have ingredients made from GMOs.

3 – PROCESSING

After the raw material quality check, the tomatoes are washed in water, and then electronically sorted.

The tomatoes are then steamed (around 100°C) and crushed.

The fine tomato pulp obtained is then partially drained and mixed with evaporated tomato juice in order to increase its °Bx, its density and smoothness.

At this stage the product can be put through three different procedures of production:

1. Production in aseptic bags;
2. Production in bags through hot filling;
3. Production in tinplate cans.

The first method consists in sterilizing the pulp (through heating, holding and cooling) and then filling aseptic bags of various sizes.

The second method is different from the first as it does not include the cooling after the holding stage; bags are hot filled and then cooled in water towers.

The third method consists in pre-sterilizing the pulp through the heating and holding phases, filling the tinplate cans and then pasteurizing them.

**Steriltom S.r.l.**

PRODUCT SPECIFICATION

FINE CRUSHED TOMATOES Code 06-7.0

Size: 06X06 mm - °Bx: 7.0° minimum**4 - FINISHED PRODUCT PARAMETERS****4.1 – Organoleptic properties**

Appearance:	Fine tomato pulp in discernible pieces, with a good consistency, and basically free from any kind of foreign material.
Colour:	Bright red, the typical colour of sound tomatoes that are picked with the right degree of ripeness.
Smell and taste:	Fresh and typical, without unusual odours or taste.

4.2 – Physical properties

Parameters Description	M.U.	Range	Analysis method
Initial dimensions of dices	mm	06X06	Visual inspection
Depigmented pieces	N°/100 g	< 10	Visual inspection
Rot and necrosis	%	Absents	Visual inspection
Residual skins	cm ² /100 g	< 6,00	Visual inspection
Stalks' weight	%	< 0,01	Visual inspection
Non vegetable material	%	Absent	Visual inspection

4.3 –Chemical properties

Parameters Description	M.U.	Range	Analysis method
°Brix (20°C on wet weight basis)	%	> 7,00	Refractometric
pH (20 °C on wet weight basis)		< 4,40	Potentiometric
Total acidity (% citric acid on wet weight basis) / Dry residue	%	< 9,50	Titration with phenolphthalein

Pesticides and heavy metalsIn compliance
with law in force

HPLC

4.4 –Bacteriological properties

<i>Parameters Description</i>	<i>M.U.</i>	<i>Range</i>	<i>Analysis method</i>
Beta-glucuronidase-positive Escherichia coli	CFU/g	<10	ISO 16649-2:2001
Clostridium perfringens	CFU/g	<10	UNI EN ISO 7937:2005
Coagulase positive staphylococci at 37°C (Staphylococcus aureus and other species)	CFU/g	<10	UNI EN ISO 6888-2:2004
Listeria monocytogenes	CFU/25 g	Absent	AFNOR BIO 12/11 - 03/04
Salmonella	CFU/25 g	Absent	AFNOR BIO 12/16 - 09/05
Yeasts and Moulds*	CFU/g	<10	MA M-AL-STAB rev.1 2013
Lactic bacteria	CFU/g	Absent	MA M-AL-STAB rev.1 2013
Total bacterial Count (Mesophilic aerobic*)	CFU/g	<100	MA M-AL-STAB rev.1 2013

Only for bags.*Aseptic bags and hot-filling bags: stable after 14 days incubation at 30°C.****Cans: stable after 7 days incubation at 55°C.**

Product subjected to pasteurization or sterilization heat treatment suitable for low acid canned foods, able to maintain commercial stability until the expiration date, in undamaged packaging kept at room temperature in cool, dry and clean place.



Steriltom S.r.l.

**PRODUCT SPECIFICATION
FINE CRUSHED TOMATOES Code 06-7.0**

Size: 06X06 mm - °Bx: 7.0° minimum

5 – SHELF LIFE

Drums and big-bags: 24 months from production date;

Aseptic bags and hot-filling bags (mini): 36 months from production date;

Cans: 36 months end year production date.

6 - PRODUCTION BATCH CODING

Drums and big bags:

Each container is specifically marked with a label with the following information:

Name and/or code of producer, product and ingredients' description, net weight, production batch and date, line of production and filling head, Best Before End, condition of use, SSCC code.

Example of BBE: 20/08/18 = Best Before End dd/mm/yy (Bags expiry date, 24 months from production date)

Small size aseptic bags and hot-filling bags:

An ink-jet spray printer marks each bag as follows:

**L6 A PLP Prod. Date: 20/08/2018
17:30 KK1 BBE 20/08/2021**

Cans:

An ink-jet spray printer marks each can as follows:

PLP-KK1-17:30-20/08/2018-BBE 31/12/2021

Where

L6 = Line of production n° 6

A = Filling head (if present)

PLP = Kind of product (eg. tomato pulp)

Prod. Date: 20/08/2018 = Production date dd/mm/yyyy

17:30 = Production hour hh:mm

KK1 = Producer's code (of Steriltom S.r.l.)

BBE 20/08/2021 = Best Before End dd/mm/yyyy (Bags expiry date, 36 months from production date)

BBE 31/12/2021 = Best Before End dd/mm/yyyy (Cans expiry date, 36 months end year production date)

7 - PRIMARY PACKAGE

Aseptic and hot-filling process: various size bags, made of a compound of aluminum and plastic suitable for alimentary use.

Technical features: available on request.

Cans process: tinsplate container with lid, suitable for alimentary use.

Technical features: available on request.

8 – STORAGE

Small size aseptic bags and hot-filling bags and cans: at ambient temperature, in cool, indoor clean and dry places.

Big size aseptic bags (drums and big bags): at ambient temperature.

9 – NET WEIGHT

Big bags: 850 Kg

Drums: 205 or 210 Kg

Aseptic bags: 10 or 15 Kg

Hot-filling bags: 1, 3, 5 or 10 kg

Cans: 2,5 Kg (can volume 2650 ml) or 3,0 Kg (can volume 3100 ml) or 4,05 Kg (can volume 4250 ml).



Steriltom S.r.l.

PRODUCT SPECIFICATION
FINE CRUSHED TOMATOES Code 06-7.0

Size: 06X06 mm - °Bx: 7.0° minimum

10 – CLAIMS

Each claim must be forwarded by mail to: qualita@steriltom.com and/or ufficioqualita@steriltom.com. Due to the flex-cracking problem, it is recommended to use the product within 30 days from its arrival. Steriltom does not respond of damages caused by flex-cracking after 90 days from the delivery date. In case of claim forwarded beyond 90 days from the products delivery date, the customer must supply suitable papers/records proving that the lack of conformity was existing at the delivery moment. In order to carry out correct management and analysis of the claim, the compulsory and minimum data that must be forwarded are followings : invoice number and/or documentary evidence of transportation (bill of entry) and/or SSCC code printed on the pallet label and/or TMC-BBE code printed with inkjet on the carton and/or inkjet labelling completed with batch number and production hour present on white latten cans and on bags.

11 – NUTRITIONAL VALUES

Nutritional values for 100 g	
Energetic value	29 Kcal - 121 KJ
Fat	0,14 g
Of which saturates	0,02 g
Carbohydrate	5,87 g
Of which sugars	5,07 g
Fibre	0,80 g
Protein	1,49 g
Salt	0,12 g

12 – ALLERGENS

We reasonably suppose there is no risk of unintended cross contamination about:

1. Gluten-based grains (namely: wheat, rye, barley, oats, spelt, kamut, or their hybrid strains) and derived products.
2. Shellfish and shellfish products (crustaceans and molluscs).
3. Eggs and egg-based products.
4. Fish and fish products.
5. Peanuts and peanut-based products.
6. Soy and soy-based products.
7. Milk and dairy products (including lactose).
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazilian nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*) and derived products.
9. Celery and celery-based products.
10. Mustard and mustard-based products.
11. Sesame seeds and sesame seed- based products.
12. Sulphur dioxide e sulphites higher than 10 mg/kg or 10 mg/l referred to as SO₂.
13. Lupins and lupin-based products.
14. Molluscs and products thereof.



Steriltom S.r.l.

**PRODUCT SPECIFICATION
FINE CRUSHED TOMATOES Code 06-7.0**

Size: 06X06 mm - °Bx: 7.0° minimum

13 - SPECIAL DIETARY REQUIREMENTS

Product without use restriction, suitable for coeliacs, vegetarians, ovo-lacto-vegetarian, ovovegetarian, lacto-vegetarian, vegans.
Suitable for Halal and Kosher diet.

Date	Customer	Name and position	Signature and Stamp of Approval