

	<b>TECHNICAL SPECIFICATION</b> <b>PEELED TOMATOES</b> <b>3000G</b> <b>PHSISPT02</b>	Ed.3 Rev.1 Date 19.08.2019 Page 1 of 3
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PRODUCT DETAILS			
Product name	Peeled Tomatoes in tomato juice		
Product description	Peeled Tomatoes in tomato juice are prepared from bright, distinct red colour tomatoes. The juice shall be viscous. Sealing and thermal processing are carried out to ensure optimum seal integrity, product quality and microbiological stability.		
Legislative references	D.M 11/08/2017 D.L. 852/2004 Codex Alimentarius Reg. CE 1169/2011		
Nominal size	Can capacity	Net weight	Drained weight
3000g	2650ml	2500g	1500g
Ingredients	Peeled Tomatoes 60% Tomato Juice 39,99% Acidity Regulator: Citric Acid 0,01%.		
Country of Origin of Ingredients	Tomatoes: Italy Tomato Juice: Italy Citric Acid: Belgium/China		
Raw materials	Fresh, ripe, typical red tomatoes. The product does not contain raw materials (tomatoes) or additives coming from genetically modified organisms.		
ORGANOLEPTIC PROPERTIES			
Tomatoes shall be firm but not hard or may be slightly soft. The tomato juice shall be viscous and rich with good adherence to the fruit without syneresis.			
Aroma	Fresh typical tomato odour. Slightly sweet.		
Texture	Softy tomato that hold their shape yet are yielding to the pallet. Free from woody, though or hard pieces or soft, mushy flesh.		
Flavour	Typical canned tomato flavour, with fresh clean tomato flavour with slightly sweet aftertaste free from off flavours chemical or metallic notes.		
CODING / TRACEABILITY			
By inkjet on top or bottom of the can  Bath Code: <b>IMC1 E123 P</b> <b>IMC1</b> = Company (Authorized by the Ministry of Trade and Industry/Ministry of Agriculture) <b>E</b> = Letter identifying the year of production <b>123</b> = Julian day <b>P</b> = Manufacturing code – P= Peeled Tomatoes			
PHYSICAL CHARACTERISTICS			
Parameter	Standard	Tolerance	Methodical Reference
Net Weight (g)	2500	-	D.M. 03/02/1989(met.3)
Drained Weight (g)	1500	-	D.M. 03/02/1989(met.4)
Drained Weight (%)	60	-	Calculation
Wholeness	70%	≥70%	D.M. 12/09/1974(met.4)
Optical Residue (°Brix)	7.0	±0.5	D.M. 03/02/1989(met.8)
pH	4.30	± 0.1	D.M. 03/02/1989(met.17)
Vacuum (cmHg)	> 4	≥ 4	Internal method
Skins (cm²/100g)	< 3	≤ 3	D.M. 12/09/1974(met.5)
Howard moulds count (%)	< 40	≤ 40	D.M. 12/09/1974(Howard)
Foreign bodies	Absent		
Vegetable foreign bodies	Absent		
HEAVY METALS / PESTICIDES (In accordance with the tresholds and regulations in the EC)			
Iron	<50 mg/kg		
Cadmium	<0.050 mg/kg		
Lead	< 0.10 mg/kg		
Pesticides	<0.01 mg/kg		

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MICROBIOLOGICAL STANDARD			
Commercial stability (method AFNOR)	Stable product after a 7 day incubation at 55°C		
	Stable product after a 14 day incubation at 37°C		
Shelf life	36 months from production		
NUTRITIONAL VALUES			
Average composition per 100 g			
Energy	80 KJ		
	19 Kcal		
Total fat of witch saturated	0.1 g 0 g		
Carbohydrates of witch sugar	3.0 g 3.0 g		
Fibre	0.8 g		
Proteins	1.1 g		
Salt	0.075 g		
Sodium	0.04 g		
STORAGE – HANDILING – DISTRIBUTIONS			
Product to be stored, moved and distributed at room temperature in conditions protected from the external environment and contaminants.			
STORAGE INSTRUCTIONS			
Store in a cool dry place. Once opened, empty contents into an airtight container, refrigerate at 1-4° C and use within two days.			
CUSTOMER PREPARATION			
The product can be consumed as it is or after cooking, as an ingredient for the preparation of sauces and other dishes.			
ALLERGENS			
ALLERGEN	Present in the product	If present source	Handled on the production site
Cereals containing gluten, i.e. wheat, rye,barley,oat, emmer, kamut, their derivative strains and by-product	No	No	No
Crustaceans and products based on shellfish	No	No	No
Eggs and by-products	No	No	No
Fish and products based on fish	No	No	No
Peanuts and peanuts-based products	No	No	No
Soy and soy-based products	No	No	No
Milk and dairy products (lactose included)	No	No	No
Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products	No	No	No
Celery and products based on celery	No	No	No
Mustard and mustard-based products	No	No	No
Sesame seeds and sesame seeds-based products	No	No	No
Sulphur dioxide and sulphites in concentrations above 10 mg/Kg	No	No	No
Lupine and lupine-based products	No	No	No
Molluscs and products based on molluscs	No	No	No
Shrimp	No	No	No
Crab	No	No	No
Salmon and Salmon roe	No	No	No
Squid	No	No	No
Mackerel	No	No	No
Orange	No	No	No
Kiwi Fruit	No	No	No
Banana	No	No	No
Apple	No	No	No
Peach	No	No	No
Yam	No	No	No

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Peanuts	No	No	No
Beef	No	No	No
Chicken	No	No	No
Pork	No	No	No
Gelatin	No	No	No

#### SPECIAL DIETARY REQUIREMENTS

Suitable for Ovo - lacto vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Kosher diets	Yes
Suitable for Halal diets – certificated	Yes
Suitable for Coeliacs	Yes
Suitable for Diabetics	Yes
Free from Genetically Modified Organisms (GMO)	Yes
Free from Caffeine	Yes
Free from Sweeteners	Yes

#### PRIMARY PACKAGING

Tin plate can with welded side seam, lid and label.	Volumetric Capacity	2650ml
	Net Weight	2500g
	Body can	BS E4 / 1 – INTERNAL BLANK / EXTERNAL GOLD
	Lid can	E4/1
	Dimension	Diameter 158mm – Height 151.6mm
	Tare Weight	236g
	Gross Weight	2736g

Updated on 14.10.2020

<u>Compiled by QA</u> Anna D'Auria	<u>Controlled by EQM</u> Lucia Sellitti	<u>Approved by Direction</u> Alfonso Pepe
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Approved by customer on

(Stamp and signature)