

## TOMATENPULP

### EAN 54 200532 0623 8

### TECHNISCHE FICHE – 29/08/2023

**Ingrediënten:** tomaten, tomatensap, zuurteregelaar: citroenzuur.

#### Voedingswaarden per 100 g

Voedingswaarde	118 kJ 28 kcal
Koolhydraten	4,9 g
- Waarvan suikers	3,7 g
Vetten	0,1 g
- Waarvan verzadigd	0,0 g
Proteïnen	1,1 g
Zout	0,03 g

#### Allergeneninformatie

+ = aanwezig

- = afwezig volgens recept

? = onbekend, kan mogelijk sporen bevatten van ...

Gluten	-
Schaaldieren	-
Ei	-
Vis	-
Aardnoten (pinda's)	-
Soja	-
Melk (inclusief lactose)	-
Noten (schaalvruchten)	-
Selderij	-
Mosterd	-
Sesam	-
Zwavel dioxide – sulfieten (E220-E228) in concentraties van meer dan 10 mg/kg of 10 mg/L, uitgedrukt als SO <sub>2</sub>	-
Lupine	-
Weekdieren	-

## TOMATENPULP

### EAN 54 200532 0623 8

### TECHNISCHE FICHE – 29/08/2023

#### Omschrijving

Crushed tomatoes are prepared from *Lycopersicon Esculentum* Mill, health, fresh and ripe tomatoes. Tomatoes are washed, scalded, peeled and crushed, mixed with tomato juice and citric acid as pH regulator if necessary. Pasteurized and aseptically filled.

#### Afkomst

Origin tomatoes: 100% Italian.

#### Sensorische eigenschappen

Colours	Red typical of ripe tomato.
Taste	Typical, good, without extraneous notes.
Texture	Crushed tomatoes in juice, homogeneous.
Smell	Typical, fresh, without extraneous notes.

#### Chemische, fysische en microbiologische eigenschappen

PARAMETRS	LIMITS	METHOD
Net weight	10 kg	Metrological control
Colour	> 1,85	Hunter a/b 20°C
pH	< 4,45	pH-meter
Brix	6-8°	Refractometer at 20°C
Skins	≤ 1250 cm <sup>2</sup> /10Kg net weight	Area counting.
Vacuum	Present	
Moulds	≤ 60% of positive fields	Howard
Microbiological	Stable after incubation at 32°C for 14 days.	Incubation test

**TOMATENPULP**  
**EAN 54 200532 0623 8**  
**TECHNISCHE FICHE – 29/08/2023**

**Regelgeving**

Guarantee of absence of GMO, nanomaterials and ionized product	Yes
Conforming to legislation on food safety and labelling of EU Reg	Yes
Presence of heavy metals and pesticides in compliance with EU Reg	Yes

**Labels**

Example and explanation of batch code	Production year letter fixed by Ministry + production progressive day from 001 to 365.  F=2022 ex. F254
Expiry date	dd/mm/yyyy

**Bewaring**


Store at room temperature in a cool, dry place. Once opened keep refrigerated.

SHELF LIFE: 24 months

**TOMATENPULP**  
**EAN 54 200532 0623 8**  
**TECHNISCHE FICHE – 29/08/2023**

**Logistieke details**

**Primary packaging specification**

SIZE	
NET WEIGHT	10 kg
Material	Multilayer aseptic bag with open/close plastic cap+carton
Size	19x20x33 cm
Packaging weight	90+270+4 g

**Pallet (EUR/EPAL 80X120)**

N° case	96
Case/layers	24
N° layers	4
N° unity/pallet	96
High (cm)	147
Weight (Kg)	1021