

## HELE GEPELDE TOMATEN

EAN 54 200532 0533 0

TECHNISCHE FICHE – 29/08/2023

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

### Voedingswaarden per 100 g

Voedingswaarde	85 kJ 20 kcal
Koolhydraten	3,0 g
- Waarvan suikers	3,0 g
Vetten	0,1 g
- Waarvan verzadigd	0,0 g
Proteïnen	1,2 g
Zout	0,05 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	-

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### Omschrijving

Diced tomatoes are prepared from *Lycopersicon esculentum* Mill, health, fresh and ripe tomatoes. Tomatoes are washed, scalded, peeled and chopped, mixed with tomato juice and citric acid as pH regulator if necessary. Packed in tin and heat treated.

### Afkomst

Origin tomatoes: 100% Italian.

### Sensorische eigenschappen

Colours	Red typical of ripe tomato.
Taste	Typical, good, without extraneous notes.
Smell	Typical, fresh, without extraneous notes.
Aspect	Whole peeled tomatoes in tomato juice. Good texture.

### Chemische, fysische en microbiologische eigenschappen

PARAMETERS	LIMITS	METHOD
Net weight	2500 g	Metrological control
Drained weight	1500 g	
Skins	≤ 300 cm <sup>2</sup> /10Kg net weight	Area counting
Vacuum	Present	
Colour	> 1,9	Gardner BCR plate
pH	< 4.5	pH-meter
Brix	> 5,5°	Riffractometer
Mould	≤ 40%	Howard Count – 7.5 Bx
Residual pesticide products and heavy metals	Meet the law	
Microbiological	Stable after incubation at 37° C for 14 days and 55°C for 7 days.	Incubation test

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#### 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.
Expiry date	F=2022 ex. F254 Dd/mm/yyyy

#### Bewaring

Store at room temperature in a cool, dry place. Once opened keep refrigerated in a not metallic container and consume within 3 days.

Shelf life : 36 months from production date


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#### Logistieke details

##### Primary packaging specification

SIZE	
NET weight	2500 g
Material	Tin can
Size	15,5x15 cm
Empty weight	236 g

##### Secondary packaging specification

Type	Shrink tray
Material	Cardboard, thermo film
Unite	6
Gross weight	16,8 kg
Size	48x32x16 cm

##### Pallet (EUR/EPAL 80x120)

N° case	45
Case/layers	5
N° layers	9
N° unity/pallet	270
High	160 cm
Weight	771 kg