

TECHNICAL SHEET: ORGANIC PEELED TOMATOES IN TOMATO JUICE 3 kg

Core Information			
Mfg ID	2242		
Product Category	Dry/Can Fruit & Veg		
Material Description	Organic Italian whole peeled tomatoes in tomato juice		
Pack	6		
Size	#9		
Name as it Appears on Packaging	Organic Italian whole peeled tomatoes in tomato juice		
Packaging Configuration: Case			
Units per Case	6		
Piece Count	6		
Piece Count UOM	Can		
Net Weight	33.0		
Net Weight UOM	Pounds		
Packaging Configuration: Unit			
Net Content per Unit	88		
Net Content per Unit UOM	Ounces		
Nutritional and Ingredients Information			
Ingredient Statement	Organic Peeled Tomatoes, organic tomato juice.		
Serving Size	100.0		
Serving Size UOM	Gram		
Nutrient: type and content			
	Quantity Contained	UOM	Reference intake of an average adult (8 400 KJ/ 2 000 Kcal)
ENERGY	91/22	kJ/Kcal	1%
FAT	0.0	Gram	0%
Of which: saturates	0.0	Gram	0%
CARBOHYDRATES	3.0	Gram	1%
Of which: sugar	3.0	Gram	3%
FIBRE	1.0	Gram	-
PROTEIN	1.2	Gram	2%
SALT	0.03	Gram	1%
Allergen Statement			
	None		
Diet Type			
	Kosher (siKs) Gluten Free GMO free No added sugar Lactose free Suitable for vegetarians		



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Analytical Parameters		
<i>Organoleptic characteristic</i>	<i>Consistence</i>	Normal
	<i>Flavor</i>	Characteristic, without external notes
	<i>Odor</i>	Typical, without metal after taste
	<i>Colour</i>	≥ 2.20 a/b GARDNER
<i>Physiochemical Characteristics</i>	<i>Net weight</i>	2500 g
	<i>Drained weight</i>	≥ 60% declared net weight
	<i>Skins</i>	≤ 3 cmq x 100 g of product
	<i>Vacuum</i>	≥ 2 cm Hg
	<i>pH</i>	≥ 4,00 ≤ 4,50
<i>Microbiological Characteristics</i>	<i>Optical residual</i>	≥ 5.50 ≥ 5.80
	<i>Howard Mould count</i>	≤ 40%
	<i>Microbiological test</i>	Stable after incubation at 37°C
Other Informations		
<i>Shelf life</i>	36 months	
<i>Storage</i>	Enviroment temperature (preferably below 35°C)	
<i>Standard packaging</i>	Tray in thermo wrapped 6x2500g	

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