

**TECHNICAL SHEET: PEELED TOMATOES SAN MARZANO DOP**

<b>Core Information</b>			
Mfg ID	2242		
Product Category	Dry/Can Fruit & Veg		
Material Description	PEELED TOMATOES SAN MARZANO DOP		
Pack	6		
Size			
Name as it Appears on Packaging	PEELED TOMATOES SAN MARZANO DOP		
<b>Packaging Configuration: Case</b>			
Units per Case	6		
Piece Count	6		
Piece Count UOM	Can		
Net Weight	39.0		
Net Weight UOM	Pounds		
<b>Packaging Configuration: Unit</b>			
Net Content per Unit			
Net Content per Unit UOM	Ounces		
<b>Nutritional and Ingredients Information</b>			
Ingredient Statement	Peeled San Marzano DOP , tomato juice, salt. Acidy regulator: citric acid. Ingredients do not contain GMO and allergens..		
Servings Per Container	3		
Servings Per Container Type	about		
Preparation State	Unprepared		
Serving Size	130.0		
Serving Size UOM	Gram		
Serving Size Description	½ Cup		
<b>Nutrient: type and content</b>			
	Quantity Contained	UOM	Daily Value Intake Percent
<b>CALORIES</b>	25	Calories (Kcal)	-
<b>CALORIES FROM FAT</b>	0	Calories (Kcal)	-
<b>TOTAL FAT</b>	0	Gram	0%
<b>SATURATED FAT</b>	0	Gram	0%
<b>TRANSFATTY ACIDS</b>	0	Gram	-
<b>CHOLESTEROL</b>	0	Milligram	0%
<b>SODIUM</b>	160	Milligram	7%
<b>TOTAL CARBOHYDRATES</b>	4	Gram	1%
<b>DIETARY FIBER</b>	1	Gram	4%
<b>SUGAR</b>	4	Gram	-
<b>PROTEIN</b>	2	Gram	-
<b>CALCIUM</b>	10	Milligram	1%
<b>IRON</b>	0.4	Milligram	2%
<b>VITAMIN D</b>	0	Microgram	0%
<b>POTASSIUM</b>	300	Milligram	9%
<b>ADDED SUGARS</b>	0	Gram	0%
<b>Allergen Statement</b>	None		
<b>Diet Type</b>	Gluten Free GMO free No added sugar Lactose free Suitable for vegetarians		

<b>Analytical Parameters</b>		
<i>Organoleptic characteristic</i>	he taste of San Marzano DOP tomato is typically sweet and sour, elongated shape of the berry with parallel longitudinal depressions, bright red color, scarce presence of seeds and placental fibers, bright red skin and easy to peel	
<i>Physiochemical Characteristics</i>	<i>Net weight</i>	2.500 g
	<i>Drained weight</i>	≥ 65% declared net weight
	<i>Skins</i>	≤ 3 cmq x 100 g of product
	<i>Vacuum</i>	≥ 2 cm Hg
	<i>pH</i>	≥ 4.20 ≤ 4.50
<i>Microbiological Characteristics</i>	<i>Optical residual</i>	≥ 6.00
	<i>Howard Mould count</i>	≤ 30%
	<i>Microbiological test</i>	Stable after incubation at 37°C
<b>Other Informations</b>		
<i>Shelf life</i>	36 months	
<i>Storage</i>	Enviroment temperature (preferably below 35°C)	
<i>Standard packaging</i>	Tray in thermo wrapped 6x3000g	

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