

TECHNICAL SHEET: MASHED TOMATOES 700ML

Core Information			
Mfg ID	2242		
Product Category	Dry/Can Fruit & Veg		
Material Description	Strained tomatoes with salt, stabilized by heat process.		
Pack	12		
Size			
Name as it Appears on Packaging	Strained tomatoes with salt, stabilized by heat process.		
Packaging Configuration: Case			
Units per Case	12		
Piece Count	12		
Piece Count UOM	Can		
Net Weight	25		
Net Weight UOM	Pounds		
Packaging Configuration: Unit			
Net Content per Unit			
Net Content per Unit UOM	Ounces		
Nutritional and Ingredients Information			
Ingredient Statement	Tomatoes, acidity regulator: citric acid. Ingredients do not contain GMO and allergens.		
Servings Per Container	5		
Servings Per Container Type	about		
Preparation State	Unprepared		
Serving Size			
Serving Size UOM	Gram		
Serving Size Description	½ Cup		
Nutrient: type and content			
	Quantity Contained	UOM	Daily Value Intake Percent
CALORIES	30	Calories (Kcal)	-
CALORIES FROM FAT	0.0	Calories (Kcal)	-
TOTAL FAT	0.0	Gram	0.0
SATURATED FAT	0.0	Gram	0.0
TRANSFATTY ACIDS	0.0	Gram	0.0
CHOLESTEROL	0.0	Milligram	0.0
SODIUM	50.0	Milligram	2.0
TOTAL CARBOHYDRATES	5.0	Gram	2.0
DIETARY FIBER	3.0	Gram	12.0
SUGAR	5.0	Gram	-
PROTEIN	2.0	Gram	-
VITAMIN A	0.0	Microgram	0.0
VITAMIN C	0.0	Milligram	0.0
CALCIUM	0.0	Milligram	2.0
IRON	0.4	Milligram	2.0
FOLATE	0.0	Microgram	0.0
VITAMIN D	0.0	Microgram	0.0
POTASSIUM	300	Milligram	9.0
ADDED SUGARS	0.0	Gram	0.0
Allergen Statement	None		
Diet Type	Kosher (siKs) Gluten Free GMO free No added sugar Lactose free Suitable for vegetarians		

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>	680 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>	≥ 6.50						
	<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 12x680g						
Palletization	Tin	Units	Case	Weight	Pallet			
<i>Standard</i>	<i>Diameter x h x c</i>	<i>Case</i>	<i>L x L x h</i>	<i>Case</i>	<i>Cases</i>	<i>Layers</i>	<i>Packages</i>	<i>Height</i>

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