



**Sandhurst Fine Foods**

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**DATE:** 7/08/24

**PRODUCT SPECIFICATION:** Mutti Pizza Sauce Classica 6xA10

**PRODUCT CODE:** MPSAUCLASA10(6)

**COUNTRY OF ORIGIN:** Italy

**INGREDIENTS:** Tomato (99%), salt.

**PERCENTAGE OF AUSTRALIAN INGREDIENTS:** 0%

**WEIGHT DECLARATION:** Net Weight: 3000g, Drained Weight: NA

**PACKAGING:** 6 x 3 0 0 0 g

**SHELF LIFE:** 1095 days

**SHELF LIFE AFTER OPENING:** Refrigerate after opening and consume within 5 days.

**RECOMMENDED STORAGE CONDITIONS:** Store at room temperature in a cool and dry place.

**MANDATORY WARNING & ADVISORY STATEMENT:** NA

**SUGGESTION OF USE:** For better results add 30% lukewarm water and mix well before spreading the product on the pizza base.

**NUTRITION INFORMATION:** Servings per package 30, Serving size:100g

	Average per serve	Average qty per 100g
Energy	169kJ	169kJ
Protein	1.8g	1.8g
Fat, total	LESS THAN 1g	LESS THAN 1g
Saturated	LESS THAN 1g	LESS THAN 1g
Carbohydrate	6.6g	6.6g
Sugars	4.8g	4.8g
Sodium	300mg	300mg

\*Information is based on average values

**1. PHYSICAL:**

- |            |   |
|------------|---|
| a. Taste:  | Typical of tomato.  |
| b. Smell:  | aromatic smell of tomato  |
| c. Colour: | Bright red.   |
| d. Texture | Homogenous, thick texture, free from syneresis.<br>Product not finely refined with presence of seeds. |

**2. CHEMICAL**

- |                     |              |
|---------------------|--------------|
| a. Sulphur:         | N/A          |
| b. Salt: (%)        | N/A          |
| c. Acid:            | 5.0 – 9.0%   |
| d. pH:              | 4.2 – 4.5    |
| e. Total Chlorides: | 0.6 – 1.1%   |
| f. Optical Residue: | 10.5 – 12.5% |

**3. MICROBIOLOGICAL**

- |                     |              |
|---------------------|--------------|
| a. E. coli:         | <10 cfu/g    |
| b. Yeasts & Moulds: | <10 cfu/g    |
| c. Salmonella:      | Negative/25g |
| d. Listeria Sp:     | Negative/25g |

**4. ALLERGENS:**

**5. HALAL** Yes

**6. GMO Free?** Yes

**7. Suitable for vegan?** Yes