



EXTERNAL DOCUMENT

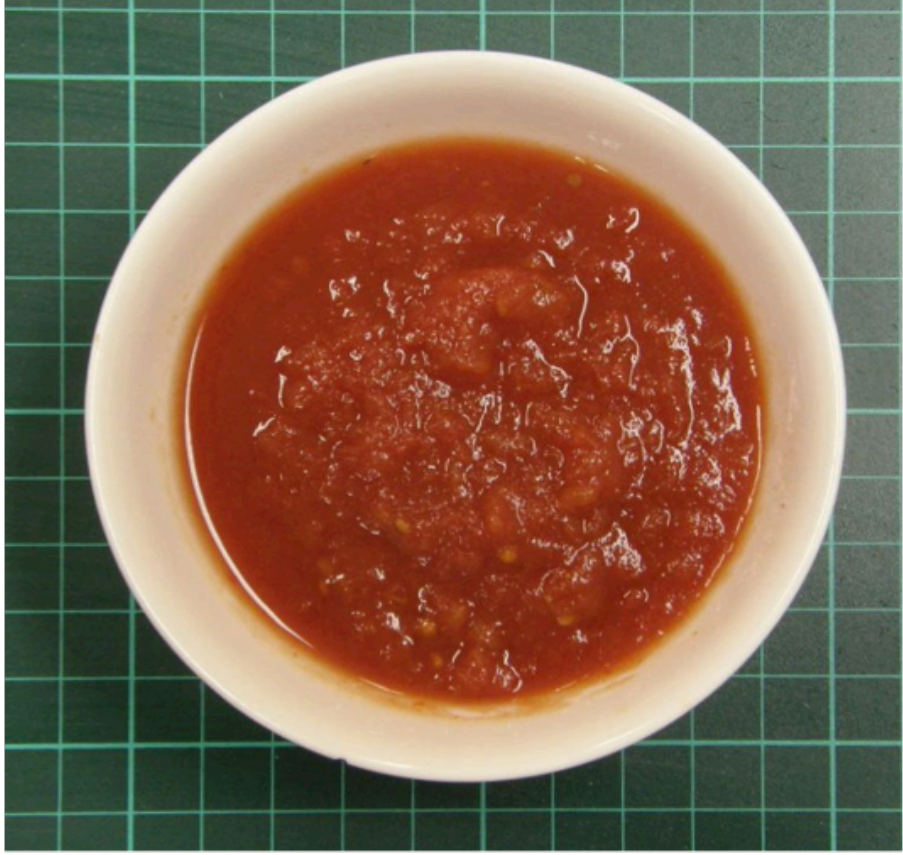
Italian Crushed Tomatoes 10kg



Core Details

Brand	Riviana Food Services
Product	Italian Crushed Tomatoes 10kg
Riviana Product Number	2479050
APN	9300602352806
TUN	19300602352803

Product Information

<p>Organoleptic properties</p>	<p>Crushed Tomatoes have been prepared from ripened, peeled, diced tomatoes, that have the stems & calices removed and are in tomato juice. The product should be a bright red to reddish-orange in colour with discernible pieces of tomatoes, visible seeds & some core present. The texture should be soft, though slightly fibrous. It has a rich tomato flavour, slightly acidic aroma and is free from off or objectionable odours.</p>
<p>Appearance</p>	<p>Grid 1cm X 1cm.</p> 

Ingredients

<p>Ingredient List on Label</p>	<p>Crushed Tomatoes (70%), Tomato Juice, Food Acid (330).</p>
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Nutritional Information

<p>Serving Size</p>	<p>Servings per package: 200 Servings size: 50g</p>	
	<p>Average Quantity Per Serving</p>	<p>Average Quantity Per 100g</p>
<p>Energy</p>	<p>47 kJ</p>	<p>93 kJ</p>
<p>Protein</p>	<p>0.9 g</p>	<p>1.7 g</p>
<p>Fat - total</p>	<p>0.1 g</p>	<p>0.2 g</p>
<p>-- Saturated</p>	<p>0.1 g</p>	<p>0.1 g</p>
<p>Carbohydrate</p>	<p>0.8 g</p>	<p>1.6 g</p>
<p>-- sugars</p>	<p>0.8 g</p>	<p>1.6 g</p>
<p>Sodium</p>	<p>4 mg</p>	<p>7 mg</p>

Allergens

Allergen Statement on Label	Absent
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GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Suitable
Halal	Suitable
Organic	Not certified
Vegetarian	Suitable
Vegan	Suitable

Country of Origin

Statement on Label	Product of Italy
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Storage & Shelf Life

Storage Conditions (unopened)	Cool, dry conditions
Storage Conditions (opened)	Refrigerate at or below 4°C
Shelf Life (unopened)	36 months
Shelf Life (opened)	Within 2 days
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	N/A
Inner coding - Explanation	N/A
Inner coding - Position	N/A
Inner coding - Type	N/A
Outer coding - example	L6 A PLP Prod. Date: 01/10/2019 17:30 KK1 BBE 01/10/2022 J274
Outer coding - Explanation	L6 = Line of production A = Filling head (if present) PLP = Type of product (eg. tomato pulp) Prod. Date: 01/10/2019 = Production date dd/mm/yyyy 17:30 = Time code hh:mm KK1 = Producer's code BBE 01/10/2022 = Best Before End dd/mm/yyyy J=Year of production (J=2019) 274= Progressive number of the day [1-365] starting from the beginning of the year (eg. 274: 1st October)
Outer coding - Position	Side of carton
Outer coding - Type	Black inkjet

Physical Properties

Net Weight Limits	10.0 kg (min)
Net Weight Method	Electric Balance
Drained Weight Limits	6.0 kg (min)
Drained Weight Method	Electric Balance

Microbiological Properties

Standard Plate Count Limits	<100 cfu/g
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	<10 cfu/g
Yeast and Moulds Method	AS 5013.29
Lactic Acid Bacteria Limits	<10 cfu/g
Lactic Acid Bacteria Method	AS 5013.29

Chemical Properties

pH Limits	< 4.4
pH Method	AOAC 981.12
Acid (%) Limits	< 9.5 (as citric)
Acid (%) Method	AOAC 942.15
Brix° or Soluble Solids Limits	5.5 (min)
Brix° or Soluble Solids Method	AOAC 932.15
Pesticides Limits (FICA Requirement)	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method (FICA Requirement)	04-048 Pesticides in Food by GC/MS
Lead Limits	<250mg/kg
Lead Method	USEPA 6020 ICP-MS Rev 1 January 1998

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	

Miscellaneous

Other information for label	N/A
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Packaging - Marketing

Carton Configuration	1 x 10kg
Pallet Configuration	4 layers x 20 cartons = 80 cartons (for internal warehousing purposes)

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