



Product Details			
Brand Name	Val Verde	Product Name	Crushed Tomatoes
Item Code	TP099	Product Category	Tomato product (TP)
Specs Issue Date	27.08.2020	Supersedes	24.01.2019
Spec Reference	Supplier specs		

Product Description (Product manufactured in accordance with the Australian Food Standards Code)	Tomato pulp, obtained from tomatoes that are selected, peeled, extruded and mixed with juice, upon discarding any foreign body.
Ingredient Declaration	Tomatoes, Tomato Juice, Acidity Regulator: Citric Acid (E330).
Country of Origin	Italy

	Parameter	Limits
Physical Requirements	Taste	Fresh and typical, without unusual odours or taste.
	Colour	Bright red, the typical colour of sound tomatoes that are picked with the right degree of ripeness.
	Flavour	Fresh and typical, without unusual odours or taste.
	Texture	Discernible tomato pieces of good consistency, free from any kind of foreign material.
Chemical and Analytical Standards	pH	<4.40
	Drained Weight	>1.5 Kg
	Salt	-
	Moisture	-
	Vacuum	-
	Pesticides	In compliance with law in force
Microbiological Standards	Heavy Metals	In compliance with law in force
	Total Viable Count	Total bacterial Count (Mesophilic aerobic*) <100 CFU/g
	Coliforms	Beta-glucuronidase-positive Escherichia coli <10 CFU/g
	E.Coli	Beta-glucuronidase-positive Escherichia coli <10 CFU/g
	S. Aureus	Coagulase positive staphylococci at 37°C (Staphylococcus aureus and other species) <10 CFU/g
	Salmonella	Absent in 25 g
	Yeasts	<10 CFU/g*
Moulds	<10 CFU/g*	
Nutritional Data (for drained portion of contents)		
Serving size:	200 g	Servings per package: 12.5
Figures calculated from analytical values of compositional ingredients and may vary between batches		
Average Quantities Per 100g		
Energy	121 kJ	
Protein	1.5 g	
Fat, Total	0.1 g	
Saturated	0 g	
Carbohydrate	5.9 g	
Sugars	5.1 g	
Sodium	48 mg	

Packaging and Coding Details		
Primary Packaging	Date Code Location	Cans:
	Date Code Example	An ink-jet spray printer marks each can as per following example: PLP-KK1-17:30-20/08/2018-BBE 31/12/2021
	Date Code Explanation	
	Lot Code Location	Where
	Lot Code Example	PLP = Kind of product (e.g. tomato pulp) Prod. Date: 20/08/2018 = Production date dd/mm/yyyy 17:30 = Production hour hh:mm KK1 = Producer's code (of Steriltom S.r.l.) BBE 31/12/2021 = Best Before End dd/mm/yyyy (Cans expiry date, 36 months end year production date)
	Lot Code Explanation	
	Primary Type	Tinplate Can: 3000g stackable Body: Electrolytic Tin Plate, white lacquered inside; not lacquered outside. Bottom Lid: TFS white lacquered inside; lacquered outside. Easy Open End: TFS white lacquered inside; lacquered outside.
	Primary Barcode	EAN: 9 310175 102289 
	Method of Seal	Tinplate can
Secondary Packaging	Date Code Location	On tin's lid
	Date Code Example	On tin's lid
	Date Code Explanation	Please see above.
	Lot Code Location	Please see above.
	Lot Code Example	Please see above.
	Lot Code Explanation	Please see above.
	Secondary Type	Cardboard base with Plastic Shrink wrap
	Secondary Barcode	TUN: 9 310175 102289
	Number of Units	6
Method of Seal	Shrink wrap	
Product Weight Information		
Primary Packaging	 or Net Weight	Net Weight 2.5 Kg e
	Product Gross Weight	2.747 Kg
	Product Drained Weight (if applicable)	>1.5 Kg
	Packaging Weight (Tare Weight)	0.247 Kg (tinplate can + label)
Secondary Packaging	Product Gross Weight	16.65kg
	Product Net weight	-
	Packaging Weight (Tare Weight)	-
Pallet Configuration	Pallet type	95x115 cm
	Pallet material	Wood
	Pallet size [mm]	95x115 cm (950x1150 mm)
	Pallet max height [mm]	170 cm (1700 mm)
	Cartons or Crates per pallet	70 Carton shrinks per pallet

Shelf Life Information (Frozen and Ambient Products)			
Ambient	Best Before or Use By	36 months	
Frozen	Best Before or Use By (Frozen Product)	NA	
	Best Before or Use By (Thawed Product)	NA	
Thawing Time (Frozen Products)	NA		
Storage Instructions	Store in a cool, dry and clean place. Once opened keep refrigerated below 4°C and consume within 2 days.		
Customer Preparation	The product can be ready to use without cooking or heated as sauce for pasta, rice, meat or fish. It can also be used as base to produce ready dishes (pizza, lasagne, etc..) or sauces.		
GM Status	In compliance with regulations CE no. 1829 and 1830 of 2003, tomato pulp does not contain GMOs, and it is not made from or does not have ingredients made from GMOs.		
Irradiation Status	Food must not be irradiated unless there is a specific permission in Standard 1.5.3 of the Foods Standards Code to irradiate the food.		
Claims	No Artificial Colours, Preservatives or Flavours, 99% Fat Free, No added Sugar or Salt.	Warnings	NA
Kosher Certified	Yes/No: (No)	Halal Certified	Yes/No: (No)
Organic	Yes/No: (No)	Vegetarian Suitable	Yes/No: (Yes)
Vegan Suitable	Yes/No: (Yes)	Ovo Lacto Vegetarian Suitable	Yes/No: (Yes)
Lacto Vegetarian Suitable	Yes/No: (Yes)		
Additional logos / accreditations	-		
Sensitive Population	Intended for general population.		

Allergen type	Classification*	Advisory statement
	*Allergen statement: the presence or absence of allergens is defined according to the following classifications.	
	<ol style="list-style-type: none"> 1. Present: naturally found or deliberately added to the food 2. May be present in trace amounts due to potential cross contamination 3. Completely absent 4. Refined from potential allergen but all protein removed during refining 	
Cereals containing gluten and their products (including wheat, rye, barley, oats, spelt and their hybridized strains)	3	
Crustacea and their products	3	
Egg and egg products	3	
Fish and fish products	3	
Milk and milk products	3	
Peanuts and soybeans, and their products	3	
Added Sulphites >10mg/kg or more	3	
Tree nuts and sesame seeds and their products	3	
Bee products: royal jelly, bee pollen, propolis.	3	
Lupins	3	

PQS (Photo Quality Standard)

Packaging
(Photo)



Finished
Product
(Photo)

