

TECHNICAL INFORMATION

SK SG86916

Rev. 7 of 24-Feb-2015

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TOMATO SAUCE TECHNICAL INFORMATION

Product description SUGO ALLA NAPOLETANA

Product SG86916

EAN code 8001250069160

Net weight 200 g

Gross weight approx. 365 g

Primary packaging Glass jar closed by metal cap

Secondary packaging Cardboard tray with thermal shrink film

Minimum packaging 12 jars

Pallet structure 19 trays per 10 layers = 190 trays

Retail unit Jar

Storage in a cool and dry place; once opened keep refrigerated

and use within 3 days.

Shelf-life 24 months

Ingredients list Tomato pulp 91,3%, extra virgin olive oil 2%, onion 2%,

rice starch, basil 1,3%, salt, sugar.

CHEMICAL-PHYSICAL CHARACTERISTICS

Soluble solids (°B) 9,2 - 12,2 pH 4,15 - 4,35 Bostwick sliding (cm/30") 5,5 - 8,5

Pesticide residue compliant to EC Reg N. 396/2005 and following amendments compliant to EC Reg N. 1881/2006 and following amendments

ALLERGENS (Dir. 2000/13/EC, EU Reg. N. 1169/2011 and following amendments) absent absent

MICROBIOLOGICAL CHARACTERISTICS

Stability test stable after 14 days at 30°C and after 7 days at 55°C

Total aerobic plate count < 1000 CFU/g
Yeast and moulds < 10 CFU/g
Lactobacilli < 10 CFU/g

AVERAGE NUTRITIONAL VALUES PER 100g

Energy value 249 kJ / 60 kcał

 Fat
 3,1 g

 of which saturates
 0,5 g

 Carbohydrate
 5,9 g

 of which sugars
 4,4 g

 Fibre
 1,6 g

 Protein
 1,2 g

 Salt
 0,97 g

ORGANOLEPTIC CHARACTERISTICS

Appearance pulpy

Colour brilliant red with green minced leaves

Flavour typical of tomato and basil typical of tomato and basil

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REV.	DATE	PREPARATION	APPROVAL	MODIFICATION



TECHNICAL INFORMATION

SK 5SG6916

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TOMATO SAUCE TECHNICAL INFORMATION

Product description SUGO ALLA NAPOLETANA

Product 5SG6916

EAN code 8001250219169

Net weight 400 g

Gross weight approx. 620 g

Primary packaging Glass jar closed by metal cap

Secondary packaging Cardboard tray with thermal shrink film

Minimum packaging 6 jars

Pallet structure 24 trays per 10 layers = 240 trays

Retail unit Jar

Storage in a cool and dry place; once opened keep refrigerated

and use within 3 days.

Shelf-life 24 months

Ingredients list Tomato pulp 91,3%, extra virgin olive oil 2%, onion 2%,

rice starch, basil 1,3%, salt, sugar.

CHEMICAL-PHYSICAL CHARACTERISTICS

Soluble solids (°B) 9,2 - 12,2 pH 4,15 - 4,35 Bostwick sliding (cm/30") 5,5 - 8,5

Pesticide residue compliant to EC Reg N. 396/2005 and following amendments compliant to EC Reg N. 1881/2006 and following amendments

ALLERGENS (Dir. 2000/13/EC, EU Reg. N. 1169/2011 and following amendments)

absent

FOREIGN BODIES

absent

MICROBIOLOGICAL CHARACTERISTICS

Stability test stable after 14 days at 30°C and after 7 days at 55°C

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AVERAGE NUTRITIONAL VALUES PER 100g

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ORGANOLEPTIC CHARACTERISTICS

Appearance pulpy

Colour brilliant red with green minced leaves

Flavour typical of tomato and basil typical of typical of typical of tomato and basil typical of typical o

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REV.	DATE	PREPARATION	APPROVAL	MODIFICATION