



## TECHNICAL INFORMATION

SK SG84914

Rev. 7 of 20-Feb-2015

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### TOMATO SAUCE TECHNICAL INFORMATION

Product description	<b>SUGO ALL'ARRABBIATA</b>
Product	<b>SG84914</b>
EAN code	8001250069146
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 60%, tomato purée 31,4%, extra virgin olive oil 3%, onion 3%, sugar, salt, garlic, parsley, chilli pepper 0,16%, chives.

#### CHEMICAL-PHYSICAL CHARACTERISTICS

Soluble solids (°B)	9,5 - 12,5
pH	4,14 - 4,35
Bostwick sliding (cm/30")	5,0 - 8,0
Pesticide residue	compliant to EC Reg N. 396/2005 and following amendments
Heavy metals	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
Total aerobic plate count	< 1000 CFU/g
Yeast and moulds	< 10 CFU/g
Lactobacilli	< 10 CFU/g

#### AVERAGE NUTRITIONAL VALUES PER 100g

Energy value	250 kJ / 60 kcal
Fat	2,8 g
of which saturates	0,4 g
Carbohydrate	6,4 g
of which sugars	5,6 g
Fibre	1,3 g
Protein	1,6 g
Salt	0,86 g

#### ORGANOLEPTIC CHARACTERISTICS

Appearance	pulpy
Colour	brilliant red
Flavour	typical of tomato and garlic
Taste	typical of tomato, hot

7	20-Feb-2015			Legal update, allergens, microbiological characteristics
REV.	DATE	PREPARATION	APPROVAL	MODIFICATION



**TECHNICAL INFORMATION**

SK 5SG4914

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**TOMATO SAUCE TECHNICAL INFORMATION**

Product description	<b>SUGO ALL'ARRABBIATA</b>
Product	<b>5SG4914</b>
EAN code	8001250219145
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 60%, tomato purée 31,4%, extra virgin olive oil 3%, onion 3%, sugar, salt, garlic, parsley, chilli pepper 0,16%, chives.

**CHEMICAL-PHYSICAL CHARACTERISTICS**

Soluble solids (°B)	9,5 - 12,5
pH	4,14 - 4,35
Bostwick sliding (cm/30")	5,0 - 8,0
Pesticide residue	compliant to EC Reg N. 396/2005 and following amendments
Heavy metals	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
Total aerobic plate count	< 1000 CFU/g
Yeast and moulds	< 10 CFU/g
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**AVERAGE NUTRITIONAL VALUES PER 100g**

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**ORGANOLEPTIC CHARACTERISTICS**

Appearance	pulpy
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