











EXTERNAL DOCUMENT

Tomato Paste 3kg - (Current Supplier)



Core Details

Brand	Riviana Food Services
Product	Tomato Paste 3kg - (Current Supplier)
Riviana Product Number	2423766
APN	9300602357566
TUN	19300602357563

Product Information

Organoleptic properties Tomato paste is a thick concentrated form of tomato puree, which has been strained to exclude the skin, seeds and other coarse substances. The paste should be a deep bright red colour, though darkening may occur overtime or with exposure to oxygen. Texture of paste is very thick, smooth and homogeneous. It has a strong tomato flavour, with a slight saltiness. Free from off or objectionable odours. **Appearance** Grid 1cm X 1cm.

Ingredients

Ingredient List on Label	Concentrated Tomatoes (99%), Salt.

Nutritional Information

Serving Size	Servings per package: 150 Servings size: 20g		
	Average Quantity Per Serving	Average Quantity Per 100g	
Energy	70 kJ	350 kJ	
Protein	0.8 g	3.9 g	
Fat - total	0.04 g	0.2 g	
Saturated	0.02 g	0.1 g	
Carbohydrate	3.0 g	14.8 g	
sugars	2.4 g	12.0 g	
Sodium	22 mg	110 mg	

Allergens

Allergen Statement on Label	Absent

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	
	Not certified
Halal	
	Certified
Organic	
	Not certified
Vegetarian	
	Suitable
Vegan	
	Suitable

Country of Origin

Statement on Label	
	Product of The People's Republic of China

Storage & Shelf Life

Storage Conditions (unopened)	
	Cool, dry conditions
Storage Conditions (opened)	
	Transfer to a clean, dry, airtight container and store refrigerated at less than 4°C
Shelf Life (unopened)	
	2 years
Shelf Life (opened)	
	5 days
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	
	Unique Identifier

Coding

Inner coding - example	
	SY22ZAJ AG022 1300/01078
Inner coding - Explanation	
	SY22ZAJ=Supplier 22/01/2019 * (EXPIRY DATE) AG022=23/01/2017(PRODUCTION DATE) 1300/01078=CIQ NUMBER (EXPORT LICENSE). Month: Z1 Y—2 X—3 W—4 V5 U6 T7 S8 R9 Q10 P11 O12 Letters for YEAR: A1 B2 C3 D4 E5 F6 G7 H8 J9 K0 e.g. 2019=AJ, 2020=BK, 2021=BA 022=Julian date code
Inner coding - Position	
	Top of can
Inner coding - Type	
	Black inkjet
Outer coding - example	
	B: 265 AG022
Outer coding - Explanation	
	B: 265=BATCH NO. AG022=23/01/2017(PRODUCTION DATE) Letters for YEAR: A1 B2 C3 D4 E5 F6 G7 H8 J9 K0 e.g. 2019=AJ, 2020=BK, 2021=BA 022=Julian date code
Outer coding - Position	
	Side of carton
Outer coding - Type	
	Black inkjet

Physical Properties

No. (Weight 1 instr-	
Net Weight Limits	
	3.0 kg (min)
Net Weight Method	
	Electric Balance
	Liectric Balarice
Vacuum Limits	
	-0.01MPa~-0.05MPa
Vacuum Method	
	Vacuum Gauge
Headspace Limits	
	<5mm
	Commi
Headspace Method	
	Ruler

Microbiological Properties

Howard Mould Count	
	<50%
Method	
	Howard Mould Count
Yeast and Moulds Limits	
	<100 cfu/g
Yeast and Moulds Method	
	AS 5013.29

Chemical Properties

pH Limits	
	3.8 – 4.2 (codex std must be below 4.6)
pH Method	
	AOAC 981.12
Salt (%) Limits	
	0.4
Salt (%) Method	
	AOAC 937.09
Brix° or Soluble Solids Limits	
	24 – 26 (codex std no less than 24)
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	
	<0.1mg/kg
Lead Method	
	USEPA 6020 ICP-MS Rev 1 January 1998
Tin Limits	
	<250mg/kg
Tin 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

Packaging - Marketing

Carton Configuration	
	3 x 3kg
Pallet Configuration	
	6 layers x 16 cartons = 96 cartons (for internal warehousing purposes)

Canopy - Your Digital World Covered