

Product Details			
Brand Name	La Margherita	Product Name	Crushed Tomatoes 10kg
Item Code	TP078	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 any unusual odours or taste
	Colour	Typical red colour of sound tomatoes that are picked with the right degree of ripeness
	Flavour	Fresh characteristics of tomato without foreign odours and flavours.
	Texture	Discernible tomato pieces of good consistency, free from any kind of foreign material.
Chemical and Analytical Standards	°Brix	> 5.50% (Refractometric)
	pH	< 4.40 (Potentiometric)
	Total acidity	< 9.50% (Titration with phenolphthalein)
	Drained weight	>60.00 (Sieve. 2)
	Depigmented pieces (N°/100 g)	< 10
	Rot and necrosis (%)	Absents
	Residual skins (cm <sup>2</sup> /100g)	< 12.50
Pesticides & Heavy metals (HPLC)	In compliance with law in force	
Microbiological Standards	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) n/a			
Serving size:	100g	Servings per package:	1000
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	An ink-jet spray printer marks each bag
	Date Code Example	
	Date Code Explanation	<b>L6 A PLP Prod. Date: 15/06/2015, 17:30 KK1 BBE 15/06/2017</b>
	Lot Code Location	L6 = Line of production n° 6, A = Filling head (if present), PLP = Kind of product (e.g. tomato pulp),
	Lot Code Example	Prod. Date: 15/06/15 = Production date DD/MM/YY. 17:30 = Production hour HH:MM, KK1 =
	Lot Code Explanation	Supplier code, BBE 15/06/2017 = Best Before End DD/MM/YY (24 months from production date)
	Primary Type	Aseptic bags made by a joined Aluminum-Plastic material.
	Primary Barcode	NA
	Method of Seal	Heat sealing
Secondary Packaging	Date Code Location	On outer box
	Date Code Example	BBE 15/06/2017 as per above explanation
	Date Code Explanation	-
	Lot Code Location	-
	Lot Code Example	-
	Lot Code Explanation	-
	Secondary Type	Cardboard Carton
	Secondary Barcode	<b>TUN: 19310175103634</b>
	Number of Units	10kg
	Method of Seal	Plastic Tape
Product Weight Information		
Primary	e or Net Weight	<b>Net Weight 10 Kg</b>
	Product Gross Weight	10.39 Kg
	Product Drained Weight (if applicable)	>6 Kg
	Packaging Weight (Tare Weight)	0.102 Kg (Primary Packaging: Aluminum-plastic bag)
Secondary	Product Gross Weight	10.5 Kg
	Product Net weight	<b>Net Weight 10 Kg</b>
	Packaging Weight (Tare Weight)	0.39 Kg (Secondary Packaging: carton box)
Pallet Configuration	Pallet type	95x115 cm
	Pallet material	Wood
	Pallet size [mm]	95x115 cm (950x1150 mm)
	Pallet max height [mm]	2.10 m (2100 mm)
	Cartons or Crates per pallet	136 Cartons per pallet

Shelf Life Information (Frozen and Ambient Products)			
Ambient	Best Before or Use By	24 months (Aseptic bags)	
Frozen	Best Before or Use By (Frozen Product)	-	
	Best Before or Use By (Thawed Product)	-	
Thawing Time (Frozen Products)	-		
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	No genetically modified ingredients (or derived from genetic modification technologies) have been used		
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	-	Warnings	-
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.		

Allergens	*Allergen statement: the presence or absence of allergens is defined according to the following classifications.		
	<ol style="list-style-type: none"> <li>1. Present: naturally found or deliberately added to the food</li> <li>2. May be present in trace amounts due to potential cross contamination</li> <li>3. Completely absent</li> <li>4. Refined from potential allergen but all protein removed during refining</li> </ol>		
Allergen type	Classification*	Advisory statement	
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)**

