

TP014: Val Verde Diced Italian Tomatoes 2.5kg Product Specification

Product Details				
Brand Name	Val Verde	Product Name	Diced Italian Tomatoes 2.5kg	
Item Code	TP014	Product Category	ТР	
Specs Issue Date	08.11.2018	Supersedes	29.06.2018	
Spec Reference				

Product Description (Product manufactured in accordance with the Australian Food Standards Code)	The product consists of diced crushed tomatoes manufactured from selected, fresh, sound and ripe fruits, cultivated in Italy. The diced tomatoes filled into cans and topped up with tomato juice. Seaming, coding and sterilization complete the process.
Ingredient Declaration	Tomatoes (60%), Tomato Juice, Acidity Regulator: Citric Acid (330).
Country of Origin	Product of Italy
	8 00

	Parameter	Limits			
	Taste	Good characteristic tomato taste and flavor			
Physical	Colour	Red characterizing fresh tomatoes picked up when ripening is at the right stage			
Requirements	Flavour	Fresh characteristics of tomato without foreign odours and flavours.			
	Texture	Discernible tomato pieces of good consistency, free from any kind of foreign material.			
	Net weight	2500 g e			
	Vacuum	10 cmHg			
	Drained weight	1500 g min.			
Chemical and	Optical residue (>= 6)	6 °Brix			
Analytical	pH (04.10 – 04.40)	4.20			
Standards	Bostwick (6.0 – 7.0 cm/hg)	6.5			
	Skins (cm²x sct / cm²can)	70 (<=75)			
	Necrosis	absent			
	Foreign bodies	absent			
	Pigmentation	absent			
Microbiological Standards	Commercially Sterile	Stability for incubation 30°C for 10 days or 37°C for 14 days			
	Nutritional D	ata (for drained portion of contents) n/a			
Serving size:	200g	Servings per package: 12.5			
Fi	gures calculated from analytical va	lues of compositional ingredients and may vary between batches			
		Average Quantities Per 100g			
	Energy	83 kJ			
	Protein	1.1 g			
.01	Fat, Total	0.3 g			
	Saturated	0.1 g			
	Carbohydrates	3.4 g			
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Sugars	3.4 g			
	Fibre	0.9 g			
9	Sodium	30 mg			



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		ackaging and Coding Details		
Primary Packaging	Date Code Location	NA		
	Date Code Example	NA		
	Date Code Explanation	NA		
	Lot Code Location	Top of lid or base of can		
	Lot Code Example	EUM1 C37 LA223		
	Lot Code Explanation	<b>EUM1</b> = Manufacturing Plant, <b>C37</b> = Manufactures Code, L = Lot, A = Italian year of product <b>223</b> = The Julian day of the year of production, <b>Production Date: 11/08/2018</b>		
	Primary Type	Can size 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: 9310175200848		
	Method of Seal	Lined tinplate 3 piece can with ring pull lid		
	Date Code Location	NA		
	Date Code Example	NA		
	Date Code Explanation	NA		
	Lot Code Location	Base of cardboard tray		
	Lot Code Example	LA223		
Secondary Packaging	Lot Code Explanation	L = Lot, A = Italian year of production, 223 = The Julian day of the year of production, Production Date: 11/08/2018		
	Secondary Type	Cardboard Tray, shrink-wrapped		
	Secondary Barcode	TUN: 29310175200842         2 9 3 1 0 1 7 5 2 0 0 8 4 2		
	Number of Units	6		
	Method of Seal	Shrink-wrapped		
	P	Product Weight Information		
	' $\mathrm{e}$ ' or Net Weight	2.5kg NET e		
Primary	Product Gross Weight	NA		
Packaging	Product Drained Weight (if applicable)	1500 g min.		
	Packaging Weight (Tare Weight)	NA		
_	Product Gross Weight	16.65kg		
Secondary Packaging	Product Net weight	NA		
	Packaging Weight (Tare Weight)	NA		
	Pallet type	СНЕР		
Pallet Configuration	Pallet material	Wood		
	Pallet size [mm]	1165 x 1165		
	Pallet max height [mm]	1200		
	Cartons or Crates per pallet	56		



	Shelf Life Information (Frozen and Ambient Products)					
Ambient	Best Before or Use By	36 months				
	Best Before or Use By (Frozen Product)	ΝΑ				
Frozen	Best Before or Use By (Thawed Product)	NA				
Thawing Time (Frozen Products)	NA	SI				
Storage Instructions	Ambient temperature when unopened. After opening transfer, the contents into a non-metallic container and refrigerate. Consume within 2 days					
<b>Customer Preparation</b>	Product is ready to use					
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	No Artificial Colours, Preservatives or Flavours, 99% Fat Free, No Added Sugar or Salt 🔍 Warnings NA				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	/ NA					

Se	ensitive Population	Intended for general population.			
	Allergens	<ul> <li>*Allergen statement: the presence or absence of allergens is defined according to the following classifications.</li> <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> </ul>			
	Allergen type	Classification*	Advisory statement		
Cereals containing gluten and their products (including wheat, rye, barley, oats, spelt and their hybridized strains)		3			
Crusta	cea and their products	3			
Eg	g and egg products	3			
Fis	h and fish products	3			
Mil	k and milk products	3			
Pean	uts and soybeans, and their products	3			
Adde	d Sulphites >10mg/kg or more	3			
	nuts and sesame seeds and their products	3			
-	oducts: royal jelly, bee pollen, propolis.	3			
	Lupins	3			



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