

## GEHAKTE GEPELDE TOMATEN

### PREMIUM 16x16

### EAN 54 200532 0119 6

### TECHNISCHE FICHE – 05.06.2014

**Ingrediënten:** tomaten, tomatensap, zuurteregelaar: citroenzuur.

#### Voedingswaarden per 100 g

Voedingswaarde	118 kJ 28 kcal
Koolhydraten	4,9 g
- Waarvan suikers	3,7 g
Vetten	0,1 g
- Waarvan verzadigd	0,0 g
Proteïnen	1,1 g
Zout	0,03 g

**Allergeneninformatie**    + = aanwezig  
                                     - = afwezig volgens recept  
                                     ? = onbekend, kan mogelijk sporen bevatten van ...

Gluten	-
Schaaldieren	-
Ei	-
Vis	-
Aardnoten (pinda's)	-
Soja	-
Melk (inclusief lactose)	-
Noten (schaalvruchten)	-
Selderij	-
Mosterd	-
Sesam	-
Zwavel dioxide – sulfieten (E220-E228) in concentraties van meer dan 10 mg/kg of 10 mg/L, uitgedrukt als SO <sub>2</sub>	-
Lupine	-
Weekdieren	-

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#### Sensorische eigenschappen

Colours	Red, typical of ripe tomato, uniform
Taste	Typical, good, characteristic without extraneous notes
Smell	Fresh, without extraneous notes
Aspect	Good and homogeneous

#### Microbiologische karakteristieken

PARAMETERS	LIMITS	METHOD
Mould	< 50% positive field	Howard
Pathogens	Absent	Stable in incubation at 37°C for 14 days and at 55° C for 7 days

#### Chemische en fysische eigenschappen

PARAMETERS	LIMITS	METHOD
Net weight	2500 g – 4100 g	Metrological check
Drained weight	1500 g – 2460 g	
Skins	<= 1250 cmq/10 Kg of the net weight	Area counting
Colour	>1,85	Gardner BCR plate
Strange bodies	None	Capsizing and air insufflations in empty tins; metal detector.
Vacuum	Present	
pH	<4.5	pH metric
Brix	8° Brix	Refractometer
Added citric acid	q.s.	
Sn	<200 mg/kg	Analysis
Residual pesticide products and heavy metals	Meet the law	

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**Regelgeving**

IN ACCORDANCE WITH THE REG. 1829/2003/CE AND 1830/2003/CE ON TRACEABILITY AND LABELLING OF GMO AND TRACEABILITY OF FOOD AND FEED PRODUCED FROM GMO's	Yes
CONFORMING TO LEGISLATION ON FOOD SAFETY AND LABELLING (REG. 178/2002 E 1169/2011):	Yes
PRESENCE OF HEAVY METALS AND PESTICIDES IN COMPLIANCE WITH EU LAWS (REG.1881/2006):	Yes

**Labels**

Example and explanation of batch code	Production year letter fixed by Ministry (eg. H=2013) and xxx production progressive day from 001 to 365 (eg. H254)
Expiry date	By ink-jet on the tin

**Bewaring**

Store at room temperature in a cool, dry place. Once opened keep refrigerated for max 3 days in a not metallic container.

Shelf life : 36 months from production date


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**Logistieke gegevens**

**Primary packaging specification**

Material	Tin plate
Size (cm)	15,5 x 15
Empty weight (g)	236

**Secondary packaging specification**

	
Type	Shrink cardboard
Material	Paperboard and termo film
Pcs.	6
Full weight (kg)	16,8
Size (cm)	48x32x16

**Pallet (EUR/EPAL 80x120)**

N° case	45
Case/layers	5
N° layers	9
N° unity/pallet	270
High (cm)	160
Weight (kg)	771