

HELE GEPELDE TOMATEN

EAN 54 200532 0533 0

TECHNISCHE FICHE – 05.06.2014

Ingrediënten: tomaten, tomatensap, zuurteregelaar: citroenzuur

Voedingswaarden per 100 g

Voedingswaarde	97 kJ 23 kcal
Koolhydraten	3,0 g
- Waarvan suikers	3,0 g
Vetten	0,5 g
- Waarvan verzadigd	0 g
Proteïnen	1,2 g
Zout	0,04 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	-
Zwavedioxide – sulfieten (E220-E228) in concentraties van meer dan 10 mg/kg of 10 mg/L, uitgedrukt als SO ₂	-
Lupine	-
Weekdieren	-

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Sensorische eigenschappen

Colours	Red, typical of ripe tomato, uniform
Taste	Typical, good, characteristic
Smell	Fresh
Aspect	Good

Microbiologische eigenschappen

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	Metrological control
Drained weight	1500 g	
Wholeness	>=70 % of the drained weight	
Skin	<= 300 cm ² /10 Kg of the net weight	Area counting
Depigmentation	<= 5% on drained weight	
Colour	>1,9	Gardner BCR plate
Strange bodies	None	Capsizing and air insufflations in empty tins; metal detector post packaging
Vacuum	Present	
pH	< 4.5	pHmetro
Brix	> 5° Brix	Rifractometer
Added citric acid	If necessary	
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	dd/mm/yyyy

Bewaring

As it is, after cooking or raw, eventually flavored, as base for sauce preparation. 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 details

SIZE	
NET WEIGHT	2500 g
DRAINED WEIGHT	1500 g

Primary packaging specification

SIZE (cm)	15,5x15
EMPTY WEIGHT	236 g

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