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|  | PRODUCT SPECIFICATION | ST |
| 043363_209073 Tomato Fillets | | Rev.: 1 26/07/2023 Pag. 1 / 1 |

| PRODUCT | TOMATO FILLETS | | | | | | | | | | | | | | | | | | |
|--|---|-------------------------|---------|--------|------------------|----------|-----------|---------------------|----------------------------------|--------------|-------|-----------------|-------|-------|-------|---------|-------|------|--------|
| PRODUCT DESCRIPTION | Canned plum tomatoes, quarters cutted, prepared from fresh, ripe, peeled tomatoes. 100% Italian tomato. | | | | | | | | | | | | | | | | | | |
| INGREDIENTS | Peeled plum tomato fillets, tomato juice, acidity regulator: citric acid. | | | | | | | | | | | | | | | | | | |
| ALLERGENS | Absent. | | | | | | | | | | | | | | | | | | |
| ORGANOLEPTIC CHARACTERISTICS | Appearance: typical red color. Smell: typical for plum tomatoes. Taste: good characteristics tomato flavour. | | | | | | | | | | | | | | | | | | |
| PHYSICAL/CHEMICAL CHARACTERISTICS | <table> <tr> <td>Net weight</td><td>≥ 400 g</td></tr> <tr> <td>Brix</td><td>6,5 – 7,5</td></tr> <tr> <td>pH-Value</td><td>4,2 – 4,4</td></tr> <tr> <td>Pesticide residues:</td><td>in according to EU (regulations)</td></tr> </table> | Net weight | ≥ 400 g | Brix | 6,5 – 7,5 | pH-Value | 4,2 – 4,4 | Pesticide residues: | in according to EU (regulations) | | | | | | | | | | |
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| Pesticide residues: | in according to EU (regulations) | | | | | | | | | | | | | | | | | | |
| MICROBIOLOGICAL SPECIFICATION | Commercially sterile. | | | | | | | | | | | | | | | | | | |
| NUTRITION INFORMATION | <table> <tr> <th colspan="2">Typical Values per 100g</th></tr> <tr> <td>Energy</td><td>124 kJ / 29 kcal</td></tr> <tr> <td>Fat</td><td>0,0 g</td></tr> <tr> <td>of which saturates</td><td>0,0 g</td></tr> <tr> <td>Carbohydrate</td><td>4,7 g</td></tr> <tr> <td>of which sugars</td><td>4,0 g</td></tr> <tr> <td>Fibre</td><td>1,5 g</td></tr> <tr> <td>Protein</td><td>1,5 g</td></tr> <tr> <td>Salt</td><td>0,03 g</td></tr> </table> | Typical Values per 100g | | Energy | 124 kJ / 29 kcal | Fat | 0,0 g | of which saturates | 0,0 g | Carbohydrate | 4,7 g | of which sugars | 4,0 g | Fibre | 1,5 g | Protein | 1,5 g | Salt | 0,03 g |
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| STORAGE CONDITIONS | Ambient temperature. | | | | | | | | | | | | | | | | | | |
| PACKAGING | Tinplate can. | | | | | | | | | | | | | | | | | | |
| STORAGE ONCE OPENED | Once opened transfer to a non-metallic bowl and keep refrigerated. Consume within 3-4 days. | | | | | | | | | | | | | | | | | | |
| SHELF LIFE | 3 years. | | | | | | | | | | | | | | | | | | |