

Technical specification "PANCRAZIO"

Product name	FRESH MASHED TOMATOES: "Passata"
Code	11030
Size	Bottle 720 ml
Place of production	Cava de' Tirreni (SA) Italy
Ingredients (List in descending order)	Tomatoes, salt, Acidity regulator: Citric acid.

Chemical-physical parameters

Net weight	bottle of 690 ml
Colorants	absents
pH	4,0 ÷ 4,4
Colour	Characteristics
Odour	Typical
Flavour	Typical
Salt (NaCl)	0,3 (± 0,1) %
Additives:	E330(≤800 mg/kg)
°BRIX	> 7° BRIX

Nutritional Information (average values 100g)

Kcal	34
KJ	144
Proteins	1,4 g
Carbohydrate	5,8 g
Of which sugar	4,0 g
Fat	0,2 g
Of which saturated	<0,1 g
Dietary fiber	1,7 g
Salt	0,3 g

Origin of raw material: 100% Italian fresh Tomatoes

Microbiological standard: Guaranteed commercially sterile product

OGM (REG CE 1829/2003 and 1830/2003): According to the law

Allergy advice (Dir. CEE 2003/89 and 2007/68 and D.Lgs 114/06): Absent

Contaminants (1881/06/CE): Heavy metal within the law limits
Pesticide residues within the law limits
Micotossine within the law limits

Primary packaging: Bottle: glass bottles and twist- off caps in BPA-NI (53 mm).

Lot Code/Coding: **VAP22**= Pancrazio code, **LYXXXZ** L=batch Y=Letter of year, **XXX**= Progressive day **Z**=Sub Lot

Shelf life: About 36 months from production date

Storage: Storage in a clean cool dry place

Direction of use: Empty contents into a saucepan and cook over a moderate heat. Season to taste and add to the pasta

Storage Suggestion: After opening, pour the product into another food container, cover and store in a refrigerator. Use within two days

Manufacturing Process: Washing , selection, concentration, deoxygenating, pasteurization, filling vacuum, filling, seaming, cooling, packaging, pallettization and warehousing.

Certifications:



UNI EN ISO 9001:2015 and B.R.C.

Vegan, Halal, Kosher

Notes:

a) Weights shall be as indicated on the label with the tolerances required by European and Italian directive (L. 690/78)

b) This technical specification is property of Pancrazio SpA

Date of emission: August 2019