

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Organic tomato paste in 5kg bags</b>
<b>Code</b>	<b>19023</b>
<b>Country of origin</b>	<b>Italy</b>
<b>Last update</b>	<b>01-08-2018</b>
<b>Issue Date</b>	<b>06-09-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Tomato</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Washing, crushing, filtering, pre-heating, concentrating, sterilizing, filling, cooling The tins are filled at a temperature of 98°C and then kept at this temperature for 15 minutes, the for 15 minutes at 75°C. After which the tins are cooled-down at 35-45°C.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Typical fresh tomato</b>
<b>Colour</b>	<b>Red</b>
<b>Taste</b>	<b>Typical tomato taste</b>
<b>Appearance</b>	<b>Red, consistence</b>

<b>Packing</b>			
<b>Net content (kg)</b>	<b>10 (2x5)</b>		
<b>Kind of packing</b>	<b>2x5 kg packed in Aseptic bag in a carton box</b>		
<b>Packing size (L x W x H)</b>	<b>23x30x23</b>		
<b>Box per pallet</b>	<b>72</b>	<b>Layers/pallet</b>	<b>6</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>&lt; 35°C</b>
<b>Maximum shelf life</b>	<b>24 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
<b>Energy</b>	<b>442 KJ</b> <b>105 Kcal</b>	
<b>Protein (g)</b>	<b>4.9</b>	
<b>Fat (g)</b>	<b>0.4</b>	<b>Saturated: 0.1</b>
<b>Carbohydrates (g)</b>	<b>18.5</b>	<b>Of which sugar: 12.8</b>
<b>Dietary fibre (g)</b>	<b>3.7</b>	
<b>Moisture (g)</b>	<b>70</b>	
<b>Salt (g)</b>	<b>0.06</b>	

Analytical properties	
<b>°Brix</b>	<b>28-30</b>
<b>pH</b>	<b>&lt; 4.45</b>
<b>Acidity ratio (%)</b>	<b>&lt; 9.5</b>
<b>Bostwick</b>	<b>&lt; 9cm/30s</b>

Microbiological Properties	
<b>Howard moulds count (%)</b>	<b>&lt; 50</b>
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 1.000</b>
<b>Yeast (cfu/g)</b>	<b>&lt; 100</b>
<b>Moulds (cfu/g)</b>	<b>&lt; 50</b>
<b>E. Coli (cfu/g)</b>	<b>&lt; 10</b>
<b>Enterobacteria (cfu/g)</b>	<b>&lt; 10</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>
<b>Listeria (cfu/25g)</b>	<b>Absent</b>

<b>Allergy list (+ = present, - = absent and * possible cross contamination)</b>			
<b>Cow's milk protein</b>	-	<b>Peanuts/groundnuts (-derivatives)</b>	-
<b>Lactose or milk sugar</b>	-	<b>Peanutoil</b>	-
<b>(Chicken) egg</b>	-	<b>Sesame</b>	-
<b>Soya protein (-derivatives)</b>	-	<b>Sesame-oil</b>	-
<b>Soya oil</b>	-	<b>Glutamate (added E620-E625)</b>	-
<b>Gluten</b>	-	<b>Sulfite (E220-E228)</b>	-
<b>Wheat</b>	-	<b>Benzoic acid/Parabens (E210-E213)</b>	-
<b>Rye</b>	-	<b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b>	-
<b>Beef (-derivatives)</b>	-	<b>Tartrazine (E102)</b>	-
<b>Pork (-derivatives)</b>	-	<b>Cinnamon</b>	-
<b>Chicken (-derivatives)</b>	-	<b>Vanillin</b>	-
<b>Fish</b>	-	<b>Coriander</b>	-
<b>Shell-fish</b>	-	<b>Celery</b>	-
<b>Corn /Maize (-derivatives)</b>	-	<b>Umbelliferae</b>	-
<b>Cocoa</b>	-	<b>Carrot</b>	-
<b>Yeast</b>	-	<b>Lupine</b>	-
<b>Pulses</b>	-	<b>Mustard</b>	-
<b>Nuts (-derivates)</b>	-	<b>Mollusc (- derivates )</b>	-
<b>Nut-oil</b>	-		

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecosocial</b>	<b>No</b>