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TECHNICAL DATA SHEET OF THE PRODUCT

Revision 0.1 Date 14.05.2020 Edition 01

SEMI-DRY "CHERRY" TOMATOES IN OIL **GLASS JAR 3100 ML**

Antica valle d'Ofanto sanferdinandese srl

TECHNICAL DATA SHEET OF THE PRODUCT: SEMI-DRY "CHERRY" TOMATOES IN OIL

FAMILY CODE PRODUCT: TOMATOES

PRODUCT CODE: POM.SDRY.OSG

COUNTRY OF ORIGIN OF THE PRODUCT: *ITALY*

The process begins with the selection of fresh tomatoes. After this phase the product is carefully washed, cut in half and temporarily acidified in an aqueous solution containing citric acid. Extracted from the solution the **Production process:** product is left to dry. The process continues with the conteiners, which are filled with the product and with addition of sunflower oil and spices. Following the closing with cap, pasteurization, labeling and palletization processes.

Ingredients: Semi-dry cherry tomatoes, sunflower oil, salt and spices.

Acidity regulator: Citr	ic Acid.				
	CONSISTENCY:	SOFT AND NOT FIBROUS			
Organoleptic characteristics:	ASPECT:	TYPICAL OF TOMATO		-150	
	COLOR:	TYPICAL - RED		· 为私(全)	
	SMELL:	TYPICAL OF TOMATO		也是一次	
	TASTE:	CHARACTERISTIC AND EXEMPT FROM EXTRANEOUS AFTERTASTES		3500 mi	
	DEFECTS:	SMALL PERCENTAGE OF YELLOW AND BROKEN TOMATOES		PESO DEFINITION DEMANDER PROPERTY PROPE	
	ENERGY VALUE	167 Kcal - 700 Kj			
	CARBOHYDRATES: 18,4 g.	SUGAR - 18,4 g.		第一种发展	
	TOTAL FAT: 9,3 g	SATURATES FAT - 0,9 g.			
(per 100 g. of	CHOLESTEROL:	0 g.			,
product)	PROTEIN:	3,5 g.		and the second second	
	FIBRES:	1,8 g.			
	SALT:	1,1 g.			
	TOTAL COLIFORM:	< 1000 ufc/g	Dhusiaaland ahamisal	PH	< 4.20
	ESCHERICHIA COLI:	< 10 ufc/g	Physicaland chemical	SALT	< 3 %
	SALMONELLA SPP:	ASSENTI/ 25g	properties:	VACUUM	> 0,3 bar
Microbiological	MILDEW	< 500 ufc/g	OGM: Reg. CE	NOT DERIVATED	
characteristics:	YEAST	< 1000 ufc/g	1829/2003-1830/2003	ABSENTS	
			Allergens: (Dir.2003/89/CE)	ABSENTS	

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"CHERRY" TOMATOES
IN OIL
GLASS JAR 3100 ML

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Packaging			

	Article Code	Format	Volume	Net Weight		Drained Weight	
<u>Primary</u> : tin							
<u>Primary</u> : glass jar	POM.SDRY.OSGV3100	FORMAT of 3100 ml	3100 ml	2900 g.		1800 g.	
<u>Primary</u> : plastic tray							
				PACKAGE			
Secondary: packaged with	TIN						
cardboard base and covered with thermal reduced plastic	GLASS JAR	FORMAT OF 3100 ML	CAS	CASE OF 4 GLASS JARS			
Secondary: packaged with cardboard boxes	PLASTIC TRAY						
			Number of cases for Dimension each pallet (L x L			Gross Weight	
<u>Tertiary</u> : on Europallet (120 x 80 cm)	TIN						
	GLASS JAR	FORMAT OF 3100 ML	64 CA	ASES	120 x 80 x 170		1050 k
<u>Tertiary</u> : on Europallet (120 x 80 cm)	PLASTIC TRAY						
N.B Variations on th	e parameters "FORMAT" a	and "PACKAGING" are poss	ible at the req	uest of the	customer.		
Shelf - Life of produc	ct and storage condition	s: Max. 3 years in a covere	ed, cool < 20 °0	C and dry pl	ace.		
Fransport: Room ten							