



TECHNICAL ANALYSIS
Tomato Puree 500 gr.

INGREDIENTS: Tomatoes.

ASPECT: Tomato Puree without any trace of impurity and any kind of foreign materials as grubs of parasites, rotten and blackish parts, dirtiness, etc.

ODOUR: Characteristic of the product

TASTE: Characteristic of the product without acid

PHYSICO-CHEMICAL PARAMETERS

NET WEIGHT (g)	400 g.	
BOSTWICK CM/30"	≥ 40 / ≤ 10	
PH ADJUSTMENT: by citric acid	4.20 ≤ PH ≤ 4.49	
HOWARD MOULD COUNT	≤ 40%	
SKINS RESIDUALS CMQ/100 G.	< 12 (average value on 5 cans)	
FOREIGN BODIES	Absent	
VACUUM	≥ 10 cm Hg	
HEAD SPACE (mm)	≥ 1 / ≤ 10	
COLOUR	5 (Typical red)	
HEAVY METAL		in legal limits
DEPIGMENTATION		irrelevant
CHEMICAL CONTAMINATION/RADIO ACTIVITY		absent
INCUBATION TEST	32°C for 14 days	stable
SHELF LIFE	36 months from 31 December of the year of production	

MICROBIOLOGICAL PARAMETERS

TOTAL BACTERIAL COUNT:	Absent
ESCHERICHIA COLI :	Absent
MOULDS AND YEASTS:	Absent
STAPHYLOCOCCUS AUREUS :	Absent

ALERGENES AND INTOLERANCE INGREDIENTS INFORMATION

ADDITIVES FREE	NUTS AND DERIVATES FREE
NITROGEN COLOURING FREE	SHELLFISH FREE
BENZOATES FREE	SO₂ FREE
BHA/BHT FREE	FLOUR FREE AND FLOUR DERIVATES FREE
EGGS AND EGG DERIVATES FREE	HALAL SUITABLE
GMO FREE	VEGETARIANS SUITABLE
GLUTEN FREE	VEGANS SUITABLE
MSG FREE	PEANUT AND DERIVATES FREE
MILK AND MILK DERIVATES FREE	LUPINS AND DERIVATES FREE
CELERY FREE	SOYBEAN FREE
MUSTARD FREE	

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