

SPECIFICATIONS
DICED TOMATOES IN TOMATO JUICE 14 X 14 WITH CALCIUM

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1. GENERAL DESCRIPTION

The product is the result of the peeled diced of tomatoes with addition of Calcium Chloride. The raw fruit material is clean, freshly harvested and full red-ripe fruit of the species *Lycopersicum esculentum* P. Miller.

The diced tomato is produced by a prior steam/vacuum peeling. The whole tomatoes pass through a 14-14mm dicer prior to a further hand selection.

The tomato juice is concentrated to an appropriate brix level.

The diced tomatoes and juice are mixed together to achieve the specified drained weight.

The pH of final product is controlled by the addition of citric acid solution.

The diced tomatoes are sterilised, cooled aseptically and filled into aseptic bags before closing.

The process is carried out in good sanitary conditions using sound manufacturing techniques and the Company has implemented the HACCP System.

2. SENSORY CHARACTERISTICS

Appearance	- diced is reasonable distinct – 10 to 50% of drained product is discreet pieces. Bright to pale red colour of ripe tomatoes pieces present.
Texture	- uniformly firm, but not hard or too soft
Taste	- bland, pleasant taste of ripe tomatoes, without any burned, bitter or any other off taste or foreign taste

3. CHEMICAL CHARACTERISTICS

Parameter	Value
Cube size (mm)	14 x14
Concentration (20°C)	5 – 10%
pH	4 - 4.4
Howard Mould Count	< 40%
Total Acidity (%)	0.35 – 1.20
Colour (a/b)	> 1.85 (BRC)
Net weight (%)	65-70

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Parameter	Value																
Copper	< 20	mg/Kg															
Lead	< 1.5	mg/Kg															
Arsenic	< 1.0	mg/Kg															
Tin	< 100	mg/Kg															
Zinc	< 50	mg/Kg															
Cadmium	< 0.03	mg/Kg															
Mercury	< 0.005	mg/Kg															
Defects	Value																
Black specks	< 0.25%																
Yellow speck and skins	< 2%																
Skins (cm ² / 100g)	< 3																
Foreign vegetable matter	< 0.5%																
4. PRODUCT FORMULATION																	
<table border="1" style="width: 100%; text-align: center; border-collapse: collapse;"> <tr> <th style="width: 40%;">Component name</th> <th style="width: 20%;">% composition</th> <th style="width: 40%;">Ingredient declaration</th> </tr> <tr> <td>Fresh tomatoes</td> <td>85</td> <td>Diced tomatoes</td> </tr> <tr> <td>Tomato juice</td> <td>12.75</td> <td>Tomato juice</td> </tr> <tr> <td>Calcium Chloride (E509)</td> <td>1.5</td> <td>Calcium Chloride</td> </tr> <tr> <td>Citric acid (E330), pH regulador</td> <td>0.75</td> <td>Citric acid</td> </tr> </table>			Component name	% composition	Ingredient declaration	Fresh tomatoes	85	Diced tomatoes	Tomato juice	12.75	Tomato juice	Calcium Chloride (E509)	1.5	Calcium Chloride	Citric acid (E330), pH regulador	0.75	Citric acid
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5. MICROBIOLOGICAL CHARACTERISTICS																	
Parameter	Value	Analysis Method															
TVC	< 1000 colony in 1g	ISO 4833															
Yeasts	< 10 colony in 1g	NP 3277-1															
Moulds	< 10 colony in 1g	NP 3277-1															
Lactobacillus	< 10 colony in 1g	MRS + Talium Acetat + Trifenil Tetrazolio (red colony counting)															
Coliforms	< 10 colony in 1g	NP 2164															
Eschericia coli	negative in 1g	NP 2308															
Thermophilic Aerobic Bacteria Spores	< 150 colony in 10g	KRAFT USA															
Flat Sour Bacteria Spores	< 75 colony in 10g	KRAFT USA															
Termophilic Anaerobic Bacteria Spores (6 tubes)	4 max.	KRAFT USA															
Bacillus cereus	Variable, in general <100 colony in 1g	ISO 7932															

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6. NUTRITIONAL VALUES/100g

Parameter	Value
Energy	24 Kcal / 102 KJ
Protein	1.0 g
Carbohydrate	4.1 g
Total Fat	0.2 g
Fibre	1.0 g
Vitamin C	50.0 mg
Thiamin	236 µg
Riboflavin	192 µg
Calcium	29.0 mg
Phosphorus	100 mg
Iron	1.6 mg
Nicotinamin	4.1 mg
Caroteno	8.5 - 29.0 mg

7. AGROCHEMICAL RESIDUES

Analyses are carried out by Official Department in accordance with the methods of multiple determinations used by the Department of Toxicology and Analyses and Certificates can be issued.

The product is within the U.N. Codex Alimentarius and World Health Organizations Regulations.

8. PACKAGING

Cryovac pouches in carton box.

Contents: 3 Kg

Box with 5 pouches.

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9. SHELF LIFE

18 months from production date, when kept in dry storage at a ambient temperature.

10. EXPECTED USAGE OF THE PRODUCT

Second Transformation: Sauces, Juices, Pre-cooked plates, Preserves, Dehydration.

11. VULNERABLE CONSUMERS

The product is suitable for vulnerable consumers as: Vegans, Ovo-Lacto Vegetarians, Kosher and Halal.

12. GMO

This product doesn't contain GMO, as described in the declaration of official organism.

13. ALLERGENS

We do hereby certify that raw material, tomato, we use for transformation in tomato paste not contain allergens.

14. COUNTRY ORIGIN

Portugal

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