

PRODUCT SPECIFICATION

JULIENNE SUNDRIED TOMATOES IN SUNFLOWER /EVO OIL



Product as RTE- shelf stable. 24 months





Strips: with manual device tomatoes are cut along longitudinal side



Strips manually cut

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This document will be reviewed in event of legal or qualitative update affecting its validity.

*It soever might be kept in place more than over n.3 years, at the responsibility of RHACCP.
Opportune information will be provided to all stakeholders in case of any update affecting product*

PRODUCT DENOMINATION

Sun dried tomatoes -julienne in sunflower oil.

VARIETY (AVAILABLE) & FAMILY NAME

Cultivar:.. Order- Solanaceae Sabra or Dora variety as far as tomatoes.

PRODUCT DESCRIPTION

Sun dried tomatoes in oil. julienne, manual cut; UNcalibrated lenght, in oil. Packed in Jar, under vacuum.

PROCESS

Sundried tomatoes, julienne cut, is washed partially desalted, plunged in sunflower oil. Primary packaging: Jar (and top lid): pasteurized to get a shelf stable product.

ORIGIN

Tomatoes: Tunisia. Sunflower oil: UE and Extra UE. Manufactured in Italy.

INGREDIENTS



Ripe Tomatoes 55% min. Sunflower oil . No preservatives.
No carry over. No Allergens (as by EC rule 1169/2011).

INTENDED USE PURPOSES

For culinary and food preparation or to be consumes as it is. For antipasto RTE.



STORAGE -TEMPERATURE

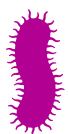
Storage: shelf stable; shelf life: 24 months. once jar opened store in chilled temperature and consume by one month.



BROMATOLOGIC VALUES

Energy: 220 kcal, 836 kJ; Fats: 10, of which satures: 2 g; Carbo. 22, of which sugars: 20, Fibres: 2.6 g, Protein: 4,3 g, Salt: 4 g

MICROBIOLOGICAL GUIDE VALUES



E.coli VCT: absent in 25 g; *Salmonella thiphymurium* absent in 25 g.

total Coliform: <10 cfu/g; Yeasts & moulds¹: <1000 cfu/g; spores:< 3 cfu/g. S.

Aureus: <100 ufc/g.

SHELF LIFE: 24 MONTH MIN. (PRIMARY ONE) - AS BEST BEFORE DATE

24 months **Shelf life extension are on hands of processor, customers or in a word Owner of product.**

SENSORY (% P/P) - GRADE A PRODUCT

Colours: vivid pulpy red for rehydrated julienne. Spots of light and dark red tonalities are possible, for 10% of the total surface of product. This is by natural tomatoes colouration.

SIZE

Size of Julienne: 0,5 cm on average width. Min 4 cm long up to 6 cm.

TECHNICAL DECLARATIONS

No Allergens and product thereof into product. (Cfr.: Regulation EC N. 1169/2011). NO OGM materials and product thereof into product. (Cfr. Regulation 1829-30/2003). Glass jar and metallic lid, with plastic gasket. Suitable for vegetarians and vegans.

FCM DOC


Primary and secondary packaging do comply with:
Regulation EU N. 11/2011 (plastics); Regulation 1935/2004
f.a.), Regulation EU N. 2023/2006; D.L. 152/06 and f.a.
accomplishment to art. 5 DL 196/2021.



and



TRANSPORT

 Shelf stable.

PACKAGING -SELLING UNIT

Weight of each unit: 3 kg. Drained weight: 1600 g.

SHELF LIFE: IN HANDS OF PRODUCT OWNER

<http://ellacugola.blogspot.com/2022/05/shelf-life-extension-on-food.html>

INDUSTRIAL FLOW (IN SHORT)

