

WAREHOUSE

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FACTORY

P.I. La Llama
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☎ + 34 961503200
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TECHNICAL SHEET

VERSION: 5.00 REVISION: 0

DATE: 26/01/2017

PRODUCT DESCRIPTION



PRODUCT: DEHYDRATED TOMATO
FAMILY: SOLANACEAE
GENRE: Solanum
BOTANICAL NAME: Solanum lycopersicum
INGREDIENTS: Tomato, salt, acidifier E-330, preservatives E-223 (SULPHITES) and E202.

PHYSICAL CHARACTERISTICS

DANGEROUS FOREIGN MATTERS (%) :	Absence
VEGETABLE FOREIGN MATTERS (%) :	Max. 0,6g/ 10kg
STEMS/ TOMATO LEAF :	Max. 0,6g/ 10kg
BLACK OR YELLOW UNITS (%) :	≤ 1
DIRTY UNITS , WITH MOULDS, OLDS... (%) :	≤ 3
DAMAGES IN THE SKIN (%) :	≤ 3
LITTLE UNITS (< 2cm) :	≤ 3

CHEMICAL CHARACTERISTICS

MOISTURE (%) :	≤ 24
SALT (%) :	≤ 12
TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb) :	< 4 (Reg. (CE) Nº 1881/2006 & subsequent amendments).
AFLATOXIN B1 (ppb) :	< 2 (Reg. (CE) Nº 1881/2006 & subsequent amendments).
PESTICIDE RESIDUES :	According with European regulations (CE) Nº 396/2005 & subsequent amendments.
HEAVY METALS :	According with European regulations (CE) Nº 1881/2006 & subsequent amendments.
GMOs :	The product is free of GMOs (Genetically Modified Organisms) (< 0,9% in case of accidental contamination). According with European regulations (CE) Nº 1829/2003, Nº1830/2003 & subsequent amendments.
IONIZING RADIATIONS :	The product does not contain any ingredients treated with ionizing radiations. (Directive 1999/2/CE, 1999/3/CE & subsequent amendments).

MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) Nº 2073/2005 & subsequent amendments)

AEROBIC MESOPHILIC (ufc/g) :	≤ 50.000	SALMONELLA (ucf/25 g) :	Absence
ENTEROBACTERIACEAE (ufc/g) :	≤ 10	MOULDS AND YEASTS (ufc/g) :	≤ 1.000

NUTRITIONAL INFORMATION (Average values for 100g of product)

ENERGY VALUE :	543 kJ/ 130 kcal
FAT :	1,2 g
- of which saturated :	0,3 g
CARBOHYDRATES :	20,8 g
- of which sugars :	13,2 g
DIETARY FIBRE :	15 g
PROTEINS :	8,5 g
SALT :	11,39 g

PACKAGING

Plastic material from 20g to 1200kg, suitable for foodstuff use.

SHELF LIFE AND STORAGE CONDITIONS

From 6 months to 1 year, conserved in fresh and dry place (T: <20°C and RH ≤ 65%).
Keep out of direct light, rainwater, strong odours, protected from rodents and insects.

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DECLARATION OF ALLERGENS




PRODUCT:

DEHYDRATED TOMATO

THE LIST OF ALLERGENIC SUBSTANCES: (according to the Regulation (UE) N° 1169/2011)	Contains	Possibility of cross-contamination		
Lot number starts with ⇨		01	02	99
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.				
Crustaceans and products thereof.				
Eggs and products thereof.				
Fish and products thereof.				
Peanuts and products thereof.		X	X	
Soybeans and products thereof.			X	
Milk and products thereof (including lactose).				
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof.		X	X	
Celery and products thereof.				
Mustard and products thereof.				
Sesame seeds and products thereof.			X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO ₂ .	X			
Lupin and products thereof.			X	
Molluscs and products thereof.				

PRODUCT'S DESTINATION:

The whole population in general,
With the exception of persons allergic to declared substances in the table.
The product is not recommended as a food for children under age of 3.

ELABORATED BY:	REVIEWED BY:	APPROVED BY:
 Administration Department Date: 27/01/2017	 Quality Control Department Date: 27/01/2017	 Management Date: 27/01/2017

** The information contained in these technical characteristics does not suppose contractual document.
The information may change slightly according to climatic conditions, altitude and varieties.