



TECHNICAL PRODUCT SHEET

Double tomato paste Bx: 28-30%

Tubes

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Product name	Double tomato paste	
Description	Double Concentrated Tomato Paste 28/30%, pasteurized and stabilized through a heat treatment on the finished product, in order to ensure the safety and preservation of the product throughout the entire shelf-life.	
Ingredients	Tomato, salt ¹ ¹ On demand without salt added.	
Product source	Extra EU	
Container	EXTERNAL/INTERNAL APPEARANCE	Shiny and brilliant
	Encoding	Present, readable, exact
	Labelling	By law
	CONTAINER TYPE	Extruded aluminum tube with plastic screw cap
Chemical Features	BRIX	≥ 28%
	Ph	4.00 - 4.50
	ACIDITY	≤ 9% Dry residue, net of salt
	Sugars	≥ 42% Dry residue, net of salt.
	SALT ADDED	≤ 1%
	COLOR A/B GARDNER	1,90 - 2,40
	BOSTWICK (cm in 30")	5 - 12
	PESTICIDES ³	Regulation (EC) No. 396/2005
	HEAVY METALS ³	Regulation (EC) No. 915/2023
	The analysis of heavy metals and pesticides is performed according to the sampling program on a rotating sample of raw material between suppliers of tomato concentrate and semi-finished product	
Physical Features	NET WEIGHT	As stated on the label
	FOREIGN BODIES	Absent
Microbiological Features	Moldy (Howard Method)	< 70%
	COMMERCIAL STABILITY	Stable after incubation: 1. STEP: 37 degrees C for 14 days 2. STEP: 55 degrees C for 7 days
Organoleptic Features	Consistency	Absence of marked separation of liquid, formation of lumps and fragments of tomatoes
	Smell	Typical, characteristic
	Flavor	Fresh, pleasant
	Color	Characteristic red



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Nutritional information (Average values per 100g of product)	Energy	82 kcal / 346 kJ
	Fatty acids	0.3 g
	saturated	0 g
	Carbohydrates	14 g
	whose sugars	14 g
	Proteins	4.4 g
	Fibers	2.8 g
	Salt	1.0 g

O.G.M.	In accordance with EC Regulation 1829 and 1830/2003, the product does not contain GMOs or GMO-containing ingredients.
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Allergens	Intentional Addition	Presence at the production site
Gluten-containing cereals and derivatives	Ne	Ne
Crustaceans and derivatives	Ne	Ne
Eggs and derivatives	Ne	Ne
Fish and derivatives	Ne	Ne
Peanuts and derivatives	Ne	Ne
Soybeans and derivatives	Ne	Ne
Milk and milk products (Including lactose)	Ne	Ne
Nuts	Ne	Ne
Celery and celery products	Ne	Ne
Sesame seeds and derivatives	Ne	Ne
Mustard and mustard products	Ne	Ne
Sulphur dioxide and sulphites	Ne	Yes
Lupin and lupin products	Ne	Ne
Mollusco and mollusk products/	Ne	Ne

Shelf life	24 months from the date of production
Retention conditions	Store the product intact, at room temperature, in a cool and dry place and away from heat sources. The product, once opened, store at a refrigeration temperature of 3/4 degrees Celsius and consume within 7 days.
Instructions for use	It can be consumed as it is or as a basic ingredient for the preparation of sauces and soups
Destination of use	For all types of consumers



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LOGISTICS AND PACKAGING INFORMATION

Packaging	PRIMARY PACKAGING	Lithographed aluminum tube with plastic cap <u>Formats:</u> Tubes: 35 Ø by 100g Tubes: 35 Ø by 130g Tubes: 35 Ø by 140g Tubes: 35 Ø by 150g Tubes: 40 Ø by 200 gr
	SECONDARY PACKAGING	Cardboard with Exhibitor: 12 or 24X100g 12 or 24X130g 12 or 24X140g 12 or 24X150g 12 or 24X200g Cardboard with single cases: 12 or 24X100g 12 or 24X130g 12 or 24X140g 12 or 24X150g 12 or 24X200g