

Tomato Pizza Sauce – Selesta Black Label*Variety: Solanum lycopersicum, L.***Product Code: TSP3/A12****Physical Description:** Tomato purée with skin and seeds free from any kind of foreign material with addition of ingredients.**Ingredients:** Tomato purée 12/14°brix (49%), Tomato purée 8/10°Brix (49%), Salt, Sugar, Onion, Oregano, Basil, White pepper, Citric Acid.**Country of origin:** Italy**Shelf life-Unopened:** 3 years. **Open Shelf Life:** 2 days if stored in a sealed container under refrigeration.**Packaging:** 3 x 4.1kg steel cans on stretch-wrapped cardboard tray**Recommended Storage Conditions:** store in a cool dry place free from toxic chemicals, odours, vermin and insect infestation.**Physical Parameters:**

| | Parameter | Limits | Test Method |
|---|------------------|--------------------------------|-------------------|
| X | Colour | Red, typical of tomato sauce. | Visual inspection |
| X | Smell and taste | Typical of tomato sauce. | Visual inspection |
| X | Rot and necrosis | Absent | Visual inspection |
| X | Residual peels | < 6.00 cm ² / 100 g | Visual inspection |
| X | Foreign Material | Absent | Visual inspection |

Chemical Parameters:

| | Parameter | Limits | Test Method |
|---|--|---------|---------------|
| X | Brix: 20°C on wet weight basis | > 11.00 | Refractometer |
| X | pH: 20°C on wet weight basis | < 4.40 | pH meter |
| X | Acidity citric acid % w/w/ dry residue | < 9.50 | Titration |

Microbiological Parameters:

| | Parameter | Limits | Test Method |
|---|----------------------------|---------------------|-------------------------|
| X | E.coli | < 10 cfu/g | ISO 16649-2:2001 |
| X | Clostridium perfringens | < 10 cfu/g | UNI EN ISO 7937:2005 |
| X | Coag positive staph aureus | < 10 cfu/g @ 37°C | UNI EN ISO 6888-2:2004 |
| X | Listeria monocytogenes | Nil detected in 25g | AFNOR BIO 12/11 - 03/04 |
| X | Lactic bacteria | Nil detected in 25g | MA M-AL-STAB rev.1 2013 |
| X | Salmonella | Nil detected in 25g | AFNOR BIO 12/16- 09/05 |

x Mandatory information required on certificates of analysis.

| | Per 100g |
|---------------------|----------|
| Energy | 204 kJ |
| Protein | 2.6 g |
| Fat, total | 0.3 g |
| - saturated | 0.1 g |
| - trans fatty acids | < 0.1 g |
| Carbohydrates | 7.7 g |
| - sugars | 4.8 g |
| Dietary Fibre | 2.2 g |
| Ash | 1.9 g |
| Sodium | 355 mg |

Source: USDA National Analytical Laboratory.

ALLERGENS:

Allergen Statement: the presence or absence of allergens is defined according to the following ranking:

1. Present-naturally found or deliberately added to the food.
2. Substance may be present in trace amounts due to potential cross contamination as item is packed on the same production line*.
3. Completely absent.
4. Refined from a potential allergen but all protein removed during refining.
5. Substance is packed within the same production facility as the product, may be present in trace amounts due to potential cross contamination*.

* HACCP and GMP are in place and all precautions are taken to prevent such contamination.

| Allergenic Substance | Rank | Comments/Controls |
|---|------|-------------------|
| Added sulphites >10mg per kg | 3 | |
| Allergenic oils: peanut, soy, sesame, nut, fish. | 3 | |
| Bee products: royal jelly, bee pollen, propolis | 3 | |
| Cereals containing gluten and their products inc wheat, rye barley, oats, spelt & their hybridised strains | 3 | |
| Crustacea and their products | 3 | |
| Egg and egg products | 3 | |
| Fish and fish products | 3 | |
| Lupin | 3 | |
| Milk and milk products | 3 | |
| Nuts and nut products | 3 | |
| Peanuts and peanut products | 3 | |
| Sesame seed and sesame products | 3 | |
| Soya beans and soya products | 3 | |

| Other sensitive substances | Rank | Comments |
|-------------------------------------|------|----------|
| Antioxidants BHA, BHT, tocopherols | 3 | |
| Aspartame | 3 | |
| BSE | 3 | |
| Caffeine | 3 | |
| Celery | 3 | |
| Chloropropanols (3-MCPD or 1,3 DCP) | 3 | |
| Flavour enhancers inc MSG | 3 | |
| Garlic and Onion | 1 | |
| Guarana or extracts of guarana | 3 | |
| Kola beverages with added caffeine | 3 | |
| Legumes/ Pulses other than soya | 3 | |
| Maize or maize derivatives | 3 | |
| Meat or meat derivatives | 3 | |
| Plant sterol esters | 3 | |
| Polyols or polydextrose | 3 | |
| Preservatives | 3 | |
| Quinine | 3 | |
| Seeds other than sesame | 3 | |
| Sweeteners excluding sugar | 3 | |
| Yeast | 3 | |

Dietary status:

| | | | |
|---------------------------------|-----|-----------------------|--------------------|
| Free from added MSG | Yes | Lacto-ovo- suitable | Yes |
| Free from artificial colouring | Yes | Lacto- suitable | Yes |
| Free from artificial flavouring | Yes | Suitable for coeliacs | Yes |
| Suitable for Vegetarians | Yes | Kosher status | Certified Suitable |
| Suitable for Vegans | Yes | Halal status | Certified Suitable |

Other status:

| | | | |
|-----------------------|-------------|-----------|--------|
| Ethylene Oxide status | Not Treated | GM status | Non GM |
| Irradiation status | Not Treated | | |

Packaging:**Primary: 4.1kg Cans**

| | | | |
|----------------------|--|-----------------------|---|
| Can Tare Weight kg | 0.350 – 0.370 | Can Material / Colour | Tinplate can + label |
| Can Gross Weight kg | 4.46 – 4.50 | Dimensions OD: mm | L-155 x W-155 x H-236 |
| Lot Coding | Production date and hour printed on lid of can | Lot Coding | Production date and hour printed on lid of can |
| Print Colours pms | Black | Barcode: | 9321246019207 |
| Packing/ Date Coding | Production Date, Best Before Date as: dd mmm yyyy | | |

Secondary: 3x4.1kg Cans in Stretch-wrapped Tray

| | | | |
|----------------------|--|-------------------|------------------------------|
| Tray Tare Weight kg | 0.057 – 0.060 | Tray Material | Cardboard |
| Wrap Tare Weight kg | 0.030 – 0.032 | Wrap Material | Polyethylene |
| Tray Gross Weight kg | 7.54 – 7.56 | Dimensions OD: mm | L-478 x W-158 x H-240 |
| Batch Coding | FT Batch number | Lot Coding | NA |
| Print Colours pms | Label on tray Black print on white label | Barcode: TUN | 19321246019204 |
| Packing/ Date Coding | FT number, Product code & Best Before as dd mmm yyyy printed on label affixed to main panel of tray | | |

Note: Both Primary & secondary packaging is Food Grade approved**Palletising:**

| | | | | | |
|------------------|---------------|------------------|---------------|------------------|----------------|
| Units per pallet | 64 | Layers x Trays | 4 x 16 | Pallet Pattern | 16S2 |
| Pallet Type | Timber | Pallet Height mm | NA | Pallet Weight kg | 525-530 |

This product meets the requirements of the FSANZ Food Standards Code.