











EXTERNAL DOCUMENT

Tomato Paste 3kg - (Current Supplier)



Core Details

| Brand | Riviana Food Services |
|------------------------|---------------------------------------|
| Product | Tomato Paste 3kg - (Current Supplier) |
| Riviana Product Number | 2423766 |
| APN | 9300602357566 |
| TUN | 19300602357563 |

Product Information

Tomato paste is a thick concentrated form of tomato puree, which has been strained to exclude the skin, seeds and other coarse substances. The paste should be a deep bright red colour, though darkening may occur overtime or with exposure to oxygen. Texture of paste is very thick, smooth and homogeneous. It has a strong tomato flavour, with a slight saltiness. Free from off or objectionable odours. Appearance Grid 1cm X 1cm.

Ingredients

| Ingredient List on Label | Concentrated Tomatoes (99%), Salt. |
|--------------------------|------------------------------------|
| | |

Nutritional Information

| Serving Size | Servings per package: 150 Servings size: 20g | |
|--------------|---|---------------------------|
| | Average Quantity Per Serving | Average Quantity Per 100g |
| Energy | 70 kJ | 350 kJ |
| Protein | 0.8 g | 3.9 g |
| Fat - total | 0.04 g | 0.2 g |
| Saturated | 0.02 g | 0.1 g |
| Carbohydrate | 3.0 g | 14.8 g |
| sugars | 2.4 g | 12.0 g |
| Sodium | 22 mg | 110 mg |

Allergens

| Allergens Statement on Label | |
|------------------------------|--------|
| | Absent |

GM & Irradiation

| GMO | |
|-------------|--|
| | This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM). |
| Irradiation | |
| | This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation). |

Dietary Compliance

| Kosher | |
|------------|---------------|
| | Not certified |
| Halal | |
| | Certified |
| Organic | |
| | Not certified |
| Vegetarian | |
| | Suitable |
| Vegan | |
| | Suitable |

Country of Origin

| Statement on Label | |
|--------------------|---|
| | Product of The People's Republic of China |

Storage & Shelf Life

| Storage Conditions (unopened) | |
|---|--|
| | Cool, dry conditions |
| Storage Conditions (opened) | |
| | Transfer to a clean, dry, airtight container and store refrigerated at less than 4°C |
| Shelf Life (unopened) | |
| | 2 years |
| Shelf Life (opened) | |
| | 5 days |
| Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier) | |
| | Unique Identifier |

Coding

| Inner coding - example | |
|----------------------------|--|
| | SY22ZAJ AG022 1300/01078 |
| Inner coding - Explanation | |
| | SY22ZAJ=Supplier 22/01/2019 * (EXPIRY DATE) AG022=23/01/2017(PRODUCTION DATE) 1300/01078=CIQ NUMBER (EXPORT LICENSE). Month: Z1 Y—2 X—3 W—4 V5 U6 T7 S8 R9 Q10 P11 O12 Letters for YEAR: A1 B2 C3 D4 E5 F6 G7 H8 J9 K0 e.g. 2019=AJ, 2020=BK, 2021=BA 022=Julian date code |
| Inner coding - Position | |
| | Top of can |
| Inner coding - Type | |
| | Black inkjet |
| Outer coding - example | |
| | B: 265 AG022 |
| Outer coding - Explanation | |
| | B: 265=BATCH NO. AG022=23/01/2017(PRODUCTION DATE) Letters for YEAR: A1 B2 C3 D4 E5 F6 G7 H8 J9 K0 e.g. 2019=AJ, 2020=BK, 2021=BA 022=Julian date code |
| Outer coding - Position | |
| | Side of carton |
| Outer coding - Type | |
| | Black inkjet |

Physical Properties

| Net Weight Limits | |
|-------------------|-------------------|
| | 3.0 kg (min) |
| | o.o kg (mm) |
| Net Weight Method | |
| | Electric Balance |
| Vacuum Limits | |
| | |
| | -0.01MPa~-0.05MPa |
| Vacuum Method | |
| | |
| | Vacuum Gauge |
| Headspace Limits | |
| | |
| | <5mm |
| Headspace Method | |
| | |
| | Ruler |

Microbiological Properties

| Howard Mould Count | |
|-------------------------|--------------------|
| | <50% |
| Method | |
| | Howard Mould Count |
| Yeast and Moulds Limits | |
| | <100 cfu/g |
| Yeast and Moulds Method | |
| | AS 5013.29 |

Chemical Properties

| pH Limits | |
|--------------------------------------|--|
| | 3.8 – 4.2 (codex std must be below 4.6) |
| pH Method | |
| | AOAC 981.12 |
| Salt (%) Limits | |
| | 0.4 |
| Salt (%) Method | |
| | AOAC 937.09 |
| Brix° or Soluble Solids Limits | |
| | 24 – 26 (codex std no less than 24) |
| Brix° or Soluble Solids Method | |
| | AOAC 932.15 |
| Pesticides Limits (FICA Requirement) | |
| | < Maximum Residue Limit Refer to FSANZ Std 1.4.2 |
| Pesticides Method (FICA Requirement) | |
| | 04-048 Pesticides in Food by GC/MS |
| Lead Limits | |
| | <0.1mg/kg |
| Lead Method | |
| | USEPA 6020 ICP-MS Rev 1 January 1998 |
| Tin Limits | |
| | <250mg/kg |
| Tin Method | |
| | USEPA 6020 ICP-MS Rev 1 January 1998 |
| | |

Preparation & Cooking Instructions

| Preparation Required | |
|----------------------|--------------|
| | Ready to eat |
| Cooking Instructions | |

Miscellaneous

| Other information for label | |
|-----------------------------|-----|
| | N/A |

Packaging - Marketing

| Carton Configuration | |
|----------------------|--|
| | 3 x 3kg |
| Pallet Configuration | |
| | 6 layers x 16 cartons = 96 cartons (for internal warehousing purposes) |

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