



TECHNICAL CENTER Dev. Pool

**TOMATE TROCEADO**

Can F/4000

**Finished Product SAP Code :517347**

**Formulation SAP Code:**

**Doc name: 517347FTPA-v02FC-COID.001EFC-COID.001E**

Created: 22/10/2015

**A.Colombo**

Replaces: 517347FTPA-v01

**FINISHED PRODUCT**

**TECHNICAL SHEET**



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## **A) PRODUCT INFORMATION**

- Trade name; **TOMATE TROCEADO**

- Net weight; 4000 g e

- Portions:

- Best before: 48 months

- Manufactured by; **Gallina Blanca S.A.U.- Plaza Europa, 41 08908 L'H- BCN- España**

### **- Product description:**

Product obtained from fresh tomatoes, healthy, ripe, well washed, peeled, extruded, enriched with juice and thermally stabilized in can.

### **- Ingredients (as labelling):**

Tomato pulp (75%), tomato juice (24%), salt, acidity regulator: citric acid.

### **- May contain traces of:**

### **- Directions of use:**

Use Tomato troceado as a basis for soup or as a sauce for pasta.

### **- Use and preservation conditions:**

After opening, you can use keep the sauce in the fridge for 4 days.



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**- Nutritional Values**

Per 100 g




Nutritional information		
Typical value	Per 100g	% *
Energy	98 kJ 23 kcal	1 %
Fat	0,1 g	<1 %
of which: saturates	0,0 g	0 %
Carbohydrate	4,2 g	2 %
of which: sugars	4,0 g	4 %
Fibre	0,5 g	
Protein	1,1 g	2 %
Salt	0,8 g	13 %

\*% of Reference intake of an average adult (8400kJ/2000kcal)

**- Nutritional claims under existing regulations:**

Gluten free

**- Other information**

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## B) ALLERGEN DECLARATION

Allergens included in Regulation 1169/2011	Allergens in final product			Ingredient containing the allergen
	NO	YES	MAY CONTAIN (*)	
Cereals containing gluten (A) and products thereof	X			
Crustaceans and products thereof	X			
Eggs and products thereof	X			
Fish and products thereof	X			
Peanuts and products thereof	X			
Soybeans and products thereof	X			
Milk and products thereof (including lactose)	X			
Nuts (B) and products thereof	X			
Celery and products thereof	X			
Mustard and products thereof	X			
Sesame seeds and products thereof	X			
Sulphur dioxide and sulphites (C)	X			
Lupin and products thereof	X			
Mollusc and products thereof	X			
<b>(*): Allergens may be presents in the product unintentionally due to cross-contaminations</b>				
<b>(A):</b> i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains				
<b>(B):</b> i.e. almond ( <i>Amigdalus communis L.</i> ), hazelnut ( <i>Corylus avellana</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan nut [ <i>Carya illinoiesis (Wangenh)K.Koch</i> ], Brazil nut ( <i>Bertholletia excelsa</i> ), pistachio nut ( <i>Pistacia vera</i> ), macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> )				
<b>(C):</b> In case of (YES) the concentration expressed as mg/kg o mg/l SO2 will be mentioned.				

Specific part regarding suitability for celiac disease:

Cereals containing gluten (A) and products thereof

Presence on factory		Presence on line		Suitability for celiac disease	
YES	NO	YES	NO	YES	NO
X		X		X	



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### **C) MANUFACTURING INFORMATION:**

- 1.a. **Factory:** Miajadas
- 1.b. **Destination market:** GDI Holland
- 1.c. **Manufacturing date format:**
- 1.d. **Lot format:** LX YYY
- 1.e. **Best before data format:** MM YYYY
- 1.f. **Shelf life:** 48 months
- 1.g. **Packaging description:**

<b>Format</b>	<b>Net quantity</b>
F/4125	4000 g

	<b>Description</b>	<b>Size</b>
<b>Primary packaging</b>	Can	237X Ø 153,7 mm

	<b>Description</b>	<b>Unit / Packing</b>	<b>Size</b>
<b>Packing</b>	Cardboard+ TRB	3	470x160x240

	<b>Size</b>	<b>Packing by floor</b>	<b>Packages by height</b>
<b>Palletisation</b>	800x1200	11	5

### **D) PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PARAMETERS**

If analytical parameters are required, attach a printed copy of the Finished Product Inspection Plan as an annex. Find instructions to print it in [IT-COHO.001E](#).