

## ORGANIC CERTIFIED ITALIAN PEELED TOMATOES (*Lycopersicum esculentum*)

### Description

The product is resulting from the processing of 100% fresh organic tomatoes after removal of skins, crowns and seeds and refinement by screening.

The raw material is clean, organic, freshly harvested, ripe and whole.

The product does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.

The product has a flavour typical of tomato and is free from off-flavours.

### Certificate, origin

The product is certified by CCPB or BIOAGRICERT. NOP and Bio Suisse on demand.

The product is GMO free.

Origin Italy.

### Physic-chemical information

- Brix:	4.5 to 6
- pH:	4,1-4,4
- Total Acidity % R.S. :	% 8-10
- Inverted sugar % R.S.:	45% min.
- Moulds %:	max. 45 on positive fields
- Drained weight:	60% min;
- Skins :	< 45 cmq/kg.

### Nutritional information (average/100 gr)

Protein :	1,0 gr
Carbohydrates :	3,3 gr
Fats:	0, 1 gr
Energy:	17, 8 kcal (75, 6 kJ)

### Microbiological features

- Total plate count:	< 1000 ufc/ml
- Yeasts and moulds:	< 500 ufc/ml
- Thermoresistant moulds at 108°:	0
- Enterobacteriaceae:	< 1000 ufc/ml
- Anaerobic gas formers:	< 1000 ufc/ml
- Lactobacilli:	< 1000 ufc/ml

### Methods

- Brix:	Refractometer LR 01 at 20° C
- Bostwick:	Consistometer at 20° C after 30"
- pH:	Potentiometer
- Acidity:	Titration with NaOH N/3
- Ascorbic acid:	Iodometric titration
- Moulds:	Howard

### Shelf life

24 months in unopened aseptic bags in drum if stored at a temperature between + 8 and+ 30°C.

### Packing & logistics

5/1 can (4,550 kg net w.). Box of 3 units. 66 boxes/EPAL pallet.

3/1 can (2, 55 kg net w.). Box of 6 units. 50 boxes/EPAL pallet.

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

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