

**ORGANIC CERTIFIED DICED TOMATOES**  
**(*Lycopersicum esculentum*)**

**Description**

Uniform peeled organic tomatoes in juice. Product resulting from the processing of 100% fresh organic tomatoes after cutting in dices and removal of skins.

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

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

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

The size of cutting can go from 10x10 mm to 19 x 19 mm.

**Certification, origin**

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

The product is GMO free

100% italian origin

**Physic-chemical information**

- Brix:	5,5 to 6,5 on mixed product ;
- pH :	4,1-4,4 ;
- Total acidity (% r.s.):	8-10 ;
- Sugar reducers (%r.s.):	40 min. ;
- Moulds %:	<40 on p.f. ;
- Metals % :	in the legal limits ;
- Radioactivity:	absent ;
- 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.

**Packaging**

Aseptically filled into presterilized aseptic bags in metal drum of ± 200 kg net weight

Also available in 10 kg bag in box (100/pallet) or 15 kg bag in box (75/pallet)

Metal can of 2,55 kg net weight. 6 cans/box. 50 boxes/pallet.

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

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