

 <p>la Carmela</p> <p>Flli D'ACUNZI s.r.l.</p>	<p>Tomato Puree Yellow da 1100 g</p>	<p>STD 7.5.53 Rev.3 01/10/2019</p>
--	--	--

Ingredients Yellow Tomato puree, acidity corrector: citric acid.

Can	<p>CHARACTERISTICS</p> <p>Glass bottles Size External appearance Internal appearance Lids Labelling Best before Headspace</p>	<p>STANDARD OF REFERENCE</p> <p><i>In accordance with current law</i></p> <p><i>No defect, clean</i> <i>No defect and corrosion</i> <i>Lids of tin plate</i> <i>In accordance with current law</i> <i>On label dd/mm/yyyy</i> <i>≥ 30.00 cm Hg</i></p>
	Product	<p>CHEMICAL AND PHYSICAL CHARACTERISTICS</p> <p>Net weight R.O. pH Citric acid Acidity (citric acid monohydrate) Mould Rotten - necrosis Leaf – stalks Foreign bodies</p> <p>Raw material</p> <p>Puree Shelf life</p> <p>ORGANOLEPTIC CHARACTERISTIC</p> <p>Fragrance Colour Taste Consistency</p>
Nutrition facts (typical values for 100 g of product)		<p>Energy Fat Carbohydrates Fibers Proteins Salt</p>
Use destination	<p>Product can be used as such or semi-finished. Once the packaging is opened, keep to 4°C and consume within a few days.</p>	
Restrictions on use	<p>GMO free – Allergen free. Product is fit for group of consumers excluding the ones who have a certain contraindications.</p>	

Administrator: _____