

Pizza Sauce 12/14 Hot Break

CODE	10000499	SG-PRF012
Weight ±	3Kg	Can A10

Revision
3

1. GENERAL DESCRIPTION

The product is the result of the concentration of fresh tomato pulp with a screen of 4,0 mm. The raw fruit material is clean, freshly harvested and full red-ripe fruit of the species *Solanum Lycopersicum L.* from Portugal.

The product is produced by an industrial process to deliver a commercially sterile product, which contains no chemical preservatives.

The process is carried out in compliance with the good manufacturing practices, using the appropriated manufacturing techniques and according to the principles of HACCP System.

2. MANUFACTURING SITES

Sugal Alimentos S.A.



EN nº3, Apartado 1
2054-909 Azambuja

Portugal

3. INGREDIENTS

Component name	% Composition
Fresh Tomatoes from Portugal	99,4
Salt	0,6

4. ORGANOLEPTIC CHARACTERISTICS

- Appearance - Uniform intense red
- Texture – Homogeneous, free of lumps, unblended product, or variations in consistency
- Taste - Bland, pleasant taste of ripe tomatoes, without any burned, bitter or any off flavours

5. ANALYTICAL STANDARDS

Parameter	Standards At time of pack	Observations
Concentration (°Brix scale)	12-14	Refractometer @ 20°C
pH	<4,50	Potentiometer @ 20°C
Consistency (Bostwick in cm)	7,0 - 11,0	Consistometer @ 30sec, 20°C
Color a/b	>2,00	Hunter @ D65/10, Tile BCR400, 20°C
Color Lh	>22,80	Hunter @ D65/10, Tile BCR400, 20°C
HMC (%)	<50	Howard Method, 8.0°Brix
Titratable Acidity Expressed as % citric acid monohydrate	< 10%	Of dry weight
Volatile Acidity	< 0,4%	Of dry weight
Mineral Impurities	< 0,1%	Of dry weight
Total Sugar as Invert Sugar	> 42%	Of dry weight
Black specks in 10g:	Total Máx 7	
Large	0	>1,0mm
Medium	Máx 2	0,5-1,0mm
Small	Máx 5	<0,5mm

Consider Commission Regulation (EC) No 1881/2006, as amended by Commission Regulation (EC) No 629/2008 and No 2015/1005 and as amended by Commission Regulation (EC) No 2018/73.

Heavy Metals	Value (mg/Kg)
Lead	< 0,05
Arsenic	< 1,0
Tin	< 100
Cadmium	< 0,05
Mercury	< 0,01

Melamine	2,5 mg/Kg
Perchlorates	0,01 mg/Kg

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6. MICROBIOLOGICAL CHARACTERISTICS

Compliance with Commission Regulation (EC) No 2073/2005.

Parameter	Value	Analysis Method
Total Count of Microorganisms at 30°C	< 100 colony in 1g	ISO 4833
Yeasts	< 10 colony in 1g	ISO 21527-1
Moulds	< 10 colony in 1g	ISO 21527-1
Lactic Acid Bacteria	< 10 colony in 1g	ISO 15214
Bacillus Coagulans	< 10 colony in 1g	MM.5A1.09
Spore-forming Bacteria	< 10 colony in 1g	MM.5A1.08
Coliforms	< 10 colony in 1g	External laboratory
Flat Sour Bacteria Spores	< 10 colony in 1g	External laboratory
Listeria spp.	Absent in 25g	External laboratory
Salmonella spp on 25g	Absent in 25g	External laboratory

7. NUTRICIONAL VALUES

Average values based on analytical laboratory analyses.

Parameter	Value per 100g	Units
Energy	221	KJ
	53	Kcal
Protein	2,2	g
Fat	0,3	g
Saturated fatty acids	0,07	g
Monounsaturated fatty acids	0,02	g
Polyunsaturated fatty acids	0,07	g
Carbohydrates	8,7	g
Fructose, anhydrous	2,93	g
Galactose, anhydrous	< 0,1	g
Glucose, anhydrous	2,84	g
Sucrose, anhydrous	< 0,1	g
Lactose, anhydrous	< 0,1	g
Maltose, anhydrous	< 0,1	g
Dietary fiber	3,1	g
Sodium as Na	0,424	g
Salt (NaCl) equivalent (Sodium x 2,5)	1,06	g
Moisture	82,9	g
Ash	2,81	g

8. PACKAGING

Primary	Can
Secondary	Carton With 6 cans
Tertiary	Pallet

The packaging material with direct food contact complies with Regulation (EU) N° 1935/2004.

9. LABELLING

Each can have the following information:

- Lot number
- Filling hour

The lot number if identified in accordance with:

- Line (LX)
- Year, last digit production year (Y)
- Month, month of production (MM)
- Day, day of production (DD)

Ex: L800911 - correspond to a lot from line 8 produced on 11/09/2020

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10. STORAGE/SHELF LIFE

Store the containers in covered areas to protect it from rain and direct sunlight.

The product must be protected from freezing temperatures and must not exceed 40°C.

Conditions	BBD		Temperature
Before opening	24	Months from production date	Ambient
After opening	3 days		Refrigerated

11. AGROCHEMICAL RESIDUES

The product is within the U.N. Codex Alimentarius, World Health Organizations Regulations and Regulation EC 396/2005 related to on maximum residue levels of pesticides in or on food and feed of plant.

12. GMO/RADIATION/NANOTECHNOLOGY

None of our products contain genetically modified organisms, are treated with ionizing radiation or contains nanotechnology methods in the production process.

13. ALLERGENS

We do hereby certify that raw material, tomato, that we use for transformation of tomato paste is free from allergens (as in Annex II of Commission Regulation (EC) No 1169/2011. There is no cross contamination risk.

14. LEGAL REQUIREMENTS

We guarantee that all the products we sell are in compliance with the General Regulation of Food Safety (EC) 178/2002 and (EC) 852/2004, Codex Alimentarius, codex stan 13-1981 and 57-1981 as well as all the relevant norms and laws of the EU and local market.

15. CERTIFICATIONS

	BRC	IFS	ISO 14001	Kosher	Halal	SMETA	BIO
Sugal Alimentos S.A.	X	X	X	X	X	X	-

Suitable for: Vegans and Vegetarians.

Reason For Revision

Change of Color Method