GRUPPO FINI				
Divisione	TECHNICAL	SHEET	STP 1 Rev.:	1ENG 03
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Product name:	PP11	Product's Photo:	(KEA	THE ROOM
	CONDORO	FIIOLO.	Z	
	Tomato sauce with		Je own	where della none
			Stener 22	
	vegetables 350 g		349	Condoro o al pomodoro
	330 g			
EAN CODE	8005360000112	CODICE ITF	2800536000	
Product description:	Original Italian tomato sauce			
	closure. Ready to use. With free hours from harvest . Gluten		rocessed wit	thin 24
Shelf life from production (at				
certain temperature):	48 months			
Minimum requirements of	Tomatoes		%	90
qualifying ingredients (incl.	Mixed vegetables in variable p	roportion (Onion,	%	7
Percentages) Further ingredients:	carrots, celery) Sunflower seeds oil, Salt, acidi	ty regulator: citric acid	<u> </u>	
Allergens (according to dir.		ty regulator. Citric acid		
2003/89/CE - dir. 2006/142/CE	celery			
	plant that use also dairy produ	cts, soy, nuts, fish a	and molluse	cs
GMO	Absent			
All row materials don't contain g	enetically modified organisms and a	-		
	Relevant paramete	rs	Unit	Value
Nutritional information : typic			kJ/ kcal	190 / 46
average values	protein carbohydrates		%	1.8 4.0
	of which sugar		%	3.6
				1.9
	fat		%	
	of which saturated		%	0.2
	of which saturated Fiber	dues have to be in acco	% %	0.2 2.7
	of which saturated Fiber Heavy metal and pesticide res	dues have to be in acco	% %	0.2 2.7
Chemical- physical	of which saturated Fiber Heavy metal and pesticide res regulations of the UE.	dues have to be in acco	% % ordance to the	0.2 2.7 e thresholds and
Chemical- physical characteristics	of which saturated Fiber Heavy metal and pesticide res	dues have to be in acco	% ordance to the 4.1	0.2 2.7 e thresholds and 2 ± 0.1 >0.2
	of which saturated Fiber Heavy metal and pesticide resi regulations of the UE. pH Vuoto <i>(bar)</i> Brix	dues have to be in acco	% ordance to the 4.:	$ \begin{array}{r} 0.2 \\ 2.7 \\ \hline e \text{ thresholds and} \\ 2 \pm 0.1 \\ > 0.2 \\ 0 / 12 \\ \end{array} $
	of which saturated Fiber Heavy metal and pesticide resi regulations of the UE. pH Vuoto (bar) Brix Bostwick (cm/30sec)	dues have to be in acco	% ordance to the 4.3	$\begin{array}{c} 0.2 \\ 2.7 \\ \hline \text{e thresholds and} \\ 2 \pm 0.1 \\ > 0.2 \\ 0 / 12 \\ 5 \pm 2 \end{array}$
	of which saturated Fiber Heavy metal and pesticide resi regulations of the UE. pH Vuoto (bar) Brix Bostwick (cm/30sec) Salt (g/100g NaCl)		% ordance to the 4.: 1	$\begin{array}{c} 0.2 \\ 2.7 \\ \hline e \text{ thresholds and} \\ \hline 2 \pm 0.1 \\ \hline > 0.2 \\ \hline 0 / 12 \\ \hline 5 \pm 2 \\ \hline 8 \pm 0.1 \\ \end{array}$
	of which saturated Fiber Heavy metal and pesticide resiregulations of the UE. pH Vuoto (bar) Brix Bostwick (cm/30sec) Salt (g/100g NaCl) Acidity (g/100g monohydrate citrie	e acid)	% ordance to the 4.2 1 0.0	$\begin{array}{c} 0.2 \\ 2.7 \\ \hline \text{e thresholds and} \\ \hline 2 \pm 0.1 \\ > 0.2 \\ 0 / 12 \\ \hline 5 \pm 2 \\ \hline 8 \pm 0.1 \\ \hline 6 \pm 0.3 \\ \hline \end{array}$
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Pr	eparation
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Approvation QA and R&D resp.

Gostre 200: