



**Steriltom S.r.l.**

# PRODUCT SPECIFICATIONS

## Cod. PZS 12-14

**Tomato pizza sauce with skins and seeds and salt**

**°Bx: 12.0° minimum**

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Rev	Date	Revision description	Drawn up by	Checked by	Approved by
000	02/05/05	First version	Quality manager	Production manager	Management
001	30/08/10	Pathogen tests addition	Quality manager	Production manager	Management
002	24/05/12	Addition of nutritional values, allergens and ingredients' origin	Quality Manager	Production manager	Management

Date	Client	Name and Function	Signature and Stamp of Approval



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### **1 - DEFINITION**

Tomato juice with skins and seeds obtained with Hot-break technology through evaporating process. This product is characterized by an appreciable grain size and a high consistency.

### **2 - INGREDIENTS**

2.1 - Tomatoes:	99,6 % (origin: Italy)
2.2 - Salt:	0,4 % (origin: Italy)
2.3 - Corrector of acidity, citric acid:	quantum satis, in accordance with good industrial technique, max 0,05% (origin: EU/China)

In compliance with regulations CE ns. 1829 and 1830 of 2003, the pizza sauce does not contain GMOs, and it is not made from or does not have ingredients made from GMOs.

### **3 - RAW MATERIAL and ORIGIN**

Tomatoes of Italian origin cultivated according to the principles of the integrated agriculture, of the 'round' industrial kind (Perfectpeel, Heinz 9144, Leader, Isola, Pavia, etc.), of high consistency and intense red colouring, whole, fresh, ripe, sound, free from cryptogamic diseases; the residue amount of pesticide is allowed by the law in force.

### **4 - PROCESSING**

Product obtained with Hot-break technology through vacuum evaporating process of the tomato juice (with 3/4mm sieves).

At this stage the product can go through three different production processes:

1. In aseptic bag;
2. In aseptic bag with hot filling;
3. In can with tinplate.

The first process consists in sterilizing of the tomatoes (heating, stop and cooling) and in filling aseptic bags of various sizes.

The second process differs from the first one for the absence of the cooling phase, so that aseptic bags are filled during hot process. Aseptic bags are then cooled in towers with water.

The third process is a pre sterilization of the tomatoes with heating and stop, a filling in cans with tinplate and the consequent pasteurization of the cans.

All these processes assure the commercial sterility of the product with specific times and temperatures for each production line.



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### 5 – FINISHED PRODUCT PROPERTIES

#### 5.1 – Organoleptic properties

<b>Aspect:</b>	Smooth pizza sauce with skins and seeds, of good consistency, free from any kind of foreign material.
<b>Colour:</b>	Bright red, characterizing a healthful and fresh tomato picked up when ripening is at the right stage.
<b>Odour and taste:</b>	Characteristic fresh, without foreign odours and flavours.

#### 5.2 – Chemical properties

Standards description	U.M.	Range	Method of analyses
<b>Brix (20°C on wet weight basis)</b>	%	<b>&gt; 12,00</b>	Refractometrical
<b>pH (20 °C on wet weight basis)</b>		< 4,50	Potentiometrical
<b>Total acidity (% citric acid on wet weight basis) / Dry residue</b>	%	< 8,50	Titration with phenolphthalein
<b>Reducing sugars / dry residue</b>	%	> 42,00	Fehling
<b>°Bostwick (on wet weight basis)</b>	Cm/30''	< 5	Bostwick (20°C, 30s)
<b>Pesticides and heavy metals</b>		In conformity with law	HPLC

#### 5.3 – Bacteriological properties

Standards description	U.M.	Range	Method of analyses
<b>Mould and yeasts</b>	UFC/g	< 10	External laboratory
<b>Lactic Bacteria</b>	UFC/g	Absent	External laboratory
<b>Bacteriological total count</b>	UFC/g	< 100	External laboratory
<b>Salmonella</b>	UFC/g	Absent	External laboratory
<b>Clostridium perfringens</b>			
<b>Escherichia Coli</b>	UFC/g	Absent	External laboratory
<b>Stable after incubation at 30°C for 14 days.</b>			



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### 6 – BEST BEFORE END

Aseptic bags: 24 months from the date of production

Cans: 36 months from the date of production

### 7 – BATCH DEFINITION

**Aseptic bags mini and cans:**

**Small size aseptic bags and cans:**

Each container is marked specifically with the following information ink-jet sprayed:

- Producer's code: e.g. Steriltom = **KK1**;
- Kind of product: e.g. **<PLP>** = tomato pulp;
- Production batch, put in the following way:  
Letter for year of production (A-Z)+day of the year (1-365)+ hour (01-24): e.g.  
**N 252-06:30**

Note: aseptic bags also show the code for the production line: e.g. **L 7**.

**Big size aseptic bags (drums and big sacks):**

Each container is specifically marked with a label with the following information:

- Name and/or code of producer;
- Product and ingredients' description;
- Net weight;
- Production batch;
- SSCC code.

### 8 – PRIMARY PACKAGE

Aseptic process: various size aseptic bags, made of a compound of aluminum and plastic suitable for alimentary use.

Technical features: please see attachments n° **SA/000** (available on request).

Cans process: tinplate container with lid.

Technical features: please see attachments n° **BA/000** and **CO/000** (available on request).

These types of packaging are in compliance with the law in force.

### 9 - STORAGE

**Small size aseptic bags and cans:** indoor clean and dry places.

**Big size aseptic bags (drums and big sacks):** outdoor places.

### 10 – ACCEPTANCE

The acceptance of the batch is conditional to the correspondence of random samples to the contents of this document.

The methods of analysis described in this specification refer to the "Steriltom Laboratory Manual", available on request.

The attachments to this specification are quoted as a rough guide and therefore are not to be considered binding.

The general conditions of this specification are to be treated with the maximum confidentiality and discretion.



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### 11 – NUTRITIONAL FACTS

Valori Nutrizionali per/Nutritional Facts for 100g	
Valore Energetico/Energy	40 Kcal - 167 KJ
Proteine/Protein	2,01 g
Carboidrati/Carbohydrates	7,15 g
Di cui zuccheri/of wich Sugars	5,03 g
Grassi/Fat	0,36 g
Fibre alimentari/Dietary Fibre	0,83 g

### 12 – ALLERGENS

Tomato pizza sauce **does not contain** the following ingredients:

1. Gluten-based grains (namely: wheat, rye, barley, oats, spelt, kamut, or their hybrid strains) and derived products, except for:
  - a) wheat-based glucose syrups, including dextrose;
  - b) wheat-based maltodextrin;
  - c) barley-based glucose syrups;
  - d) grains used in the production of distillates or in the production of ethyl alcohol of agricultural origin used for liqueurs or other alcoholic beverages.
2. Shellfish and shellfish products (crustaceans and molluscs).
3. Eggs and egg-based products.
4. Fish and fish products except for:
  - a) fish jelly used as a base for the preparation of vitamins or carotenoids;
  - b) fish jelly or fish glue used as fining agent in beer and wine.
5. Peanuts and peanut-based products.
6. Soy and soy-based products, except for:
  - a) refined soya bean oil and soya bean fat;
  - b) mixed natural tocopherols (E306), D-alpha natural tocopherol, D-alpha natural tocopherol acetate, D-alpha natural soy-based tocopherol succinate;
  - c) vegetable oils made from phytosterol and soy-based phytosterol ester;
  - d) phytostanol ester made from soy-based vegetable oil sterols.
7. Milk and dairy products (including lactose), except for:
  - a) whey used in the production of distillates or in the production of ethyl alcohol of agricultural origin used for liqueurs or other alcoholic beverages.
  - b) lactitol.



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8. Nuts, namely: almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis (Wangenh.) K. Koch*), Brazilian nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*) and derived products, except:
- a) nuts used in the production of distillates or in the production of ethyl alcohol of agricultural origin used for liqueurs or other alcoholic beverages.
9. Celery and celery-based products.
10. Mustard and mustard-based products.
11. Sesame seeds and sesame seed- based products.
12. Sulphur dioxide e sulphites higher than 10 mg/kg or 10 mg/l referred to as SO<sub>2</sub>.
13. Lupins and lupin-based products.
14. Molluscs and products thereof.