

3 U R G X N W V S H J L I L N D W L R Q 6 R Q Q H Q J H W U R F N Q H W H

1. PRODUCT NAME

Sun Dried Tomatoes DRY (Traditional)-Halves-Rio Grande

2. ORIGIN

Sun Dried Tomatoes made in Bergamo P L U 7 8 5 . , < (

3. PHYSICAL PROPERTIES

Weight		> 2,2
Size	Length	3 ±7 cm
	Width	2 ±4 cm
Identification		Out of Specification
Yellow piece		when the covered area on the sun dried tomatoes surface is larger than 1cm ²
Black Piece		
Blemish-Rotten		
Peeled		
Damaged		
Yeast Mouldy Piece		
Dirty		
Undersize		< 2,2g
Vegetal Foreign Material		< 5 mm
		> 5 mm
Foreign Material		-
		Upper Limits
		Total: Max 5%
		10 unit / kg
		4 unit / kg
		Absent

4. CHEMICAL PROPERTIES

	For Europe	Analysis Method
Moisture	22% (+/- 2%)	Extraction
Salt	12%(+/- 2%)	Titration
Ph	3,5-4,4	Phmetre

5. MICROBIOLOGICAL PROPERTIES

	Target	Max
Total Plate Count	<50000	<100000
Yeast & Moulds	<1000	<5000
Coliforms	<10 g	<100 g
E.Coli	Absent	Absent

6. ORGANOLEPTICAL REQUIREMENTS

Color: Typical color of sun dried tomatoes / dark red to brownish red.

Flavor: Characteristic of sun dried tomatoes and free from foreign odours.

Texture: Medium hard, hard to eat.

INGREDIENTS

Sun dried tomatoes , Salt

REGULATIONS

Production is obeying Australia, EU, USA, Canada regulations. GMO or irradiated raw materials are not used in production. There is no genetically modification process in the production.

9. PACKING

Sun dried tomatoes are packed in vacuum bags, trays and corrugated cardboard boxes. Cartons are clearly marked according to customer's requirements. The following information is clearly labelled on each box of product supplied:

Lot number, Best Before Date, Product Name, Net Weight, Supplier Name

Net weight of bags and cartons can easily be arranged according to customer request.

All finished products are passed through a metal detector before release.

10. PRODUCT LIFE

11.

Shelf life is 24 months in original packaging in under cold storage conditions

12. TRANSPORTING AND STORAGE CONDITIONS

Transport and storage: keep cold at $0-4+20^{\circ}\text{C}$

to maintain for color store product at $0-4$ /

to prevent from microbial deterioration product can be stored at +20 degree)

Do not storage at high moisture conditions

Do not storage direct under sunlight

After package was opened, it should be consumed in a week (for Ready to Eat Products)

13. CONSUMER GROUPS

Every healthy person can consume, except baby.

14. ALLERGENS

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, Brazil nuts, pistachio nuts, macadamia Queensland nuts, and products thereof	No
Crustaceans and products thereof.	No	Celery and products thereof.	No
Eggs and products thereof.	No	Mustard and products thereof	No
Fish and products thereof	No	Sesame seeds and products thereof	No
Peanuts and products thereof	No	Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
Soybeans and products thereof	No	Lupin and products thereof.	No
Milk and products thereof (including lactose)	No	Molluscs and products thereof	No

15. NUTRITIONAL INFORMATION

Nutrient	Perg/100 g
Energy	734- 174
Fat	1
Saturates	0,3
Carbohydrates	33,7
Sugar	22,6
Protein	12,8
Salt	12,56
Sodium	5.023