



ESPECIFICACIONES DE PRODUCTO

PALTAVO

FT-PICO.500C.ES
Rev.: 00 Ed. 01
09/02/2026
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PRODUCT DESCRIPTION

PICO DE GALLO 500G

REFERENCE	FT-PICO-500C.ES
RECIPE	P24

Sauce Type	TOMATE
Cat. according to Listeria growth	NON-SUPPORTIVE

INGREDIENTS

Tomato, onion, jalapeño, salt, coriander, lime juice

*No information regarding formula percentages will be provided beyond what is legally required, in order to protect brand/product confidentiality.

ORGANOLEPTIC CHARACTERISTICS

- Appearance:** Tomato sauce with chunks, typical colour of ripe tomato.
- Flavour:** Characteristic of Pico de Gallo, slightly acidic.
- Odour:** Typical of spiced tomato sauce
- Consistency:** Creamy with chunks
- Colour:** Red, typical of ripe tomato
- Particles:** Small pieces of tomato, onion, coriander and other ingredients.

PHYSICOCHEMICAL CHARACTERISTICS

Aw: [0,8 – 1] pH: [4,0-5,5]

% Salt	< 2 %
Storage Temperature	< -18°C
Product Shelf Life	24 months (from production)
Transport/Distribution	Frozen

PROCESS INFORMATION

The peeled and pulped tomatoes are mixed with the ingredients and additives. HPP process

PALTAVO S.L has implemented a quality and food safety management system based on Hazard Analysis and Critical Control Points (HACCP) in accordance with the requirements of the Codex Alimentarius and applicable current legislation.

***PRODUCT PACKAGED IN PROTECTIVE ATMOSPHERE**



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NUTRITIONAL INFORMATION

NUTRITIONAL VALUES/100g	Value	Units
Energy Value/Energy	26	Kcal
	108	KJ
Fat	<0,5	g
of which, saturates	<0,01	g
Carbohydrates	3,9	g
of which, sugars	3	g
Protein	1,5	g
Sal	1,5	g

SPECIAL INTEREST DECLARATION

Genetically modified organisms: Absence of **OMG's**

Non-ionised ingredients: Absence of ionised ingredients

MICROBIOLOGICAL CHARACTERISTICS

Escherichia Coli	< 10 ufc/g
Listeria Monocytogenes(n=5)	Absence in 25 g
Staphilococcus Aureus	< 10 ufc/g
Salmonella	Absence in 25 g

PRESENTATION, PACKAGING AND LABELLING

Sales Unit: Weight Kg/unit	500g
Packaging material	PHF1-130-550 B
Packaging weight	21 g
Unit height	57,50 mm
Outer diameter	130 mm
Volume	550 ml
Net weight	500 g(aprox)
Gross weight	527 g (aprox)
Box dimensions (Length x Width x Height)	399X266X122 mm
Box type	Cardboard (Quality C)
Box weight	334 g
Units/box	12
Net weight por Caja	6000g aprox
Gross weight por Caja	6658 g aprox
Fixed/Variable weight per box	Variable weight +/- 350 g

LOGISTICS

Number of Boxes/Layer	8 boxes
Number of Layers/Pallet	11 layers
Number of Boxes/Pallet	88 boxes
Height per Pallet	1668 mm
Pallet Dimensions	Europalet: 80x120 cm
Empty Pallet Weight	Europalet: 33(aprox)
Total Pallet Weight	585,9kg(aprox)



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Net weight del Palet

528 Kg(aprox)

LABEL INSTRUCTIONS

Ingredients shall be listed in descending order of weight in the finished product. The quantity of water added as an ingredient in a food shall be determined by subtracting from the total weight of the finished product the total weight of all other ingredients used. This quantity need not be taken into account if it does not exceed 5% by weight of the finished product. In any case, the label strictly complies with Royal Decree 1169/2011 on food product labelling.

ALLERGEN DECLARATION

According to Directive 2000/13/EC and its subsequent amendments, and Royal Decree 1334/1999 and its subsequent amendments	Presence in the product	Presence in the production line
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised varieties) and products thereof	NO	NO
Crustaceans and crustacean-based products	NO	NO
Pescado y products a base de pescado	NO	NO
Huevos y products a base de huevo	NO	NO
Cacahuetes y products a base de cacahuetes	NO	NO
Soja y products a base de soja	NO	NO
Milk and its derivatives (including lactose)	NO	NO
Tree nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios or Queensland nuts, macadamias or Australia nuts and products thereof	NO	NO
Apio y products derivados	NO	NO
Mostaza y products derivados	NO	NO
Sesame seeds and sesame seed-based products	NO	NO
Sulphur dioxide and sulphites in concentrations above 10mg/kg o 10mg/litre expressed as SO ₂	NO	NO
Altramuces y products a base de altramuces	NO	NO
Moluscos y products a base de moluscos	NO	NO

STORAGE CONDITIONS

Store between (-15 and -18°C), once opened it is recommended to keep refrigerated and consume within 24 hours

CONDITIONS OF USE (INTENDED USE)

Store between (-15°C and -18°C). Once thawed, keep refrigerated between 1°C and 6°C for no more than 30 days. Once opened, keep refrigerated and consume within 48 hours.

SHELF LIFE

24 meses desde la fecha de line



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TARGET POPULATION

General population.

APPLICABLE LEGISLATION

- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006
- Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.
- Commission Regulation (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 of 15 November on microbiological criteria for foodstuffs.
- Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs
- Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers and amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004.

Manufacturer:	PALTAVO S.L
Country of Origin:	Product: SPAIN Avocado: EU and non-EU
Production Facility Address:	C/ Guirnaldas,25 Poligono empresarial los puertas, Nave 17 C 29792(Cajiz) Málaga
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