



Steriltom S.r.l.

PRODUCT SPECIFICATIONS

Tomato pizza sauce with ingredients

Cod. RCT9

Rev	Date	Revision description	Drawn up by	Checked by	Approved by
000	05/03/10	First version	Quality Manager	Production Manager	Management
001	30/05/12	Addition of the origin of ingredients, and allergens	Quality Manager	Production Manager	Management
002	30/05/16	Updating of product marking	Quality Manager	Production Manager	Management
003	01/07/17	Insertion of nutritional values, modification of stability parameters; modification of batch coding, Insertion of claim management and special dietary requirements, Modification of description of allergens paragraph	Quality Manager	Production Manager	Management
004	21/07/2018	Batch code updating	Quality Manager	Production Manager	Management
005	01/07/2019	Updating origin citric acid and spices	Quality Manager	Production Manager	Management
006	26/08/2020	Updating chapter 2	Quality Manager	Production Manager	Management

1 – DEFINITION

Tomato purée with peel and seeds, with addition of ingredients.

2 – INGREDIENTS

Name	%	Origin	Note
Tomatoes	98,6	Italy	Pizza sauce with peel and seeds
Salt	<1	Italy	Dried table salt
Vegetable oil	<0,5	Available on request	Sunflower oil
Sugar	<0,5	EU	Granulated
Oregano	<0,2	Available on request	Dried Leaves
Basil	<0,1	Available on request	Powdered
Onion	<0,1	Available on request	Powdered
White pepper	<0,1	Available on request	Powdered
Citric acid	Max 0,20	EU	Quantum satis, in accordance with good industrial technique

In conformity with Reg. CE nr. 1829 and 1830 of 2003, the recipe does not contain GMOs and it is not produced from or it does not include ingredients produced from GMOs.



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There are traces of sulphites derived from onion in percentage less than 10 mg/kg.

3 – PROCESSING

After the checking of raw materials, the pizza sauce with skins and seeds is transferred to a mixing container in which the above mentioned ingredients are added.

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 tinfoil

The first process consists in sterilizing the product (heating, stop and cooling) and then 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 and then they are cooled in towers with water.

The third process is a pre-sterilization of the product with heating and stop, a filling in cans with tinfoil 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.

4 – FINISHED PRODUCT PARAMETERS

4.1- Organoleptic parameters

- Appearance:** High consistency pizza sauce, free from any kind of foreign material, with the addition of ingredients.
- Colour:** Red, typical of tomato sauce.
- Smell and taste:** Typical of fresh tomato and spices.

4.2- Physical parameters

<i>Parameters description</i>	<i>Unit of measurement</i>	<i>Range</i>	<i>Method of analysis</i>
Rot and necrosis	%	Absent	Visual inspection
Residual peels	cm ² /100 g	< 12,50	Visual inspection
Unvegetable material	%	Absent	Visual inspection

4.3- Chemical parameters

<i>Parameters description</i>	<i>Unit of measurement</i>	<i>Range</i>	<i>Method of analysis</i>
Brix (20°C on wet weight basis)	%	> 12,00	Refractometer
pH (20°C on wet weight basis)		< 4,40	pHmeter
Total acidity (% of citric acid on wet weight basis)/ Dry residue	%	< 9,50	Titration with phenolphthalein
Reducing sugars/Dry residue	%	>42,00	Fehling
HMC (Howard Mould Count on wet weight basis)	%	< 40	Howard



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Pesticides and heavy metals

In
compliance
with law in
force

External lab.

4.4- Bacteriological parameters

Parameters Description	M.U.	Range	Analysis method
Beta-glucuronidase-positive Escherichia coli	CFU/g	<10	ISO 16649-2:2001
Clostridium perfringens	CFU/g	<10	UNI EN ISO 7937:2005
Coagulase positive staphylococci at 37°C (Staphylococcus aureus and other species)	CFU/g	<10	UNI EN ISO 6888-2:2004
Listeria monocytogenes	CFU/25 g	Absent	AFNOR BIO 12/11 - 03/04
Salmonella	CFU/25 g	Absent	AFNOR BIO 12/16 - 09/05
Yeasts and Moulds*	CFU/g	<10	MA M-AL-STAB rev.1 2013
Lactic bacteria	CFU/g	Absent	MA M-AL-STAB rev.1 2013
Total viable count (Mesophilic aerobic bacteria*)	CFU/g	<100	MA M-AL-STAB rev.1 2013

***Only for bags.**

Aseptic bags and hot-filling bags: stable after 14 days incubation at 30°C.

Cans: stable after 7 days incubation at 55°C.

Product subjected to pasteurization or sterilization heat treatment suitable for low acid canned foods, able to maintain commercial stability until the expiration date, in undamaged packaging kept at room temperature in cool, dry and clean place.

5 – SHELF LIFE

Aseptic bags and hot-filling bags: 36 months from production date.

Cans: 36 months end year production date.



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6 – BATCH DEFINITION

Small size aseptic bags and hot-filling bags:

An ink-jet spray printer marks each bag as follows:

**L6 A PLP Prod. Date: 20/08/2018
17:30 KK1 BBE 20/08/2021**

Cans:

An ink-jet spray printer marks each can as follows:

PLP-KK1-17:30-20/08/2018-BBE 31/12/2021

Where

- L6 = Line of production n° 6
- A = Filling head (if present)
- PLP = Kind of product (eg. tomato pulp)
- Prod. Date: 20/08/2018 = Production date dd/mm/yyyy
- 17:30 = Production hour hh:mm
- KK1 = Producer's code (of Steriltom S.r.l.)
- BBE 20/08/2021 = Best Before End dd/mm/yyyy (Bags expiry date, 36 months from production date)
- BBE 31/12/2021 = Best Before End dd/mm/yyyy (Cans expiry date, 36 months end year production date)

7 - PRIMARY PACKAGE

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

Technical features: available on request.

Cans process: tinplate container with lid, suitable for alimentary use.

Technical features: available on request.

8 – STORAGE

Small size aseptic bags and hot-filling bags and cans: at ambient temperature, in cool, indoor clean and dry places.

9 – NET WEIGHT

Aseptic bags: 10 or 15 Kg

Hot-filling bags: 1, 3, 5 or 10 kg

Cans: 2,5 Kg (can volume 2650 ml), 4,1 Kg (can volume 4250 ml).

10 – CLAIMS

Each claim must be forwarded by mail to: qualita@steriltom.com and/or ufficioqualita@steriltom.com.

Due to the flex-cracking problem, it is recommended to use the product within 30 days from its arrival.



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Steriltom does not respond of damages caused by flex-cracking after 90 days from the delivery date. In case of claim forwarded beyond 90 days from the products delivery date, the customer must supply suitable papers/records proving that the lack of conformity was existing at the delivery moment.

In order to carry out correct management and analysis of the claim, the compulsory and minimum data that must be forwarded are followings : invoice number and/or documentary evidence of transportation (bill of entry) and/or SSCC code printed on the pallet label and/or TMC-BBE code printed with inkjet on the carton and/or inkjet labelling completed with batch number and production hour present on white latten cans and on bags.

11 – NUTRITIONAL VALUES

Nutritional values for 100 g	
Energetic value	49 Kcal - 205 KJ
Fat	0,45 g
Of which saturates	0,09 g
Carbohydrate	8,90 g
Of which sugars	5,42 g
Fibre	1,33 g
Protein	2,24 g
Salt	0,79 g

12 – ALLERGENS

We reasonably suppose that the product **does not contain** and there is no risk of unintended cross contamination about:

1. Gluten-based grains (namely: wheat, rye, barley, oats, spelt, kamut, or their hybrid strains) and derived products.
2. Shellfish and shellfish products (crustaceans and molluscs).
3. Eggs and egg-based products.
4. Fish and fish products.
5. Peanuts and peanut-based products.
6. Soy and soy-based products.
7. Milk and dairy products (including lactose).
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.
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 SO₂.
13. Lupins and lupin-based products.
14. Molluscs and products thereof.



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13 - SPECIAL DIETARY REQUIREMENTS

Product without use restriction, suitable for coeliacs, vegetarians, ovo-lacto-vegetarian, ovovegetarian, lacto-vegetarian, vegans.
Suitable for Halal and Kosher diet.

Date	Client	Name and	Signature and Stamp of Approval