



**BONTA' ITALIA LIMITED FOOD SPECIFICATION**

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**PRODUCT LABEL**

Product Title:	<b>GOMO Spiced Pizza Sauce (12 x 800g)</b>
Secondary Description:	Spiced Crushed tomatoes packed cans, with presence of skins and seeds. Stabilised by pasteurisation
Pack & Size:	12 x 800g
Outers Per Pallet:	90 cases per pallet ( 15 cases per layer)
Drained Weight:	N/A
Country of Origin:	Produced in Italy and packed in Campania region
Ingredients:	Tomatoes (98%), Salt , Basil , Onion, Garlic , Pepper , Acidity Regulator (Citric Acid).
Instructions for Use:	Use on pizza top.
Cooking Instructions:	N/A
Storage Instructions:	Store in a cool and dry place
Date Marking:	DD/MM/YYYY
Allergens:	No allergen advice needed.
May Contain Allergens:	N/A
Modified Atmosphere Pack:	No

**NUTRITION INFORMATION**

AS SOLD INFORMATION per 100g (as sold).	
Constituents	
Energy kJ	122
Energy kcal	29
Fat g	0.3
of which saturates g	0.0
Carbohydrate g	4.1
of which sugars g	4.1
Fibre g	0.9
Protein g	2.0
Salt g	0.6

**TECHNICAL DETAILS**

Shelf Life:	36 months			
Shelf Life on Delivery:	16 months			
Shelf Life Once Opened:	Once opened, remove all content from the can and placed it in a suitable food container, cover and keep refrigerated, use within 3 days.			
Temperature on Delivery:	MINIMUM	Ambient	MAXIMUM	Ambient
Barcode: Inner	5060140283522			
Barcode: Outer	05060140283539			
Coding: Explanation	Year code + Julian DayReadable - exact			

**ORGANOLEPTICAL**

Appearance:	Red sauce
Colour:	Red
Flavour:	Typical tomato flavour free from taint / off flavour.
Odour:	Typical tomato odour free from taint / off flavour.
Texture:	Smooth sauce with visible herbs.
Is the product packed to a known standard, e.g. Campden Grade?	Yes

**SUITABLE FOR**

Vegetarians	YES	Halal (Certified)	NO
Vegans	YES	Low Salt Diet	NO
Coeliacs (Gluten Free)	YES	Nut Allergy Sufferer	YES
Kosher (Certified)	NO	Lactose Intolerant Diet	YES

**PHYSICAL STANDARDS**

Parameter	Tolerance	Frequency	Method
Bostwick	3 -6 cm/30sec	Each batch	Bostwick method.
Colour	a/b > 1.9	Each batch	UKAS equivalent accredited method
Vacuum	> 5. cmHG	Each batch	UKAS equivalent accredited method
Defect in colour	≤ 5% net weight.	Each batch	Sensory

**CHEMICAL**

Parameter	Tolerance	Frequency	Method
Optical residue °Brix	≥12 °Brix	Each batch	Spectrometer
pH	4.10 – 4.40	Each batch	pH meter
Added salt	Max 0.5	Each batch	Salt meter
Mould Counting Howard R.O. 7.0	≤ 50	Each batch	UKAS equivalent accredited method

**MICROBIOLOGICAL**

Organism	Tolerance	Frequency	Method
Stable at 37°C for 14days Stable at 55°C for 7days.			0

**PESTICIDE RESIDUES**

AS per EU regulation.

**PACKAGING**

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	Tin can electrically welded, cover	Height: 109 mm Diameter: 99 mm	80g
Secondary Packaging (Outer)	Cardboard tray	305x410x115mm	46g
Tertiary Packaging (shrinkwrap etc.)	Shrink wrap plastic film	NA	37g per unit

**PRODUCT CONTAINS INFORMATION**

**Allergens**

Cereals containing gluten	NO
Egg/Egg Products	NO
Milk and derivatives	NO
Celery	NO
Crustaceans	NO
Molluscs	NO
Lupin	NO
Peanuts	NO
Nuts	NO
Sesame	NO
Soya/ Soya Products	NO
Mustard	NO
Fish Products	NO
Sulphites	NO

**Other**

MSG	No
Hydrogenated / Trans Fats	No
Alcohol	No
Artificial Sweeteners	No
Cocoa	No
Unrefined Nut Oils	No
Yeast and derivatives	No
Other Seeds	No
Added Natural Colour	No
Benzoates	No
Irradiated Material	No
Hydrolysed Vegetable	No
Artificial Preservatives	No
Added Sugar	No
Added Salt	Yes
MRM	No
Additives	Yes
Azo Dyes	No
Artificial Colour	No
Maize	No
Garlic	Yes
Meat & Meat Products	No
Pork Products	No
Beef Products	No
Poultry Products	No
Lamb Products	No
Lactose	No
Caffeine	No
Natural flavouring	No
Natural identical flavouring	No
Artificial Flavouring	No

**TECHNICAL APPROVAL**

Name  Position

Date