



# PRODUCT SPECIFICATION

Product Name: Riverdene Peeled Plum Tomatoes in Tomato Juic 6x2.5kg

Product Code: A23500



## General Information

Legal Product Name	Riverdene Peeled Plum Tomatoes in Tomato Juice
Product Description	Peeled Plum tomatoes in tomato juice 6x2.5kg
Pack Weight	6x2.5kg
Product Category	Ambient
Packaging Format	Can with wrap around label in shrinkwrap tray.
Produced In	Italy
Ingredient Declaration	Peeled Plum Tomatoes, Tomato Juice, Citric Acid

## Ingredient Information

Ingredient	E Number	Function	% in Final Product	Country of Origin
Peeled Plum Tomatoes			60	Italy
Tomato Juice			39.9	Italy
Citric Acid	E330	Acidity Regulator	0.1	China

Tel: 01992 641641

Email: [sales@martinmathew.co.uk](mailto:sales@martinmathew.co.uk)

[www.martinmathew.co.uk](http://www.martinmathew.co.uk)





## Process Details

The fresh tomatoes are delivered to the factory in bulk crates, and assessed for quality before unloading. The crates are emptied into flotation tanks, washed, inspected and colour sorted. The skins loosened by steam, and the skins are removed in a further washing process. Further inspection precedes filling into pre-cleaned cans. The juice is produced from fresh tomatoes, and is added to the cans containing the tomatoes. The cans are sealed and heat treated, the cans are then cooled to 40°C. After quarantine and QC checks, the cans are labelled and packed.

## Finished Product Characteristic

### Organoleptic

Appearance	Whole bright red tomatoes in a clean red tomato juice.
Flavour	Typical of product. No off flavours and taints.
Colour	Bright red tomatoes in clean red juice.
Texture	Soft/medium firm

### Defects

Peel pieces - max 2 per 1kg, EVM - < 1 per 1kg, Foreign Matter - Absent

## Physical Characteristics

Drained Weight	1500g
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## Quality Characteristics

pH	4.10 – 4.40
°Brix	5.5 ± 0.5

## Nutritional Information Per 100g (g)

Energy (kcal/kJ)	29/123
Fat	<0.1
Of which Saturates	0.0
Carbohydrates	4.1
Of which Sugars	3.6
Fibre	1.2
Protein	1.3
Sodium	0.0
Salt	0.09



## Microbiological Testing

Sample Incubation at 37°C and 55°C.

## Other Testing

Pesticides	Y
Heavy Metals	Y
Histamine	NA

## Allergen Information

Allergen	Contains	Source	Present at Site	Allergen	Contains	Source	Present at Site
Cereals containing gluten	NO		NO	Peanuts	NO		NO
Crustaceans	NO		NO	Soy Beans	NO		NO
Eggs	NO		NO	Milk	NO		NO
Fish	NO		NO	Nuts	NO		NO
Celery/Celeriac	NO		NO	Sulphur Dioxide	NO		YES
Mustard	NO		NO	Lupin	NO		NO
Seesame	NO		NO	Molluscs	NO		NO

## Other Information

	Contains	Source		Contains	Source
Yeasts	NO		Colours(Natural)	NO	
Preservatives	NO		HVP (Hydrolysed Veg Protein)	NO	
Colours (Artificial)	NO		Fruit and Derivatives	YES	Tomatoes
Honey	NO		Vegetables and Derivatives	NO	
Garlic	NO		Maize	NO	
Animal Products	NO		Palm Oil	NO	

## Suitable For

Vegetarians	Y	Kosher	N
Vegans	Y	Halal	N
Coeliacs	Y	Organic	N
Lactose Intolerance	Y	Ovo-Vegetarians	Y



## Storage and Preparation Information

Shelf Life and Storage from Manufacturer	3 years after production date. Dry ambient storage.
Shelf Life and Storage after opening	Once opened, the product should be stored in the refrigerator in a non metallic container (0-4°C) for 3-4 days.
Food Preparation	Ready to use.

## Pack Options

Code	Pack Size	Outers per Layer	Layers	Pallet Quantity	Gross Weight	Outer Dimensions	Outer Barcode	Inner Barcode	Net Weight	Drained Weight
A23500	6x2.5kg	9	7	63	18kg	420x315x155	05017482100598	5017482000010	2500g	1500g

## Packing Specifications

Primary Packaging	Steel Can - 240g Paper Label - 24g
Secondary Packaging	Cardboard Tray - 85g Shrinkwrap - 25g
Tertiary Packaging (Pallet Details)	Plain wooden pallet 1100 mm x 1100 mm LDPE stretch wrap is used to stabilise



## Terms and Conditions

It is warranted that:

- The foodstuff, packaging and label (as appropriate) conform with all relevant UK and EU legal requirements at the time of supply.
- The customer will be notified of any changes to the specification, including any changes to the status of manufacturing sites, e.g. BRC accreditation or allergens handled on site.
- The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice.
- The contents of this specification are confidential and should not be disclosed to a third party without prior approval.
- Materials are transported in clean vehicles of a high standard suitable for transportation of food. They are free from infestation and contamination and provide appropriate temperature conditions.

Issue Date	Issue No.	Issued By	Reason for new revision
03.02.22	1	RACHEL BLACK	NEW SPEC
04.10.2022	2	CARLA LOPES	AMENDED BARCODES

Approved by Quality Technologist: (for internal purposes)

Signature:

Name: CARLA LOPES

Date: 04/10/2022

Customer

Specification Approved by:

Signed on behalf of: \_\_\_\_\_

Name: \_\_\_\_\_

Position: \_\_\_\_\_

Date: \_\_\_\_\_

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