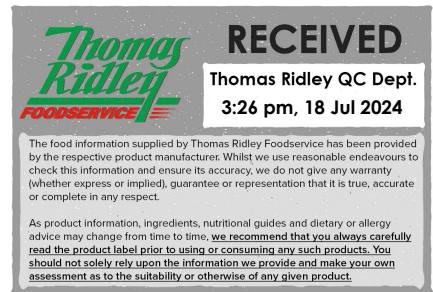




CRUTOMAT



1. GENERAL INFORMATION:

Product code: 512610016

EAN (Product): 8435261901179

EAN (Box): 8436569360750

Country of origin: France

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

2. DESCRIPTION:

Crutomat are crunchy dehydrated tomato flakes of a deep, attractive orange color. They do not add any acidity.

3. INGREDIENTS:

Dehydrated tomato concentrate (85%) and corn starch.

4. APPLICATION:

Use to taste to give a fabulous texture to dough.

It does not add acidity and brings out the full flavour of the tomato, giving a fantastic texture.

Pastries and other preparations. Stirring the product in liquids, it will re-hydrate and get a pulpy to liquid product, in correspondence to the added amount.

For use directions, receipts and applications see web page: www.albertyferranadria.com

5. SHELF LIFE:

24 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool and dry place out of reach of children.

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 400g/14.10oz

Units per box: 24

Weight box: 9.6 kg

Unit dimension: High: 175 mm

Diameter: 99 mm

Box dimension: 45 x 36 x 38,5 cm

Box per layer: 10

Layer per pallet: 18

GTIN-13 code: 8435261901179

GTIN-14 code: 8436569360750

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8. SPECIFICATIONS:

Physical Parameters	
Moisture	5 %
foreign matter max	1 %
Granulometry	< 4 mm

Pesticide levels < the legal limit and guaranteed by the Certification Agriculture Biologic.

Microbiological specifications

Parameter	Units
Aerobics at 30°C	10 ⁵ / g
E. coli	10 / g
Yeasts and molds	100 / g
Salmonella	Absence in 25 g
Staphylococcus aureus	100 / g
ASR (Clostridium P.)	100
Bacillus cereus	10 ³ / g

Typical product data

Parameter	Typically
Appearance	Tomato red, powder light red
Odour and taste	Typical tomato like
Sieve size	Flake: < 10 mm Granule: < 4 mm Granule "fine": < 2 mm Powder: < 0,3 mm

9. ALLERGEN INFORMATION:

	Presence	Possible cross Contamination
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

According to RD 1334/1999 and subsequent modifications.
Regulation 1169/2011 and subsequent modifications.

10. NUTRICIONAL VALUE:

Average values per 100 g	EU
Energy (Kcal)	328
Energy (kJ)	1384
Protein g	13,5
Carbohydrates g	50,9
- Of which sugars g	40,4
Fiber g	13,4
Fat g	3
- Of which saturated g	-
Sal g	0,1

11. GMO STATEMENT AND IONISATION:

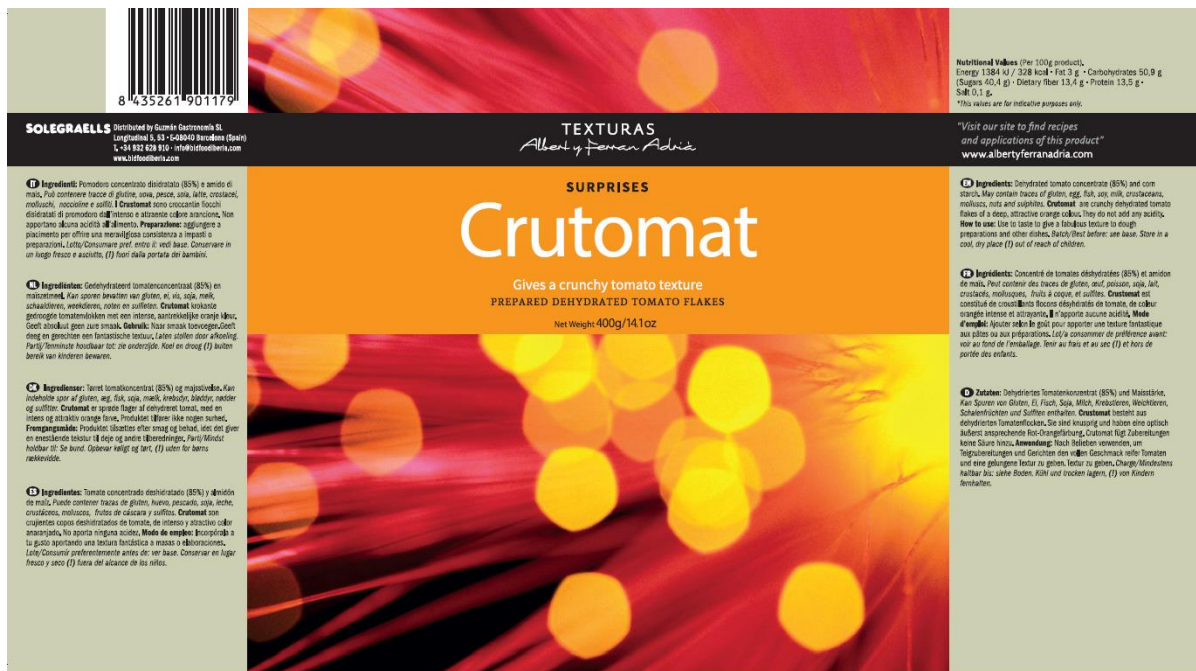
This product NOT contains GMOs, additives or flavoring and coloring. Any component or product has been ionized.

GMO: Regulation 1829/2003

Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

Regulation 915/2023 relating to maximum limits of certain contaminants in food and its modifications.

12. LABEL:



Based on: Product information of the manufacturer.

Review date: 18-December-2023

Revision number: 9

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia