



Aseptic 8-25mm Diced Tomatoes in Tomato Juice

Product Description

Nominal 210kg Aseptic 8-25mm Chopped Tomatoes packed in Aseptic Bag placed in a mild steel drum

Production Process

The fresh tomatoes are received at the factory from the contract growers.

Each truckload is checked for pH, brix and percentage defects before unloading into flotation tanks.

The tomatoes are washed, colour sorted and sieved to remove extraneous vegetable matter and green fruit.

The tomatoes are hand selected prior to steam/vacuum peeling.

The peeled tomatoes pass through a second electronic colour sorter.

The whole tomatoes pass through a 8-25mm dicer prior to a further hand selection.

The diced tomatoes pass through a third electronic colour sorter.

The tomato juice is concentrated to an appropriate brix level.

The diced tomatoes and juice are mixed together to achieve the specified drained weight.
The pH of the final product is controlled by the addition of citric acid solution.

The product passes through an in-line metal detector.

The diced tomatoes are sterilised in a continuous pipe-in-pipe steriliser to achieve commercial sterility.
The product is cooled aseptically and filled into aseptic bags before closing.

The bag is placed into a mild steel drum that is individually weighed and numbered. The drum is closed with a polyethylene lid.

The drum is placed onto a wooden pallet, 4 drums per pallet and shrouded with polyethylene film.

Product Formulation

Component Name:	% Composition:	Ingredient Declaration:
Fresh Tomatoes	65.0%	Chopped Tomatoes
Tomato Juice	35.0-34.9%	Tomato Juice
Citric Acid (E330), pH regulator	0.0-0.1%	Citric Acid



Aseptic 8-25mm Diced Tomatoes in Tomato Juice

Chemical & Physical Analysis			
Parameter:	Target:	Range:	Test:
°Brix	6.0	5.0-7.0°	Refractometer @ 20°C
pH	4.20	4.00-4.40	pH meter
Colour	2.0	1.8 min	Hunter a/b ratio
Drained Weight	65.0% of net	60.0% min	Campden
Howard Mould Count	<30%	40%max	AOAC Microscope
Net Weight	210kg	210±5kg	Electronic Balance
Skin Pieces	Absent	7cm ² /100g drained weight	Visual
Blemishes			
Major >6mm	Absent	1 max/500g	Visual
Minor <2-6mm	Absent	4 max/500g	

Microbiological Standard		
Micro organisms	Target	Limit
TVC	Absent	100/g
Lactobacillus	Absent	10/g
Yeasts/Moulds	Absent	10/g
Pathogenic Micro organisms	Absent	0/g

Organoleptic Qualities	
Appearance: Colour: Flavour/Odour: Texture:	<p>Dice is reasonably distinct – 10-50% of drained product is discreet pieces.</p> <p>Bright to pale red colour of ripe tomatoes with some yellow and yellow/orange pieces present.</p> <p>Characteristic tomato flavour, free from off taints and odours.</p> <p>Uniformly firm, but not hard or too soft.</p>



Aseptic 8-25mm Diced Tomatoes in Tomato Juice

Shelf Life/Storage Instructions	
Shelf Life:	18 months from date of packing.
Shelf Life after opening:	3 days when pre-chilled and refrigerated at <5°C.
Storage Conditions	Dry, ambient when unopened. To store unused contents of open drum, the drum must be pre-chilled and the contents used within 3 days.

Nutritional Data	
Component	Typical Values per 100g product
Energy	69kJ 16kcal
Protein	1.0g
Carbohydrate	3.0g
Of which Sugars	2.8g
Fat	Trace
Of which Saturates	Trace
Fibre	0.7g
Sodium	29ppm
Salt	Trace
Energy values calculated from Greek analytical data.	

Packaging Specifications	
Primary (Food Contact) Packaging	<p>Bag Construction – Composition Multi-laminated, metallised Goglio bag or equivalent with PP cap. Outer cover 102µm LLDPE/mPET/LLDPE Inside Film 70µm cEVOH Inside Film 65µm LLDPE Bag dimensions (inner) 1580mm x 920mm when empty</p>
Secondary (Outer) Packaging	<p>Painted mild steel drum Drum thickness – 0.6-0.8mm Drum dimensions – height – 945mm Diameter – 550 mm White polypropylene lid – 560mm diameter</p>
Tertiary (Transportation) Packaging	<p>Plain wooden pallet – 1100mm x 1100mm LDPE stretch-wrap is used to stabilise the drums on the pallet. 4 drums per pallet.</p>



Aseptic 8-25mm Diced Tomatoes in Tomato Juice

Food Intolerance Data		
The Product is Free From (does not contain)	Yes/No	Details where present
Beef Products	Yes	
Lamb/Mutton Products	Yes	
Pork Products	Yes	
Poultry Products	Yes	
Egg Products	Yes	
Seafood/Shellfish	Yes	
Milk & Lactose	Yes	
Gluten	Yes	
Soya Protein	Yes	
Soya Lecithin	Yes	
Soya Oil	Yes	
Maize Products	Yes	
Wheat Products	Yes	
Natural Colours	Yes	
Artificial Colour	Yes	
Azo & Coal Tar Dyes	Yes	
Anti-oxidants	Yes	
BHA/BHT	Yes	
Preservatives	Yes	
Nitrate/Nitrites	Yes	
Sulphur Dioxide	Yes	
Sorbates	Yes	
Benzoates	Yes	
Flavour Enhancers	Yes	
Glutamates	Yes	
Artificial Flavourings	Yes	
Hydrolysed Vegetable Protein	Yes	
Peanuts	Yes	
Other nuts	Yes	No nut ingredients used on site
Sesame Seeds	Yes	
Nut Oils	Yes	
Additives	No	Citric acid to control pH.
Genetically modified ingredients	Yes	
Ingredients derived from genetically modified raw materials	Yes	No GM ingredients used on site

The Product is	Yes/No
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes



Aseptic 8-25mm Diced Tomatoes in Tomato Juice

General

- 1) The product is free from impurities, infestation and contamination by foreign materials and is produced under hygienic conditions consistent with good manufacturing practice.
- 2) The product is manufactured according to a food safety control system using Hazard Analysis of Critical Control Points (HACCP) based on Codex Alimentarius HACCP principles.
- 3) The product complies with the relevant European Community legislation and directives.