



Aseptic 12-14° Brix Pizza Sauce (Crushed Tomatoes)

Product Description

Nominal 225kg Aseptic 12-14° Brix Pizza Sauce packed in an 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 Hot breaking at >90°C.

The broken tomatoes pass through a 4.0mm mesh sieve to remove a proportion of the seeds and skin.

The sieved fruit is evaporated to achieve 12.0-14.0° brix in the final product.

The crushed tomatoes pass through an in-line metal detector.

The crushed tomatoes are sterilised in a continuous pipe-in-pipe steriliser to achieve commercial sterility.

The product is cooled aseptically and filled into Goglio bag or equivalent before closing.

The bag is placed into a mild steel drum that is individually weighed and numbered. The drum is closed with a polypropylene 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	100.0%	Concentrated Tomatoes



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Chemical & Physical Analysis

Parameter:	Range:	Test:
°Brix	12.0-14.0	Refractometer @ 20°C
pH	4.50max	pH meter
Colour	2.0 min	Hunter a/b ratio, as it is
Bostwick Consistency	4.5cm max	Consistometer @ 20°C, as it is, 30sec
Howard Mould Count	<50%	AOAC Microscope 8.0° brix
Net Weight	225±5kg	Electronic Balance
Black Spots:- Large >1.5mm Medium 1.0-1.5mm Small <1.0mm	1max 5 max 7 max	Tile test per 10g sample

Organoleptic Characteristics

Appearance:	Homogeneous crushed tomatoes with visible seeds and skin.
Colour:	Even, bright red colour, typical of ripe sound tomatoes.
Flavour/Odour:	Characteristic tomato flavour, free from off taints and odours.
Texture:	Firm consistency, without separation of clear liquid on standing.

Microbiological Standards

Micro organisms:	Target:	Limit:
TVC	Absent	100/g
Lactobacillus	Absent	10/g
Yeasts/Moulds	Absent	10/g
Pathogenic	Absent	Absent



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Packaging Specifications	
Primary (Food Contact) Packaging	Multi-laminate, metallised Scholle/Goglio bag or equivalent. Bag thickness – 100 micron Bag composition – LLDPE/mPET/LLDPE with PP cap. Bag dimensions – 1580mm x 920mm when empty
Secondary (Outer) Packaging	Painted mild steel drum Drum thickness – 0.6-0.8mm Drum dimensions – height – 945mm diameter – 550 mm White polypropylene lid – 560mm diameter
Tertiary (Transportation) Packaging	Plain wooden pallet – 1100mm x 1100mm LDPE stretch-wrap is used to stabilise the drums on the pallet. 4 drums per pallet.

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	Typical Values per 100g
Energy	129kJ 30kcal
Protein	2.0g
Carbohydrate	5.6g
Of which Sugars	5.6g
Fat	Trace
Of which Saturates	Trace
Fibre	1.2g
Sodium	0.04g
Salt	0.2g
Energy values calculated from Greek analytical data.	



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Food Intolerance Data		
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	Yes	
Genetically modified ingredients	Yes	
Ingredients derived from genetically modified raw materials	Yes	No GM ingredients used on site



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The Product is		Yes/No
Suitable for Vegetarians?		Yes
Suitable for Vegans?		Yes
General		
<p>1) The product is free from impurities, infestation and contamination by foreign materials and is produced under hygienic conditions consistent with good manufacturing practice.</p> <p>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.</p> <p>3) The product complies with the relevant European Community legislation and directives.</p>		