

	Product		Date of enforcement: 05/2022
	Specification		
Product:	Tomato Organically Grown		Code: 1171113ADKB
Latin name:	Solanum lycopérsicum		
Raw material:	Field fresh organically grown tomatoes are washed, cleaned and cut		
Origin:	China		
Particle size:	Granules 1-3mm		
Dehydration method:	Hot air drying		
Additives:	Free of any additives		
<u>Sensoric:</u> Colour: Odour: Flavour:	Light red to dark red Fresh tomato odour True to type, typical sour tomato flavour		
<u>Chemical composition:</u> Energy: Fat: • saturated FA Proteins:	69 kcal (288 kJ) 0,85 0,15 3,85	Carbohydrates: • Sugar Fibre Sodium	10,02 9,71 5,27 0,01
Rehydration ratio:	Approx. 8 : 1		
<u>Physical parameter:</u> Sand content: Moisture:	Standard 0,1 % - max. 0,4 % 8,0 +/-2,0 %		
Molstare.	0,0 1/-2,0 /0		
Microbiological parameter			
Salmonella: Moulds:	n.n. in 25 g <10⁵	cfu/g	
Yeast:	<10 ⁵	cfu/g	
E.coli:	<10 ⁴	cfu/g	
Staph. aureus:	<10 ⁴	cfu/g	
Bacillus cereus:	<10 ⁴	cfu/g	
Sulphite reducing clostridia	a: <10 ⁴	cfu/g	
Aerob. mesophilic plate co	ount: <10 ⁷	cfu/g	
Packaging: All materials are delivered in packag Liners are heat sealed or closed wit Legal requirements: The product complies with the reg Residues and contaminants: The raw material applies to the E Genetically Manipulation: The product shall be free from "E There is no labelling obligation act (applies from 18 April 2004).	I packaging if stored properly in max. ging with a moisture barrier. If a liner is us in blue plastic ties. No metal ties, string, el gulation (EC) No. 834/2007 and the regr U regulations 396/2005 and 1881/2006 U non-approved GMO" not detected wit scording to Regulation (EC) No 1829/20 predients throughout the supply chain ac	ed, this will be of food grade ma astic bands or staples are used ulation (EC) No. 889/2008 in their actual versions. h analysis methods existing t 03 on genetically modified for	aterial. oday. od and foodstuff,