



PRODUCT SPECIFICATION

ORGANIC TOMATO POWDER SPRAY DRIED

Raw material: Spray dried organic tomato paste

Revision Date: 25.11.2024

Latin name: Solanum lycopersicum
Country of origin: Spain, Portugal, Italy
Colour: Red-orange
Odour/flavour: True to type; Product might be clumpy
Additives: None



This is a product from natural origin and therefore it is subject to natural variations in its characteristics. A small proportion of components with deviation in colour cannot be excluded due to the different level of maturity.

1. EXPECTED USE

Unless otherwise stated, this product may be consumed as it is presented and is not limited in the manner of its use. It is suitable for the majority of consumers except those who develop specific intolerances and those who are allergic or intolerant to the allergens listed below, if applicable.

2. ALLERGENS

Table with 15 columns (allergens) and 3 rows (Presence, Cross contamination on site, Cross contamination at the origin). All cells contain 'no'.

3. NUTRITIONAL VALUES (Theoretical values for 100g of dehydrated product)

Energy (kJ): 1355
Energy (kcal): 321
Fat: 0,5
-> saturated fatty acids: 0,15
Protein: 9,3
Carbohydrates: 63,3
-> sugars: 47,15
Fibers: 12,8
Salt (Na x 2,5): 0,3



## CHEMICAL AND PHYSICAL CHARACTERISTICS

Humidity: 5,0 % max.  
Particle size: < 1 mm (97% min.)

### 4. MICROBIOLOGY (cfu/g)

Total plate count:	< 10.000	Pathogenic staphylococcus:	< 100
Moulds:	< 1.000	Sulphite red. Clostridia:	< 100
Yeast:	< 1.000	E.coli:	< 100
Bacillus cereus:	< 500	Salmonella:	Absence / 25g

### 5. STORAGE AND SHELF LIFE:

Store in a cool place. Keep away from light and humidity. Shelf life after opening is not guaranteed.  
Best before: 18 months in the original packaging.

### 6. PACKAGING AND LABELLING:

Reference 1171300SDKB / 0220203	Carton	Net weight: various
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Packaging used to pack all the products delivered are in compliance with the current European legislation and authorized for food contact, notably with regulation 1935/2004/CE, 10/2011/CE, 2023/2006/CE, 2007/19, decree n°2007/766, directive n° 94/62/CE and decree 2007/1467 and their modifications.

### 7. STATEMENT:

The company certifies that the products delivered:

- are free from genetically modified organisms according to EU legislations n°1829/2003, n°1830/2003 and the modifications, concerning the labelling of foodstuffs and food products that contain additives and flavours genetically modified or made from genetically modified organisms.
- are not treated by ionization and are not obtained from ionized raw materials. These products are not concerned by EC directive 1999/2 of February 22nd; 1999 regarding labelling of ionized foodstuffs.
- are in compliance with following regulations:
  - **Regulation EC n°1881/2006** and the modifications: establishing maximum contents of some contaminants in foodstuffs.
  - **Regulation EC 396/2005, 178/2006** and the modifications: texts of reference about the maximum contents of pesticides residues in vegetal foodstuffs.
  - **Regulation EC 834/2007, 889/2008, 2018/848** and the modifications.

A contaminant monitoring plan is established in accordance with the European regulations in force, according to the alerts and to our risk analysis.