

Technical datasheet



Gemarineerde half gedroogde kerstomaten 1kg

Article number: A16374

Product information

Product name: Oven semi dried deep frozen marinated cherry tomato
Product code: KG-01CR13M
Consumption method: Directly consumable defrosted
Alternative consumption: Salads, pizza
Consumption group: Consumed by everyone
Ingredient: Red cherry tomatoes, sun flower oil, salt, garlic granular, oregano
Origin country: Türkiye

Raw material's information

Raw material name Ingredients of raw materials Allergen Physical characteristics	Tomato <table><tr><td>Materials</td><td>Origin</td></tr><tr><td>Tomato (100%)</td><td>Türkiye</td></tr></table> No allergen Smell and taste: specific taste and smell Colour: red Appearance: homogeneous	Materials	Origin	Tomato (100%)	Türkiye
Materials	Origin				
Tomato (100%)	Türkiye				
Raw material name Ingredients of raw materials Allergen Physical characteristics	Sun flower oil <table><tr><td>Materials</td><td>Origin</td></tr><tr><td>Sun flower oil (100%)</td><td>Türkiye</td></tr></table> No allergen Smell and taste: specific taste and smell Colour: yellow Appearance: homogeneous	Materials	Origin	Sun flower oil (100%)	Türkiye
Materials	Origin				
Sun flower oil (100%)	Türkiye				
Raw material name Ingredients of raw materials Allergen Physical characteristics	Salt <table><tr><td>Materials</td><td>Origin</td></tr><tr><td>Salt (100%)</td><td>Türkiye</td></tr></table> No allergen Smell and taste: specific taste and smell Colour: white Appearance: homogeneous	Materials	Origin	Salt (100%)	Türkiye
Materials	Origin				
Salt (100%)	Türkiye				
Raw material name Ingredients of raw materials Allergen Physical characteristics	Oregano <table><tr><td>Materials</td><td>Origin</td></tr><tr><td>Oregano (100%)</td><td>Türkiye</td></tr></table> No allergen Smell and taste: specific taste and smell Colour: green Appearance: homogeneous	Materials	Origin	Oregano (100%)	Türkiye
Materials	Origin				
Oregano (100%)	Türkiye				

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Raw material name	Garlic granular	
Ingredients of raw materials	Materials	Origin
Allergen	Garlic granular (100%)	Türkiye
Physical characteristics	No allergen Smell and taste: specific taste and smell Colour: white Appearance: homogeneous	

Explanation

Process:	Raw material entry- quality control and acceptance – selection process (crushed, defected pieces selected) – washing - cutting operation– drying process – precooling – (-40°C) Freezing –selection process and control – mixing with herbs, oil and salt- packaging and labelling – metal detection – palletizing – storage (-18°C)
Product management	Throughout our production process, HACCP, IFS Food Standard, BRC food safety and quality management systems are effectively implemented.

Organoleptic properties

TASTE	Typical roasted tomato taste with herb
ODOUR	Rich aroma of slow roasted tomatoes
APPEARANCE	Homogeneous, typical appearance roasted tomatoes
COLOUR	Red tomatoes and green spices

Physical properties

Foreign material (dangerous) absence frequency controls: each batch

Chemical properties

MOISTURE %	Min: 65% Max: 80%	Method: TS 1129 ISO1026	FREQUENCY CONTROLS: each batch
pH	Min: 3,5 Max: 4,5	FREQUENCY CONTROLS: each batch	
PESTICIDES (raw material or - finished products)	according to the regulations	Frequency controls; raw material: Once per season on a bulked sample, finished products: once per year	
HEAVY METALS (raw material or - finished products)	according to the regulations	Frequency controls; raw material: Once per season on a bulked sample, finished products: once per year	

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Tolerance

CRITERIA(1 KG)	TOLERANCES	FREQUENCY CONTROLS
DIAMENSION	15-35 mm	each batch
DIAMENSION TOLERANCE (KG) %	5 %	each batch
COLOR DEFECT (KG) %	3 %	each batch
DAMAGED UNITS (KG) %	3 %	each batch
FROZEN BLOCKS \geq 5 UNITS (KG) %	3 %	each batch
SKINS STAINED (KG) %	3 %	each batch
WRONG CUT (KG) %	3 %	each batch
VEGETAL FOREIGN MATERIALS	6 Pieces in 6 kg	each batch

Packaging information

PACKAGE INFORMATION	Vacuum pack in cardboard box of 6 kg with 6 packs of 1 kg. / Box weight: 6 kg / Packing with vacuum packaging machine.	
BOX SIZES [W L H (mm)]	285 x 375 x 160	
TYPE OF BOX	Cardboard	
PALLET SIZES	80 x 120 cm	100 x 120 cm
NUMBER OF BOXES PER LAYER	8	10
NUMBER OF LAYERS PER PALLET	11	11
BOXES PER PALLET	88	110
HEIGHT INCLUDING PALLET (mm)	1910	1910
NET WEIGHT (kg)	528	660

Nutritional value

Analysis	Result	Unit
Energy:	540 129	Kj/100 g Kcal/100 g
Fat	4,29	%
Of which saturates	0,49	%
Carbohydrates	18,84	%
Of which sugars	13,62	%
Protein	3,70	%
Salt	1,09	%
The nutritional values stated are subject to common fluctuations of natural products.		

Metal detection

Metal detector 2 mm ferrous
 2,5 mm non-ferrous
 3 mm stainless steel

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Microbiologic properties

ANALYZED MICROORGANISM	UNIT	MAX.	METHOD	FREQUENCY CONTROLS
Total plate count	CFU/g	<100.000	TS EN ISO 4833-1	each batch
E.coli	CFU/g	<10	TS ISO 16649-2	each batch
Total Coliforms	CFU/g	<1.000	ISO 4832	each batch
Salmonella spp.	/25 g	Absence	TS EN ISO 6579-1	each batch
Listeria monocytogenes	/25 g	Absence	TS EN ISO 11290-1	each batch
Moulds	CFU/g	<1.000	ISO 21527-2	each batch
Yeasts	CFU/g	<1.000	ISO 21527-2	each batch
Enterobacteriaceae	CFU/g	<100	TS EN ISO 21528-2	each batch
Bacillus cereus	CFU/g	<100	TS EN ISO 7932	each batch
Staphylococcus aureus	CFU/g	<100	TSE 6582-2 EN ISO 6888-2	each batch
Sulfate-reducing anaerobic bacteria	CFU/g	<10	ISO 15213	each batch

Storage conditions

Storage This product should be stored at -18°C cold storage continuously.
Shelf life 12 months at -18°C, 5 days at +4°C (after defrosted)

Distribution conditions and shipment

Conditions Shipment is made at -18°C. The transporting vehicle must be clean and free of odour. Packing should be undamaged to not to risk food safety.

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Allergens

There is no production of the following allergens, not used in the product, do not cause contamination.

FDA-TGK-EU	Gluten-containing grains	Free
FDA-TGK-EU	Crustaceans containing products	Free
FDA-TGK-EU	Eggs and egg products	Free
FDA-TGK-EU	Fish and fish products	Free
FDA-TGK-EU	Products containing peanuts	Free
FDA-TGK-EU	Products containing soy	Free
FDA-TGK-EU	Milk and dairy products	Free
FDA-TGK-EU	Products containing nuts*	Free
FDA-TGK-EU	Products containing celery	Free
FDA-TGK-EU	Products containing mustard	Free
FDA-TGK-EU	Products containing sesame	Free
FDA-TGK-EU	Bee products	Free
FDA-TGK-EU	Broad bean	Free
FDA-TGK-EU	Sea products	Free
FDA-TGK-EU	Sulfur dioxide and sulphites	Free
EU	Lupin and products thereof	Free
EU	Mollusc	Free

* Almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts

GMO

Free

Legal regulations

PESTICIDE	<p>*Maximum limits of Turkish food codex regulations on pesticides and Turkish food contagion regulations. 27.09.2021/31611</p> <p>*Regulation EC n°396/2005 from Council of 23th February 2005, relating to the fixing of maximal contents for the phytosanitary residues in fruits and vegetables such as applicable in its last modified and consolidated version</p>
HEAVY METALS	<p>Turkish food codex contaminants regulation 29.12.2011/28157</p> <p>Regulation EU n° 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.</p>

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ORGANIC PRODUCT*	<p>*Regulation on Principles and Implementation of Organic Agriculture 18.08.2010/27676</p> <p>* National Organic Program</p> <p>*Regulation EC n°834/2007 of 28 June 2007 on organic production and labelling of organic products. Regulation EC n° 889/2008 of 5 September 2008 laying down detailed rules for the implementation of regulation EC n° 834/2007 on organic production and labelling of organic products with regards to organic production, labelling and control and its modifications, as well as Regulation n°2018/848/EC.</p>
ADDITIVES	<p>*Turkish food codex regulation on food additives 30.06.2013/28693 & Reg. 1333/2008/EC</p> <p>*Genetic manipulations and genetic manipulated plants, raw materials and food additives are not used. The product has not to be labeled according to the Regulation (EC) No 1829/2003 and 1830/2003 on genetically modified food and feed.</p> <p>* Regulation EC n°1129/2011 of 11th November 2011 and its modifications.</p>
SUITABILITY FOR FOOD CONTACT PACKAGINS	<p>*Turkish food codex regulation on substances and materials in contact with food. 05.04.2018/30382</p> <p>*Turkish food codex communiqué on plastics substances and materials in contact with food. 25.12.2019/30989</p> <p>*The product and the packaging correspond to the current regulations of the European Union and the German food law.</p> <p>*"According to Regulation EC n° 1935/2004 dispositions of the 27th October 2004, relating to the materials and objects for contact with foodstuffs for human and animal food, and its modifications.</p> <p>Regulation EC n°2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food and its amendments.</p> <p>*Regulation EC n°10/2011 of January 2011 on plastic ans material articles intended to come into contact with food and its amendments."</p> <p>* Regulation EC n°852/2004 from European Parliament and Council of 29th April 2004 relative to hygiene of food stuff and its modifications.</p>
LABELLING	<p>*Turkish food codex regulation on food labelling on informing consumers. 26.01.2017/29960</p> <p>*Regulation EC n° 1169/2011 of 25th October 2011 and its modifications.</p>

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