



FINISHED PRODUCT TECHNICAL SHEET

Product name	R0 WHOLE PEELED TOMATOES
Item code	00052271 / PELATI Fra R0 s400g V6
Legal name	Peeled tomatoes in tomato juice
Country of origin	Italy
Description	Italian peeled tomatoes in tomato juice partially concentrated, obtained from healthy fruits, harvested at the right stage of ripeness and processed with the most advanced technology to guarantee the best hygienic standards and the best quality of the product, according to the current legislation related to foodstuff for human consumption.
Ingredients list	Peeled tomatoes, tomato juice.
Shelf life	36 month
Mode of expression of the date of minimum durability	Europe: day/month/year Australia: day/month/year USA: month/day/year Canada: year/month/day
Lot number decoding	Letter identifying the production year which is notified by AIIPA Number from 0 to 95 which identifies the quarter-hour of production Code from 1 to 4 characters that identifies the production plant x nnn nn (x) gg/mm/aaaa Sequential number that identifies the production day and the production month Number that identifies the production line (indicated when necessary) Best before date expressed according to the local legislation
Storage condition	Store at room temperature in a cool, dry place. Once opened keep refrigerated and consume within 5 days.
Consumption instructions	Generally as is. Herbs and spices can be added for the preparation of sauces or other gastronomic specialties.
Organoleptic parameters	Whole peeled tomatoes immersed in partially evaporated tomato juice. Bright red color, typical tomato smell and flavor.
Physical-chemical parameters	
pH	4,25 - 4,45
% Acidity	5,0 - >9,0
Optical residue	5,7 - 7
Microbiological parameters	
Commercial stability	Commercially stable
Average nutritional values	
Energy	92 kJ / 22 kcal 100 g
Fat	< 0,5 g / 100 g
of wich saturates	< 0,1 g / 100 g
Carbohydrate	3,6 g / 100 g
of wich sugars	2,9 g / 100 g
Protein	1,1 g / 100 g
Fibre	1,5 g / 100 g
Salt	0,01 g / 100 g

Sodium	5,0 mg / 100 g
Monounsaturated trans fatty acids	n.r. %
Polyunsaturated fatty acids trans	n.r. %
Cholesterol	<LoQ mg / 100 g
Vitamin A: all-trans-retinol	<LoQ mg / 100 g
Vitamin A: 13-cis-retinol	<LoQ mg / 100 g
L-ascorbic acid (Vit.C)	16,50 mg / 100 g
Vitamin D2	n.r. mg / Kg
Vitamin D3	n.r. mg / Kg
Calcium	125,000 mg / Kg
Iron	2,79 mg / Kg
Potassium	3370,000 mg / Kg
<i>Nutritional values are calculated on analytical results and food table composition</i>	
Allergens	
The product does not contain allergens (no cross contamination risk) according to European Directive 89/2003 as subsequently amended and supplemented and EU Reg. 1169/2011 as subsequently amended and supplemented.	
Added sugars	
REGULATORY COMPLIANCE	
Mutti S.p.A. operates in compliance with current regulations on food legislation, safety, and hygiene, pursuant to EU Regulation No. 178/2002 and subsequent amendments, and EU Regulation No. 852/2004 and subsequent amendments. We also declare that:	
• our products do not contain and are not derived from genetically modified organisms (GMOs): the company operates in compliance with the provisions of EU Regulation No. 1829/2003 on genetically modified food and feed and EU Regulation No. 1830/2003 on the traceability and labeling of genetically modified organisms; • our products comply with EU Regulation No. 2023/915 and subsequent amendments, which defines maximum levels for certain contaminants in food products; • our products comply with EU Regulation No. 396/2005 and subsequent amendments, which defines maximum residue levels of pesticides in or on food; • our products comply with EU Regulation No. 1169/2011 and subsequent amendments regarding the provision of food information to consumers; • the flavouring components conform with the requirements of Regulation (EC) No 1334/2008 relating on flavourings and certain food ingredients with flavouring properties for use in and on foods; • the products are not irradiated.	
CERTIFICATIONS	
Mutti S.p.A. hereby declares:	
• to apply a certified integrated production system in compliance with the national standard UNI 11233:2009; • to have a certified traceability system in compliance with the international standard UNI EN ISO 22005:2008 that guarantees 100% italian tomato origin.	

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