

# >> Product specification

| Product number 104660  | Product name Tomatoes sundried                          |  |
|--|---|--|
| Product description  | Sun dried tomatoes                                      |  |
| Country of origin  | Turkey  |  |
| Specific product features:   |   |  |
| Texture  | dried, fleshy   |  |
| Color  | red   |  |
| Odor   | Sun dried tomato  |  |
| Measure  |   |  |
| Permissible deviation  | material specific from plant 1%, foreign materials 0,1% |  |
| Products are irradiated  | Nee   |  |
| GMO:   |   |  |
| Products are not GMO   | Ja  |  |
| Traceability and labeling required in accordance with EC 1830/2003 | Nee   |  |
| Authorization required in accordance with EC 1829/2003             | Nee   |  |
| Standards Mycotoxins, sulfite:                                     |   |  |
| Standard Aflatoxin B1 + B2 + G1 + G2 (g / kg)                      | n/a   |  |
| Standard Aflatoxin B1 (g / kg)                                     | n/a   |  |
| Standard Ochratoxin A (g / kg)                                     | n/a   |  |
| Standard Sulfite (mg / kg)   | n/a   |  |
| Nutritional values:  |   |  |
| Fat:   | 0.0 g / 100g  |  |
| Of which: EV unsaturated   | 0.0 g / 100g  |  |
| MV unsaturated   | 0.0 g / 100g  |  |
| Saturated  | 0.0 g / 100g  |  |
| Trans fatty acids  | 0.0 g / 100g  |  |
| Cholesterol  | 0.0 g / 100g  |  |
| Protein  | 15.0 g / 100g   |  |
| Carbohydrates:   | 31.6 g / 100g   |  |
| Of which is sugar  | 31.6 g / 100g   |  |
| Added sugar  | 0.0 g / 100g  |  |
| Starch   | 0.0 g / 100g  |  |
| Natrium  | 4066.4 mg / 100g  |  |
| salt   | 10166.1 mg / 100g                                       |  |
| Dietary fiber  | 21.6 g / 100g   |  |
| Energy value (kJ)  | 965 kJ / 100g   |  |
| Energy value (kCal)  | 230 kCal / 100g   |  |
| Moisture   | 22.5 %  |  |

The information in this table should be viewed as the closest approximation to reality. Foods are subject to variations in composition for various reasons. Natural variation among comparable food products may arise from differences in variety, cultivation, soil conditions, season, harvest time and storage conditions. Data is provided by suppliers, analysed, calculated or literature values.







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| Microbiological data:      |                        |             |
|----------------------------|------------------------|-------------|
| Aerobic plate count        | <1.000.000             | cfu / g     |
| Yeasts and molds           | <100.000               | cfu / g     |
| E.coli                     | <100                   | cfu / g     |
| Listeria                   | afwezig/absent         | cfu / 0.01g |
| Salmonella                 | afwezig/absent         | cfu / 25 g  |
| Logistical features:       |                        |             |
| Packaging form             | carton of 10 kilos net |             |
| Type of packaging material | box = carton, bag = PE |             |
| Package contents           | Box 10,00 kg           |             |

#### Storage and transport

The products must be preserved in a cool and dark environment which is free of odours, at a temperature between 15-18°C and a relative humidity about 65 %, unless it is reported different erent on the package. The products must be transported and stored under hygienic conditions, to ensure that the product cannot be contaminated by moulds, strange materials or smell.

#### List of ingredients

| Ingredients | Percentage |
|-------------|------------|
| Tomato      | 90,0000%   |
| Salt        | 10,0000%   |

#### Allergenic / ALBA-list

M: Recipe contains K: May contain Z: Recipe without O: Unknown

### Legal allergens

| 1.1 | Wheat       | Z | 5.0 | Peanuts        | K | 8.8  | Macadamia nuts                     | K |
|-----|-------------|---|-----|----------------|---|------|------------------------------------|---|
| 1.2 | Rye         | Z | 6.0 | Soy            | Z | 8.9  | Nuts*                              | K |
| 1.3 | Barley      | Z | 7.0 | Milk           | Z | 9.0  | Celery                             | Z |
| 1.4 | Oats        | Z | 8.1 | Almonds        | K | 10.0 | Mustard                            | Z |
| 1.5 | Spelt       | Z | 8.2 | Hazelnuts      | K | 11.0 | Sesame                             | Z |
| 1.6 | Kamut       | Z | 8.3 | Walnuts        | K | 12.0 | Sulfur dioxide and sulphites (E220 | Z |
| 1.7 | Gluten*     | Z | 8.4 | Cashews        | K |      | t/m E                              |   |
| 2.0 | Crustaceans | Z | 8.5 | Pecan nuts     | K | 13.0 | Lupin                              | Z |
| 3.0 | Egg         | Z | 8.6 | Brazil nuts    | K | 14.0 | Molluscs                           | Z |
| 4.0 | Fish        | Z | 8.7 | Pistachio nuts | K |      |                                    |   |

This information is based on knowledge available at present. To the best of our knowledge, the information herein is accurate and complete. However, nothing herein contained shall be constructed to imply any warranty or guarantee. This is a non-controlled document. It will not be automatically replaced when updated.

Date: 24/09/2021

