

Product Specification

Product Name: Multi-Use Tomato Sauce

Product Code: TOMSMP8

Product Details

Legal Product Name: Tomato Sauce with Onions, Herbs and Garlic

Brand Name: Fontinella

Marketing Description: Multi-Use Tomato Sauce

Country of Origin: Italy

Intrastat Tariff Code: 20029031

Declared Net Weight: 800g

Drained Weight: N/A

Average Net Weights T1: 785g

Average Net Weights T2: 770g

Product EAN-13: 5021006005528

Case barcode: 05021006005535

Labelling

Copyright: Ivory and Ledoux. Sample label only, not for reproduction.

• rich tomato sauce • casseroles • pizzas • soups • pasta • rich tomato sauce • casseroles • pizzas • soups • pasta • rich tomato sauce • casseroles • pizzas • soups • pasta

Storage instructions
Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 3 days of opening.

Best before: See end of can

Packed for Ivory and Ledoux Limited
201 Haverstock Hill
London NW3 4QG
T: 020 7887 0770
W: www.ivory-ledoux.co.uk



5 021006 005528



ivoryledoux
fontinella
sourcing responsibly

traditional Italian multi-use tomato sauce
a perfect rich base with onions, herbs and garlic

Net weight **800g**

Each 100g portion contains

Energy	Fat	Sat Fat	Sugars	Salt	One portion of your Five A Day
168/40	0.5	0.0	5.6	0.08	
2%	<1%	0%	6%	1%	

Reference Intake Of An Average Adult (8400KJ/2000kcal)

Tomato sauce with onions, herbs and garlic

Ingredients
Crushed tomatoes (49%), tomato puree (42%), sliced onion (6%), sunflower oil, sugar, garlic powder, firming agent: calcium chloride, black pepper, basil, oregano, acidity regulator: citric acid

Nutritional information
Typical values per 100g of net weight

Energy	168kJ/40kcal
Fat	0.5g
Of which saturates	0.0g
Carbohydrates	5.6g
Of which sugars	5.6g
Fibre	1.7g
Protein	2.4g
Salt	0.08g

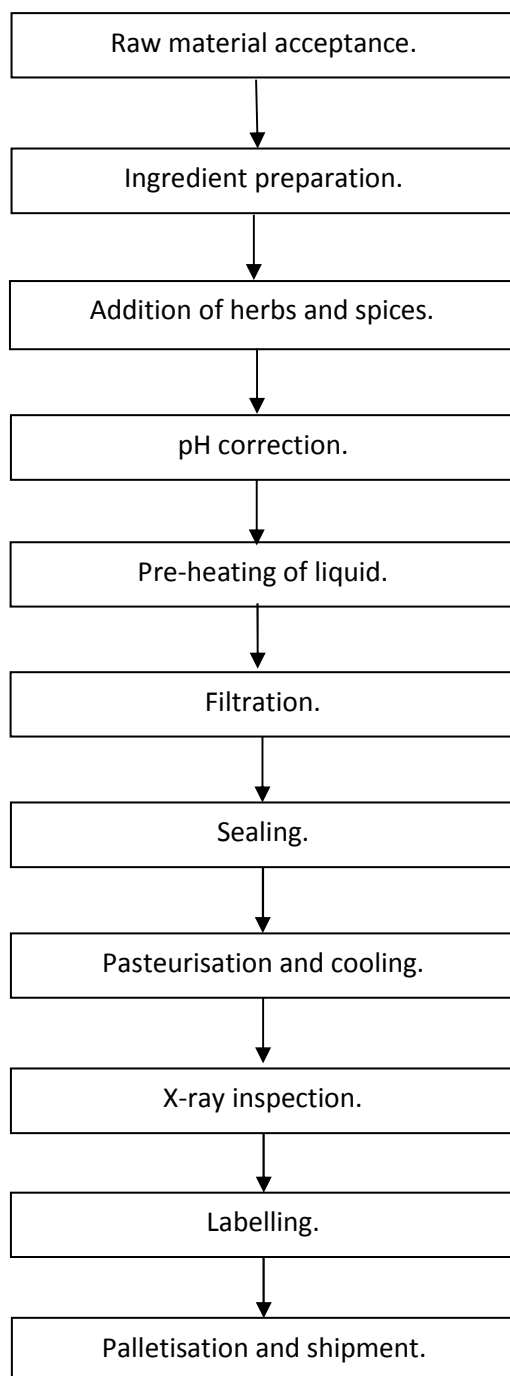
V Suitable for vegetarians

Ingredients

Ingredient	% Breakdown	Quality/Grade	Country of Origin
Crushed Tomatoes	48.5%	Crushed	Italy
Tomato Puree	41.5%	Concentrated	Italy
Sliced Onion	6.0%	Dried	India / Egypt/ China
Sunflower Oil	1.5%	Food Grade	EU
Sugar	1.2%	Food Grade	Italy / EU

Garlic Powder	0.2%	Powder	India / China
Calcium Chloride	0.03%	Food Grade	EU
Black Pepper	0.01%	Powder	India / Vietnam / Brazil / Madagascar / Malaysia / Indonesia
Basil	0.01%	Powder	EU / Peru / Egypt / China
Oregano	0.01%	Powder	Turkey
Citric Acid	As required to achieve pH \leq 4.4	Food Grade	EU

Typical Manufacturing Process (May Vary Slightly By Packer)



Intolerance Data

	Allergen Present In Product			Allergen Present In Product	
	Yes	No		Yes	No
Wheat / Wheat Derivatives		X	Benzoates		X
Maize/Maize Derivatives		X	BHA/BHT		X
Rye / Rye Derivatives		X	Added Salt		X
Barley / Barley Derivatives		X	Added Sugar	X	
Kamut / Kamut Derivatives		X	HVP (Hydrolysed Veg. Protein)		X
Oats / Oat Derivatives		X	Sulphite (declared if >10mg/kg)		X
Peanuts & Derivatives		X	Animal Products: Dairy		X
Nuts / Nut Derivative		X	Animal Products: Egg		X
Sesame / Sesame Derivatives		X	Animal Products: Shellfish		X
Soya		X	Animal Products: Other fish		X
Celery/ Celeriac or products		X	Animal Products: Beef		X
Mustard or products		X	Animal Products: Pork		X
Lupin or derivatives		X	Animal Products: Lamb		X
Colours: Natural		X	Animal Products: Poultry		X
Colours - Artificial		X	Animal Products : Molluscs		X
Colours - Azo		X	Animal Products: Other		X
Flavouring: Natural		X	Phenylalanine		X
Flavourings: Artificial		X	Preservatives: Natural	X	
Artificial Sweeteners		X	Phosphates		X
Glutamates		X	Aspartame		X
Starch / Modified Starch		X	Polyols		X

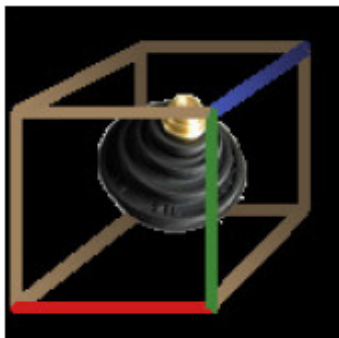
Customer Suitability

Suitable For Vegetarians	Yes	Kosher Certified	No
Suitable For Vegans	Yes	Halal Certified	No
Suitable For Coeliacs	Yes	GM Free	Yes

Packaging Components

Purpose	Component Description	Quantity
Primary Packaging	Can	6
Secondary Packaging	Cardboard Case	1

Primary Packaging Weight And Dimensions



100	mm
100	mm
107	mm
80	g

Secondary Packaging Weight And Dimensions



305	mm
412	mm
125	mm
260	g

Storage Information

Temperature Range (unopened): Ambient

Temperature Range (opened): 0-4°C

Shelf life label type: Best before

Storage Instructions: Keep dry and store at ambient temperature. After opening transfer to a non-metallic airtight container and refrigerate. Eat within 3 days of opening.

Shelf Life on Manufacture	Shelf Life on Delivery	Shelf Life Opened
36 months	12 months	3 days

Nutritional Information

	Per 100g		Per 100g
Energy (kJ)	168	of which mono unsaturated (g)	--
Energy (kcal)	40	of which poly unsaturated (g)	--
Protein (g)	2.4	of which trans unsaturated (g)	--
Carbohydrate (g)	5.6	Fibre (g)	1.7
of which sugars (g)	5.6	Salt (g)	0.08
of which starch (g)	0.0	Sodium (mg)	32
Fat (g)	0.5	Cholesterol (mg)	--
of which saturated (g)	0.0	Alcohol (g)	0.0

Nutritional derived from analysis or calculation?: Calculation

Nutrition based on prepared/unprepared?: Prepared

Chemical Analysis

Purpose of test	Target	Reject	Frequency
pH	4.10 – 4.40	<4.10 or >4.40	Every Batch
Brix	12° - 14°	<12° or >14°	Every Batch

Microbiological Standards

Packs must be commercially sterile.

Organoleptics and Defects

	Target	Improvement Needed	Reject
Appearance	The sauce shall be fairly bright, uniform red; may be slightly brown or grey.	The sauce may be fairly dull red, with moderate brown or grey tints.	The sauce has excessive brown or grey tints.
Aroma	Characteristic tomato aroma with notes of pepper, basil	Moderately weak tomato aroma.	Pungent off aromas present.

	and oregano. May be slightly weak.		
Flavour	Full concentrated tomato flavour with pepper, basil and oregano notes. May be slightly harsh or earthy. May have a slight imbalance of acidity or sweetness.	Fairly full characteristic tomato flavour, may be moderately harsh or earthy, but shall not be unpalatable. May have a slight metallic flavour. May have a moderate imbalance of acidity or sweetness.	Off flavours or taints present.
Texture	The sauce shall be consistent and homogeneous with little or no syneresis.	N/A	The sauce is not homogenous and there is a large amount of syneresis.
Foreign Matter	Nil	N/A	Present
Extraneous Vegetable Matter <small>This includes any vegetable material, other than the tomato paste, which is derived from the tomato plant, such as whole seeds or apparent pieces of skin.</small>	Nil	N/A	Present

Delivery Information

Gross Case Weight (kg): 5.54kg

Gross Pallet Weight (kg): 1083.7kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1662mm

Units in Case: 6

Layers in Pallet: 12

Cases in Layer: 16

Sustainability

Statement on Genetically Modified Ingredients: No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

GS1 Specific

Information Provider: 5021006000004

Target Market: United Kingdom

GLN of Brand Owner: 5021006000004

Handling Instructions Code: AMBIENT FOODS

Brand Owner Name: Ivory and Ledoux

History and Amendments

Date	Amendments Made	By Whom
22.12.15	New specification created.	Louise Todd

Last Amended: 22/12/2015

Product Code: TOMSMP8