



Since 1969



Nutrition fact	
Per 100g	
Energy	351,54 KJ / 83,95 Kcal
Fat	0,49g
Including :	
Saturated	0,32g
Mono-unsaturated	0,12g
Polyunsaturated	0,05g
Carbohydrates	16,62g
Including :	
Sugars	9,25g
Fiber	2,69g
Protein	3,76g
Salt : 5.63g salt content is exclusively due to the presence of naturally occurring sodium.	
Vitamin A	Negligible amounts
Vitamin C	44,84mg
Vitamin E	6,74mg
Calcium	0,04g
Iron	Negligible amounts

HS CODE : 0904220013

LOGISTICS DATA SHEET					
NET WEIGHT (Gr)	400g	800g	140g	TUBE 70g	TUBE 140g
UNIT / BOX	24	12	30	24	24
BOX / LAYERS	6	7	10	28	18
NUMBER OF LAYERS / PALLET	12	16	21	10	9
TOTAL BOX / PALLET	102	112	210	280	162
NBER D'UVC / PALLET	2 448	1 344	6 300	6 720	3 888
HEIGHT (mm)	1 476	1 920	1 698	1 834	1 881
POIDS NET (Kg)	979	1 075	882	470	544
POIDS BRUT (Kg)	1 106	1 215	997	532	615

Composition: Cubed peeled tomatoes, tomato juice, salt, citric acid

Biological, chemical and physical characteristics relevant to food safety:

Dry extract: 4% min

pH: 3.90 - 4.20

Total acidity: 8% max

Normal chlorides: 1% max

Hygiene and toxicity conditions: Complies with standard NT 52-37 (1989) and NT 46.01 (2005)

Mineral impurities: 0.02% max of the weight of the continuous case in accordance with standard NT 52.03 (1983)

Pesticide residues: complies with the maximum tolerated limits for pesticide residues established by standard NT 117.03 (1983)

Expected shelf life and storage conditions:

Optimal expiration date (DDM): 03 years

Food safety labeling and / or instructions for handling, preparation and use: To consumed preferably within 3 years from the date of production.

Store away from heat and humidity.





Since 1969



Nutrition fact

Per 100g

Energy	354 KJ / 84 Kcal
Carbohydrate	13,8g
Including sugars	15,9g
Fat	0,6g
Of which saturates	0,2g
Protein	3,9g
Fiber	3,8g
Salt	0,13g

HS CODE : 20029039019

LOGISTICS DATA SHEET

NET WEIGHT (Gr)	400g	800g	140g	TUBE 140g
UNIT / BOX	24	12	30	24
BOX / LAYERS	6	7	10	28
NUMBER OF LAYERS / PALLET	12	16	21	10
TOTAL BOX / PALLET	102	112	210	280
NBER D'UVC / PALLET	2 448	1 344	6 300	6 720
HEIGHT (mm)	1 476	1 920	1 698	1 834
POIDS NET (Kg)	979	1 075	882	470
POIDS BRUT (Kg)	1 106	1 215	997	532

Composition: Fresh tomatoes

Biological, chemical and physical characteristics relevant to food safety:

Dry extract: 28% - 30%

pH: 3.90 - 4.50

Total acidity: 7% max

Total sugar: 45% min

Howard degree: 50% max

Normal chlorides: 1.5% max

Hygiene and toxicity conditions: Complies with standard NT 52-37 (1989) and NT 46.01 (2005)

Mineral impurities: 60mg / kg max max Complies with standard NT 52.02 (2005)

Pesticide residues: complies with the maximum tolerated limits for pesticide residues established by standard NT 117.03 (1983)

Expected shelf life and storage conditions:

Optimal expiration date (DDM): 03 years

Food safety labeling and / or instructions for handling, preparation and use: To consumed preferably within 3 years from the date of production.

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Nutrition fact

Per 100g

Energy	60,93 KJ / 14,55 Kcal
Carbohydrate	4,45g
Including sugars	3,53g
Fat	0,27g
Of which saturates	0,1g
Protein	1,12g
Fiber	1,27g
Salt	0,97g

LOGISTICS DATA SHEET

NET WEIGHT (Gr)	400g	3000g
UNIT / BOX	24	6
BOX / LAYERS	6	5
NUMBER OF LAYERS / PALLET	12	8
TOTAL BOX / PALLET	102	40
NBER D'UVC / PALLET	2 448	240
HEIGHT (mm)	1 476	1 664
POIDS NET (Kg)	979	720
GROSS WEIGHT (Kg)	1 106	835

HS CODE : 2103200003

Composition: Peeled crushed tomatoes, oregano, basil, salt, citric acid

Biological, chemical and physical characteristics relevant to food safety:

Dry extract: 9 - 12%

pH: 3.90 - 4.20

Total acidity: 8% max

Normal chlorides: 1% max

Hygiene and toxicity conditions: Complies with standard NT 52-37 (1989) and NT 46.01 (2005)

Pesticide residues: complies with the maximum tolerated limits for pesticide residues established by standard NT 117.03

Expected shelf life and storage conditions:

Optimal expiration date (DDM): 03 years

Food safety labeling and / or instructions for handling, preparation and use: To consumed preferably within 3 years from the date of production.

Store away from heat and humidity.





Since 1969



Nutrition fact

Per 100g

Energy	97,61 KJ / 23,31 Kcal
Carbohydrate	4,17g
Including sugars	2,58g
Fat	0,24g
Of which saturates	0,15g
Protein	1,50g
Fiber	1,01g
Salt	0,22g

LOGISTICS DATA SHEET

NET WEIGHT (Gr)	400g
UNIT / BOX	24
BOX / LAYERS	6
NUMBER OF LAYERS / PALLET	12
TOTAL BOX / PALLET	102
NBER D'UVC / PALLET	2 448
HEIGHT (mm)	1 476
NET WEIGHT (Kg)	979
GROSS WEIGHT (Kg)	1 106

HS CODE : 20021010094

Composition: Peeled crushed tomatoes, garlic, salt, citric acid

Biological, chemical and physical characteristics relevant to food safety:

Dry extract: 4% min

pH: 3.90 - 4.20

Total acidity: 8% max

Normal chlorides: 1% max

Seed weight: 5% max of the weight of the tomatoes

Total surface of skins remaining adherent to the fruit: 2cm² / 100gr

Hygiene and toxicity conditions: Complies with standard NT 52-37 (1989) and NT 46.01 (2005)

Mineral impurities: 0.02% max of the weight of the continuous case in accordance with standard NT 52.03 (1983)

Pesticide residues: complies with the maximum tolerated limits for pesticide residues established by standard NT 117.03 (1983)

Expected shelf life and storage conditions:

Optimal expiration date (DDM): 03 years

Food safety labeling and / or instructions for handling, preparation and use: To be consumed preferably within 3 years from the date of production.

Store away from heat and humidity.





Since 1969



Nutrition fact

Per 100g

Energy	94 KJ / 22 Kcal
Carbohydrate	3,4g
Including sugars	2,9g
Fat	0,3g
Of which saturates	<0,15g
Protein	0,61g
Fiber	1,8g
Salt	0,16g

LOGISTICS DATA SHEET

NET WEIGHT (Gr)	400g
UNIT / BOX	24
BOX / LAYERS	6
NUMBER OF LAYERS / PALLET	12
TOTAL BOX / PALLET	102
NBER D'UVC / PALLET	2 448
HEIGHT (mm)	1 476
NET WEIGHT (Kg)	979
GROSS WEIGHT (Kg)	1 106

HS CODE : 20021010094

Composition: Cubed peeled tomatoes, tomato juice, salt, citric acid

Biological, chemical and physical characteristics relevant to food safety:

Dry extract: 4% min

pH: 3.90 - 4.20

Total acidity: 8% max

Normal chlorides: 1% max

Hygiene and toxicity conditions: Complies with standard NT 52-37 (1989) and NT 46.01 (2005)

Mineral impurities: 0.02% max of the weight of the continuous case in accordance with standard NT 52.03 (1983)

Pesticide residues: complies with the maximum tolerated limits for pesticide residues established by standard NT 117.03 (1983)

Expected shelf life and storage conditions:

Optimal expiration date (DDM): 03 years

Food safety labeling and / or instructions for handling, preparation and use: To consumed preferably within 3 years from the date of production.

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Since 1969



Nutrition fact

Per 100g	
Energy	85 KJ / 20 Kcal
Carbohydrate	3,3g
Including sugars	3g
Fat	0,1g
Of which saturates	<0,1g
Protein	0,73g
Fiber	2g
Salt	0,11g

LOGISTICS DATA SHEET

NET WEIGHT (Gr)	400g
UNIT / BOX	24
BOX / LAYERS	6
NUMBER OF LAYERS / PALLET	12
TOTAL BOX / PALLET	102
NBER D'UVC / PALLET	2 448
HEIGHT (mm)	1 476
NET WEIGHT (Kg)	979
GROSS WEIGHT (Kg)	1 106

HS CODE : 20021010094

Composition: Whole peeled tomatoes, tomato juice, salt, citric acid

Biological, chemical and physical characteristics relevant to food safety:

Dry extract: 4% min

pH: 3.90 - 4.20

Total acidity: 8% max

Normal chlorides: 1% max

Hygiene and toxicity conditions: Complies with standard NT 52-37 (1989) and NT 46.01 (2005)

Mineral impurities: 0.02% max of the weight of the continuous case in accordance with standard NT 52.03 (1983)

Pesticide residues: complies with the maximum tolerated limits for pesticide residues established by standard NT 117.03 (1983)

Expected shelf life and storage conditions:

Optimal expiration date (DDM): 03 years

Food safety labeling and / or instructions for handling, preparation and use:

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Nutrition fact	
Per 100g	
Energy	78,05 KJ / 18,64 Kcal
Fat	0,24g
Including :	
Saturated	0,15g
Mono-unsaturated	0,07g
Polyunsaturated	0,02g
Carbohydrates	3,42g
Including :	
Sugars	2,58g
Fiber	1,3g
Protein	0,98g
Salt	0,30g
Vitamin A	Negligible amounts
Vitamin C	11,43mg
Vitamin E	2,17mg
Calcium	0,01g
Iron	Negligible amounts

LOGISTICS DATA SHEET	
NET WEIGHT (Gr)	400g
UNIT / BOX	24
BOX / LAYERS	6
NUMBER OF LAYERS / PALLET	12
TOTAL BOX / PALLET	102
NBER D'UVC / PALLET	2 448
HEIGHT (mm)	1 476
NET WEIGHT (Kg)	979
GROSS WEIGHT (Kg)	1 106

HS CODE : 20021010094

Composition: Peeled crushed tomatoes, garlic, salt, citric acid

Biological, chemical and physical characteristics relevant to food safety:

Dry extract: 7% min

pH: 3.90 - 4.20

Total acidity: 8% max

Normal chlorides: 1% max

Seed weight: 5% max of the weight of the tomatoes

Total surface of skins remaining adherent to the fruit: 2cm² / 100gr

Hygiene and toxicity conditions: Complies with standard NT 52-37 (1989) and NT 46.01 (2005)

Mineral impurities: 0.02% max of the weight of the continuous case in accordance with standard NT 52.03 (1983)

Pesticide residues: complies with the maximum tolerated limits for pesticide residues established by standard NT 117.03 (1983)

Expected shelf life and storage conditions:

Optimal expiration date (DDM): 03 years

Food safety labeling and / or instructions for handling, preparation and use: To consumed preferably within 3 years from the date of production.

Store away from heat and humidity.





Since 1969



Nutrition fact

Per 100g

Energy	146,44 KJ / 35,45 Kcal
Carbohydrate	6,22g
Including sugars	4,04g
Fat	0,25g
Of which saturates	0,1g
Protein	2,08g
Fiber	1,88g
Salt	0,57g

LOGISTICS DATA SHEET

NET WEIGHT (Gr)	400g
UNIT / BOX	24
BOX / LAYERS	6
NUMBER OF LAYERS / PALLET	12
TOTAL BOX / PALLET	102
NBER D'UVC / PALLET	2 448
HEIGHT (mm)	1 476
NET WEIGHT (Kg)	979
GROSS WEIGHT (Kg)	1 106

HS CODE : 20021010094

Composition: Pulpe de tomate, Concentré de piment, sel, acide critique.

Biological, chemical and physical characteristics relevant to food safety:

Dry extract: 7% min

pH: 3.90 - 4.40

Total acidity: 8% max

Normal chlorides: 1% max

Seed weight: 5% max of the weight of the tomatoes

Total surface of skins remaining adherent to the fruit: 2cm² / 100gr

Hygiene and toxicity conditions: Complies with standard NT 52-37 (1989) and NT 46.01 (2005)

Mineral impurities: 0.02% max of the weight of the continuous case in accordance with standard NT 52.03 (1983)

Pesticide residues: complies with the maximum tolerated limits for pesticide residues established by standard NT 117.03 (1983)

Expected shelf life and storage conditions:

Optimal expiration date (DDM): 03 years

Food safety labeling and / or instructions for handling, preparation and use: To consumed preferably within 3 years from the date of production.

Store away from heat and humidity.





Since 1969



Nutrition fact	
Per 100g	
Energy	1238 KJ / 295,691 Kcal
Fat	0,08g
Dont / Including :	
Saturated	0,01g
Mono-unsaturated	0,05g
Carbohydrates	0,73g
Including :	
Sugars	63g
Fiber	1,4g
Protein	0,68g

LOGISTICS DATA SHEET	
NET WEIGHT (Gr)	470g
UNIT / BOX	24
BOX / LAYERS	6
NUMBER OF LAYERS / PALLET	12
TOTAL BOX / PALLET	102
NBER D'UVC / PALLET	2 448
HAUTEUR (mm)	1 476
NET WEIGHT (Kg)	979
GROSS WEIGHT (Kg)	1 106

HS CODE : 20079939019

Composition: Apricot, sugar, pectin, citric acid.

Biological, chemical and physical characteristics relevant to food safety:

Dry extract: 65% min

pH: 3.2 - 3.4

Fruit content: 45% min in accordance with standard NT 52-46 (2011)

Mineral impurities: 0.01% by weight max

Contaminants:

Lead (Pb): 1mg / kg max

Tin (Sn): 250mg / kg max

Hygiene and toxicity conditions: Complies with standard NT 52-37 (1989) and 46.01 (2005)

Pesticide residues: complies with the maximum tolerated limits for pesticide residues established by standard NT 117.03 (1983)

Expected shelf life and storage conditions:

Optimal expiration date (DDM): 03 years

Food safety labeling and / or instructions for handling, preparation and use: To consumed preferably within 3 years from the date of production.

Store away from heat and humidity.

