

1) PRODUCT'S NAME

NATURAL CRUSHED TOMATO

2)DESCRIPTION:

It is a product obtained when selected tomatoes are subjected to the proper thermal process (HOT-BREAK) to crush them and filtered through a screen (2.4 – 2.8 mm) to eliminate most of the seeds and peels. The final product is a homogenised product and with a natural taste which allows various uses .

3) INGREDIENTS

Tomato , salt and citric acid (Only added this last ingredients when the tomato's acidity needs to be amended).

4) PHYSICAL-CHEMICAL S SPECIFICATIONS

4.1.GENERAL: A general characteristics of the products are set up as per customer requested specifications. While production process, a t least 1 sample of finished product will be analysed each 4 hours .

4.2. ACCEPTED VALUES AND RANGES:

PARAMETHER	Object level	Critic Limit	Analytic Method
4.2.1.Consistency: °BOSTWICK	9	< 12,5	M/ANA-001
4.2.2.Soluble solids : °BRIX	> 5,0	5,0 – 7,0	M/ANA-003
4.2.3. pH	4,25 – 4,35	4,10 – 4,40	M/ANA-002
4.2.4. Acidly expressed as % of citric acid	0,34	< 0,6	M/ANA-119
4.2.5. % Chloride	0,8	0,5 – 1,2	M/ANA-120
4.2.5. Colour	Typical red	Typical red	Organoleptic

4.3. MEASURE OF USED SIEVE

The size of the sieve used for manufacture this product is 2-5,-2,8 mm.

4.4. FLAVOR AND TASTE

Typical of tomatoes, Absence of odd smell and taste .

5) Microbiological Specifications

5.1.Sterilized product , Industrial or Technical sterilisation (C.A. Español Cap. V, Apdo. 2.05.07).

5.3. Microbiological rules . Howard Method ,Moulds counting : ≤ 40 % positive fields (Extra Quality).

5.2. Adopted Microbiological Standard features: (Based on Rule AFNOR NF V 08-408):

A stability control is carried ou : Incubation of the product during 7 days at 37°C. The product is stable when the following points occur:

- Absence of container deformation after the incubation process.
- Absence of modifications on the smell, aspect and character of the product with regard to the witness sample.
- pH difference < 0,5 units with regard to the witness.

6) NUTRITIONAL FEATURES (Average values per 100 g of product) :

Energetic Value	21 Kcal / 87 KJ
Proteins	1,0 g
Carbo Hydrates	3,7 g
Of which sugar	3,0 g
Fats	0,2 g
Of which saturated	0,04 g
Fiber	0,9 g
Sodium	0,4 g

Elaborado por:	Fecha:
Victoria IRISO (Responsable Calidad IAN,S.A.U.)	22/02/2010

7) Formats and presentation

Format	Capacity (ml)	Net weight (g)	Presentation
Tinplate can 5 kg	4.250	4.000	Cardboard tray wrapped with plastic

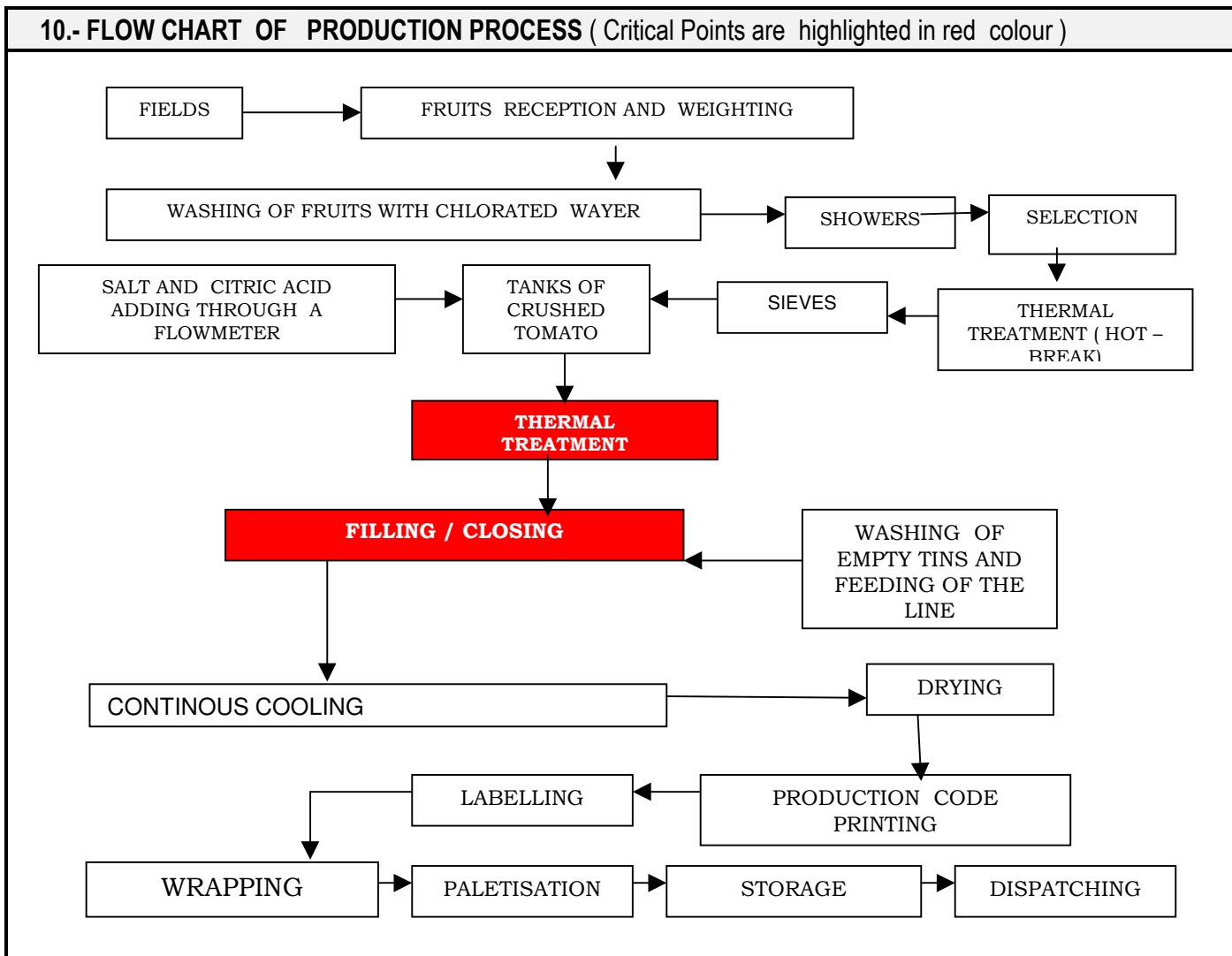
8) Storage and best consumption date

- 8.1. Storage : Special Storage Conditions are not required. Nevertheless, It is warned to keep them in a dry and fresh place.
- 8.2. Consumption date : 5 year form production date

9) Labelling :

All the tins are labelled with labels containing all, the required information by the specific current normative (RD.1334/1999) and subsequent modifications.

10.- FLOW CHART OF PRODUCTION PROCESS (Critical Points are highlighted in red colour)



11) Allergens (ANNEXE IIIa Rule 2000/13/CE)

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Allergens	Contained in the product		Production line presence		Possibility of being found in the product	
	YES	NO	YES	NO	YES	NO
Gluten cereals and derivatives		X		X		X
Seafood and derivatives		X		X		X
Eggs and derivatives		X		X		X
Fish and derivative products		X		X		X
Peanuts and derivatives		X		X		X
Soja beans and derivatives		X		X		X
Milk and derivatives (lactose included)		X		X		X
Dried Fruits and derivatives		X		X		X
Celery and derivatives		X		X		X
Mustard and derivatives		X		X		X
Sesame seeds and derivatives		X		X		X
Sulphuric anhydrides and Sulphites (> 10mg/kg or l of SO2)		X		X		X
Lupin and derivatives		X		X		X
Molluscs and derivatives		X		X		X

12) Radiations :

The product has not been radiated

13) GMO

This product is not subjected to the rule CE 1829/2003 (Foods and animal feeds GMO) That means that the products does not contain or has been produced from GMO , that it does not contain any ingredient obtained form GMO. Due to that, the product is not subjected to the requirements established by this rule concerning labelling of this kind of products .

14) Polluting Substances (Law 1881/2006):

The product fulfils law 1881/2006 and our analisis concluded with these figures :

Polluting Substance	Contenido máximo
Lead	0,10 mg/ Kg
Cadmium	0,05 mg/ Kg

15) Official Sanitary Register number 21.00387/NA (Source : AESAN):

Code	Official Name	Date of starting activity	Last convalidation date
21.00387/NA	INDUSTRIAS ALIMENTARIAS DE NAVARRA S.A.U.	18/12/1981	15/02/2008

Categories and allowed activities
PRODUCTION , MANUFACTURING OR TRANSFORMATION OF VEGETABLES PRESERVES
PULSES, VEGETABLES PRESERVES IMPORTATION
FROZEN FRUITS AND VEGETABLES IMPORTATION

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