



BONTA' ITALIA LIMITED FOOD SPECIFICATION

Bonta' Italia Limited
 8 Theobald Street
 Borehamwood, Herts
 WD6 4SE

Tel: 0208 905 2818
 Fax: 0208 953 3343
 Email: Info@bontaitalia.co.uk
 Website: www.bontaitalia.co.uk



PRODUCT LABEL

Product Title:
 Secondary Description:
 Pack & Size:
 Outers Per Pallet:
 Drained Weight:
 Country of Origin:
 Ingredients:
 Instructions for Use:
 Cooking Instructions:
 Storage Instructions:
 Date Marking:
 Allergens:
 May Contain Allergens:
 Modified Atmosphere Pack:

GOMO Tomato Paste 28/30 (800g x 12)
Double Concentrated Tomato Paste 28/30
800g x 12
110 cases per pallet (10 cases per layer)
NA
EU
Tomato, salt
To be consumed as an ingredient for the preparation of soups and sauce
NA
Store in a dry cool area.
Batch code, BBE date. DD/mm/yyyy
No allergen advice needed.
NA
No

NUTRITION INFORMATION

AS SOLD INFORMATION

Constituents
 Energy kJ
 Energy kcal
 Fat
 of which saturates
 Carbohydrates
 of which sugars
 Fibre
 Protein
 Salt

Portion Size g/ml	
Per 100g or ml	
Energy kJ	364
Energy kcal	86
Fat	0.4
of which saturates	0.0
Carbohydrates	14.9
of which sugars	14.9
Fibre	2.0
Protein	4.7
Salt	1.6

TECHNICAL DETAILS

Shelf Life:
 Shelf Life on Delivery:
 Shelf Life Once Opened:
 Temperature on Delivery:
 Coding: Inner
 Coding: Outer
 Coding: Explanation

24 Months			
18 Months			
Once opened , store in the fridge 0-5 deg C. use within 3 days.			
MINIMUM	Ambient	MAXIMUM	Ambient
Inkjet			
Inkjet			
LOTTO: L227A BBE: 31/08/10			

ORGANOLEPTICAL

Appearance:
 Colour:
 Flavour:
 Odour:
 Texture:
 Is the product packed to a known standard, e.g. Campden Grade?

Thick red paste appearance.
Typical, brilliant red, without browning process
Typical, without extraneous tastes.
Typical, without extraneous smells
Thick free flowing paste texture.
NA

SUITABLE FOR

Vegetarians
 Vegans
 Coeliacs (Gluten Free)
 Kosher (Certified)

Yes	Halal (Certified)	No
Yes	Low Salt Diet	No
Yes	Nut Allergy Sufferer	Yes
No	Lactose Intolerant Diet	Yes

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Dry residual	>42%	Each batch	Optical machine
Gardner color (a/b relation)	Min 2	Each batch	Gardner Color Scale

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	4.15-4.4	Each batch	pH meter
Total acidity on dry residue.	Max 9%	Each batch	Titration.
Bostwick flow (cm in 30" at	3 - 6	Each batch	Bostwick flow .
Howard moulds (on the	0	Each batch	UKAS equivalent.
Brix	>28	Each batch	Spectrometer

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
0			

PESTICIDE RESIDUES

As per EU limits

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	Cans in tin plate E 4.1 ,	99x118 mm	90g
Secondary Packaging (Outer)	342/B/ cardboard	31X12.1X 5 mm	104
Tertiary Packaging (shrinkwrap etc.)	Shrink wrap	31X24.2X20.5 mm	30 per case.

PRODUCT CONTAINS INFORMATION

Wheat & Wheat Derivatives	No	Beef Products	No	Poultry	No
Gluten >20ppm	No	Poultry Products	No	Rennet	No
Soya/ Soya Products	No	Caffeine	No	Sesame	No
Rye	No	Casien	No	Other Seeds	No
Barley	No	Celery	No	Whey	No
Oats	No	Cocoa	No	Yeast and derivatives	No
Garlic	No	Crustaceans / Shellfish	No	Sulphites	No
Meat & Meat Products	No	Molluscs	No	Benzoates	No
Pork Products	No	Lupin	No	Irradiated Material	No
Lamb Products	No	Peanuts	No	Hydrolysed Vegetable Protein	No
Egg/Egg Products	No	Nuts	No	Added Natural Colour	No
Cows Milk & Milk Products	No	Unrefined Nut Oils	No	Artificial Preservatives	No
Cheese	No	MRM	No	BHA / BHT	No
Lactose	No	Additives	No	Lecithin	No
Added Sugar	No	Azo Dyes	No	MSG	No
Added Salt	Yes	Artificial Colour	No	Hydrogenated / Trans Fats	No
Animal Fat	No	Maize	No	Alcohol	No
Fish Products	No	Mustard	No	Artificial Sweeteners	No

TECHNICAL APPROVAL

Name Position Date