EXTERNAL DOCUMENT

Italian Pizza Pasta Sauce 2.5kg



Core Details

Brand	Riviana Food Services
Product	Italian Pizza Pasta Sauce 2.5kg
Riviana Product Number	2479078
APN	9300602348649
TUN	19300602348646

Product Information

Organoleptic properties	Pizza Pasta Sauce is a blend of concentrated tomato pulp, herbs and spices. The puree should be a bright red to reddish-orange colour with visible flecks of herbs and is a free flowing liquid. Texture of sauce is smooth, consistent, homogeneous and slightly thickened. It has a rich tomato & herb flavour, slightly acidic aroma and is free from off or objectionable odours.
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	Tomato (99%), Salt, Vegetable Oil, Sugar, Oregano, Basil, Onion, White Pepper, Food Acid (330)

Nutritional Information

Serving Size	Servings per package: 25 Servings size: 100g	
	Average Quantity Per Serving	**Average Quantity Per 100g**
Energy	188 kJ	188 kJ
Protein	1.4 g	1.4 g
Fat - total	0.6 g	0.6 g
-- Saturated	0.1 g	0.1 g
Carbohydrate	7.1 g	7.1 g
-- sugars	4.9 g	4.9 g
Sodium	307 mg	307 mg

Allergens

Allergen Statement on Label	**Absent**

GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Suitable
Halal	Suitable
Organic	Not certified
Vegetarian	
Vegan	Suitable

Country of Origin

Statement on Label	Product of Italy

Storage & Shelf Life

Storage Conditions (unopened)	Cool, dry conditions
Storage Conditions (opened)	Transfer to a clean, dry, airtight container and store refrigerated at less than 4°C
Shelf Life (unopened)	3 years
Shelf Life (opened)	Within 2 days
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Unique Identifier

Coding

Inner coding - example	KK1 U309
Inner coding - Explanation	KK1 product code = Ministerial Factory Code, F=Year of production, F=2022, U=2021, E=2020 256 = Day of production/Julian Code, 10:58 = Time code Therefore day of production is 13th Sep 2022
Inner coding - Position	Top of can
Inner coding - Type	Black inkjet
Outer coding - example	KK1 U309
Outer coding - Explanation	KK1 product code = Ministerial Factory Code, F=Year of production, F=2022, U=2021, E=2020 256 = Day of production/Julian Code, 10:58 = Time code Therefore day of production is 13th Sep 2022
Outer coding - Position	Side of carton
Outer coding - Type	Black inkjet

Physical Properties

Net Weight Limits	2.5 kg (min)
Net Weight Method	Electric Balance
Vacuum Limits	<4 “Hg
Vacuum Method	Vacuum Gauge
Headspace Limits	N/A
Headspace Method	Ruler
Specific Gravity Limits	1.02 – 1.04 g/mL (at 20°C)
Specific Gravity Method	Volumetric & weight measurement

Microbiological Properties

Escherichia coli Limits	Less than 10 cfu/g
Escherichia coli Method	ISO 16649-2:2001
Howard Mould Limits	Less than 40 (on wet weight basis)
Salmonella Method	AFNORBIO 12/16-09/05’
Lactic Acid Bacteria Limits	Absent in 1g
Lactic Acid Bacteria Method	MA M-AL-STAB rev.1 2013

Chemical Properties

pH Limits	< 4.4
pH Method	AOAC 981.12 (20C on wet weight basis)
Total Acidity (%) Limits	Less than 9.5 (as citric - on wet weight basis)
Acid (%) Method	AOAC 942.15
Reducing Sugars Limits	Less than 42
Reducing Sugar Method	Fehling
Brix° Limits	Greater than 12
Brix° Method	AOAC 932.15 (20C on wet weight basis)
Pesticides Limits	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method	External Lab
Lead Limits	<0.1mg/kg
Lead Method	USEPA 6020 ICP-MS Rev 1 January 1998
Tin Limits	<250mg/kg
Tin Method	USEPA 6020 ICP-MS Rev 1 January 1998

Preparation & Cooking Instructions

Preparation Required	Ready to eat
Cooking Instructions	N/A

Miscellaneous

Other information for label	N/A

Packaging - Marketing

Carton Configuration	3 x 2.5kg
Pallet Configuration	6 layers x 16 cartons = 96 cartons (For internal warehousing purpose only)