



1- PRODUCT INFORMATION

Product Name	Marinated Semi Dried Red segment cut - Frozen by IQF
Product Description	Oven dried tomato frozen by Individual Quick Freezer and marinated with canola oil and herbs
Ingredients	Roasted tomatoes, Canola oil, Salt, Garlic, Oregano, Basil.

2- PACKAGING INFORMATION

Inner packing	130 micron / 230-350 mm transparance pouch	
Outer packing	Carton box: Size: 185 * 285 * 270 mm colour-Outside:-White Inside: Brown Corrugation type) CB Quality: B+C 135BKL/140NSSC/135KL/140NSSC/135KL	
Net Weight	6x1000 g (±10 g) carton boxes	
Packaging Properties	Protective atmosphere	No
	Vacuum packing	No

3. COMPOSITION

Ingredient Name	%
Tomatoes	90,3
Canola oil	7,0
Salt	1,2
Garlic	1,0
Oregano	0,3
Basil	0,2

4- PHYSICAL PROPERTIES

Fresh tomato size- diameter	45 -70 mm ±5 mm
Product –segment length	Target < 50 mm
Product –segment width	Target < 20 mm
Physical Defects	Skin Blemish:max. 5 pieces / kg Vegetable material: 2 pieces / kg Foreign bodies=0

5-ORGANOLEPTIC PROPERTIES

Taste	Tomatoes to have a slight acidic taste
Odour	No off odours.
Colour	Typical-orange-red colour Green Colour: max. 1 piece /kg Yellow Colour: max. 5 pieces /kg

6- CHEMICAL PROPERTIES

pH	3.8 – 4,3
Moisture	% 70-80



7- NUTRITIONAL INFORMATION

Nutrition Facts

Amount Per 100 gr

Calories	140 kcal	Calories
	586 kj	from fat

Total Fat	10	%
------------------	----	---

Saturated Fat	2	%
---------------	---	---

Cholesterol	0,0	mg
--------------------	------------	-----------

Sodium(480mg)	21	%
----------------------	-----------	---

Total Carbonhydrate(20 g)	7	%
----------------------------------	----------	---

Dietary Fiber(2 g)	7	%
--------------------	---	---

Sugars (13 g)

Protein	4	g
----------------	----------	----------

* Percent daily values are based on a 2000 calorie diet.

8- METAL DETECTION

METAL DETECTION

2.0 mm Ferrus
2.5 mm Non-ferrus
4.5 mm Stainless Steel

8- MICROBIOLOGICAL PROPERTIES

MICROORGANISM TESTED	TARGET	REJECT
	Cfu/g	Cfu/g
<i>TVC</i>	$<1*10^4$	$>1*10^5$
<i>Coliforms</i>	<10	$>10^2$
<i>E. Coli</i>	0	>10
<i>S. Aureus</i>	<10	>10
<i>Salmonella spp/25g</i>	Absent	Present
<i>Listeria spp/25g</i>	Absent	Present
<i>Yeasts</i>	$<1*10^3$	$>2*10^3$
<i>Mould</i>	<100	>100

9- LABELLING INFORMATION

Printed box and/or label

Lot number Production date, Best Before End, Product Name, Company Name and Address, Ingredients, storage conditions, Country of Origin, Product weight
Lot number UN-XX-XXX

UN Code of Eurofresh	XX YEAR	XXX Production number
----------------------------	------------	--------------------------



10- STORAGE CONDITIONS

Storage	
Product Category	Frozen
Storage Conditions	Recommended storage temperature is -18°C
Storage Conditions After Defrost	Once defrosted do not re-freeze and store at 5°C
Shelf Life	
The recommended consumption date(frozen)	24 months at -18°C
Max. shelf life from the production (frozen)	36 months at -18°C
Shelf life (defrost)	5 days at +5°C

11-CONSUMER GROUP

Above 2 years old.

12-SUGGESTED USE

It can be consumed directly or mixed with other foods consumed.

13- ALLERGENS

The product or any ingredient are free from :	
Free	Nuts (including any possible source of cross contamination)
Free	Sesame Seeds and derivatives
Free	Milk & Milk Derivatives
Free	Egg & Egg Derivatives
Free	Wheat & Wheat derivatives
Free	Soya & Soya derivatives
Free	Maize & Maize derivatives
Free	Gluten
Free	Added Yeast & Yeast derivatives
Free	Fish (excluding shellfish)
Free	Sulphurdioxide and products
Free	Shellfish (crustaceans/ their derivatives)
Free	Lupin
Free	Molluscs



14 - GENETICALLY MODIFIED ORGANISMS

GMO	- The product or any ingredient does not contain any active or inactive genetically modified material - The product or any ingredients are not substantially equivalent as a result of these GM ingredients - The product of any of its ingredients or additives are not containing any genetically modified material - Genetically modified organisms haven't been used as processing aids or haven't used in connection with the production of the food or any of its ingredients
------------	--

15- CONTAMINANTS

Heavy metals	Tolerances	Frequency of checks
Cadmium	0,05 ppm	Yearly
Lead	0,07 ppm	
Arsenic	0,05 ppm	
Mercury	0,05 ppm	

Links:

At raw material for each tomatoes type, supplier and zone one time

Legislation	Title	Link
Türk Gıda Kodeksi Turkish Food Codex	Gıdalarda Maksimum Bitki Koruma Ürünleri Kalıntı Limitleri Tebliği	Koruma ve Kontrol Genel Müdürlüğü
	Pestisit değerleri için TGK ve AB ekleri	http://www.kkgm.gov.tr/TGK/ekler/pestisit_kalinti.zip
Codex Alimentarius	Pestisit değerleri için – (pesticides)	Pesticide Residues in Food (MRLs/EMRLs)
	Domates Pestisit değerleri için - (tomatoes)	Pesticide Residues in Food (MRLs/EMRLs)
Chapter I- Environmental Protection Agency	Part 180--Tolerances And Exemptions From Tolerances For Pesticide Chemicals In Food	2005 CFR Title 40, Volume 23
AB Pestisit Limitleri (EU)	Pestisit değerleri için – (pesticides)	https://secure.pesticides.gov.uk/MRLs/



	İngiltere (UK)	http://www.pesticides.gov.uk/uploadedfiles/Web_Assets/PSD/MRL_Spreadsheet.xls
Avusturalya – Yeni Zelanda Pestisit Limitleri (Australia-New Zealand)	Pestisit değerleri (pesticides)	http://www.foodstandards.gov.au/standardsdevelopment/applications/

16-REFERENCE LEGISLATION

- Türk Gıda Mevzuatı – Genel Hükümleri (Turkish Food Codex – General rules)
- Türk Gıda Kodeksi - Gıda Maddelerinde Belirli Bulaşanların Maksimum Seviyelerinin Belirlenmesi Hakkında Tebliğ (Turkish Food Codex – Regulation for maximum levels of several contaminants to food)
- COMMISSION REGULATION (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing
- Gıdalarda Maksimum Bitki Koruma Ürünleri Kalıntı Limitleri Tebliği (Turkish Food Codex – Regulation for maximum levels of pesticides)
- Codex alimentarius pestisit limitleri (Codex alimentarius)
- AB, İngiltere, Avustralya pestisit limitleri (EU, UK, Australia pesticides regulations)
- Regulation (EU) No 1169/2011 of the European Parliament and the Council of 25 October 2011 on the provision of food information to consumers
- 2005 CFR Title 40, Volume 23

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC

17-REVISION EXPLANATIONS

No	Clause	Explanation
Reviewing date		

Ondertekend door Euro Fresh NV
Datum: 03-11-2025

Robbie Wils
General Manager