



PRODUCT SPECIFICATION

CHERRY TOMATOES < 25 mm

EPT	EPT - 163
DATE FIRST ISSUE	21/JULIO - 2016
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REVIEW	REV.02

1. PRODUCT NAME

1.1 NAME	TOMATOES CHERRY < 25mm
1.2 N° CODE MONLIZ	ME0058051
1.3 PRODUCT TYPE	NATURAL VEGETABLES
1.4 DESCRIPTION	The quick frozen "Cherry tomato whole" is prepared from fresh ripe and sound whole tomato fruits (Solanum lycopersicum L.) from an approved variety(Roma), grown according the good agricultural practices.The tomatoes must have a nice red colour, have fleshy texture and a sweet characteristic flavour.During the production process, the tomatoes are washed and selected . Afterwards, they are quick frozen, size-graded by means of a sieve with round holes of < 25mm. diameter, and packed.



2. MANUFACTURER DATA

2.1 COMPANY	MONLIZ ESPAÑA S.L
2.2 ADDRESS	CTRA NACIONAL V a, Km 390 CP 06195 VILAFRANCO DEL GUADIANA (BADAJOZ)
2.3 COUNTRY	ESPAÑA
2.4 PHONE	924 44 89 30
2.5 FAX	924 44 89 51
2.6 EMAIL	elenamarques@monliz.es
2.7 R.S.I.	2100405/BA

3. SPECIFICATION OF PRODUCT

3.1 INGREDIENTS

Ingredient *	PERCENT	ORIGIN	TREATMENT/STATE	SUPPLIER **	COUNTRY
CHERRY TOMATO	100,00%	VEGETAL	NATURAL	-	SPAIN

* As ordered in decreasing order

** Our policy doesn't include provideng information about our suppliers, even if you allow you inquiry within our facilities.

3.2 PHISICAL AND CHEMICAL CHARACTERISTICS.

Parameters	VALUE	TOLERANCE/ LIMIT	CRIT	DESCRIPTION OF THE DEFECT	LABORATORY I/E	METHOD
FOREIGN MATERIAL	ABSENT	ABSENT		Any foreing non-vegetable material or toxic vegetable material.	INTERN	SAMPLING IN 1000G
FOREIGN VEGETABLE MATERIAL	ABSENT	ABSENT		Any non-toxic vegetable material not of the parent plant.	INTERN	SAMPLING IN 1000G
VEGETABLE MATERIAL OF THE PLANT		1 piece		Any non-toxic vegetable material from the parent plant eg leaf, root core.	INTERN	SAMPLING IN 1000G
CLUMPS		2%		Three or more pieces welded together which cannot be separated without damage.	INTERN	SAMPLING IN 1000G
MAJOR BLEMISHES		3 pieces		Any disease or blemish covering > 6 mm and < 12 mm	INTERN	SAMPLING IN 1000G
MINOR BLEMISHES		6 pieces		Any disease or blemish covering 3 to 6 mm	INTERN	SAMPLING IN 1000G
UNRIPE / COLOR VARIANCE		0,5% en pieces		Any tomato with an unripe appearance(green, yellow)	INTERN	SAMPLING IN 1000G
SKIN PIECES		1% in pieces		Any loose skin pieces without flesh	INTERN	SAMPLING IN 1000G
LOOSE FLESH		2% in pieces		Pieces of flesh without skin	INTERN	SAMPLING IN 1000G
CRACKED		40%		Tomatoes which are cracked for more than half of the contour of the tomato	INTERN	SAMPLING IN 1000G
UNDERSIZE		10%		Pieces < 15 mm in smaller dimension	INTERN	SAMPLING IN 1000G
OVERSIZE		10%		Pieces > 25 mm in smaller dimension.	INTERN	SAMPLING IN 1000G

3.3 MICROBIOLOGICAL CHARACTERISTICS

Parameter	VALUE	TOLERANCE	CRIT	FREQUENCY	LABORATORY I/E	METHOD
PLATE AEROBIC COUNT	by gram	Target =500.000/g - Maximum =5.000.000/q		BY BATCH	INTERN	ISO 4833:03(PETRIFILM)

ENTEROBACTER	by gram	Target =5.000/g - Maximum =50.000/g		BY BATCH	INTERN	ISO 21528-2:04(PETRIFILM)
E.COLI	by gram	Target =<10/g - Maximum =100/g	[C]	BY BATCH	INTERN	ISO 7251:05(PETRIFILM)
LISTERIA MONOCYTOGENES	by 25 grams	Target =Ausencia - Maximum:<10/g	[C]	WEEKLY	EXTERN	AFNOR (Nº BIO 12/9-07/02)
STAPHYLOCOCCUS AUREUS	by gram	Max=100/g		ANNUAL	EXTERN	ISO 6888-3:2003 PE-M109
SALMONELLA	by 25 grams	Ausencia		ANNUAL	EXTERN	AFNOR(BIO 12/23-05/07, UNE-EN ISO 6579:2003 Y 6579:2003/ERRATUM V2:2007

3.4 ORGANOLEPTIC CHARACTERISTICS

Parameter	VALUE	LIMIT	FREQUENCY	LABORATORY I/E	METHOD
COLOUR	Uniform fresh light to deed red	Slightly different	MIN. TWICE PER SHIFT.	INTERN	ORGANOLEPTIC
ODOUR	Fresh typical of the product no "off" or sour taints	-	MIN. TWICE PER SHIFT.	INTERN	ORGANOLEPTIC
FLAVOUR	Good fresh characteristic of the product. No spoilt or "off" musty taints or flavours	Different, without taste (old)	MIN. TWICE PER SHIFT.	INTERN	ORGANOLEPTIC
TEXTURE	Good uniformly tender and crisp. No tough and hard pieces.	Soft	MIN. TWICE PER SHIFT.	INTERN	ORGANOLEPTIC
APPEARANCE	Fresh without stain	-	MIN. TWICE PER SHIFT.	INTERN	ORGANOLEPTIC

3.5 NUTRITIONAL AND ENERGY CHARACTERISTICS

Energy Kcal - KJ	19 kcal - 78 kJ
Fat g	0,2g
Of which saturates	0,0g
Carbohydrates g	2,7g
of which sugar	2,6g
Proteins g	0,9 g
Fibre g	2,6g
Salt	0,01g
* values average by 100gr	

4. LABELING DATA

4.1 INGREDIENTS	Cherry tomatoes
4.2 SHELF- LIFE DATA	24 months from the production date, when kept at -18º bellow
4.3 LOT	40 - YEAR- NUMER DAY-LINE - TURN- PART TURN
4.4 IDENTIFICATION OF LOT/OTHERS	Side octobins .
4.5 CONSERVATION	Minimun - 18ºC

5. SHEET PACKAGING

Nº CODE	ME0058051
5.1 PACKAGING MATERIAL	Polyethylene plastic bag in Cardboard box .
5.2 MEASURE PACKAGING	Bag of 2250/1350* 2500 and box 800*1200
5.3 CLOSURE SYSTEM	Cover with top cardboard

6. LOGISTIC

6.1 TYPE OF PALLET	Chep pallet
6.2 MEASURE OF PALLET	1000*1200
6.3 INSTRUCTIONS OF STACKING	stacking 2 octobins,to respect the measure.
6.4 OBSERVATIONS	Shrink polyethylene ./Product is not metal detected in our production site but in the packing site.

7.ALLERGENS AND INTOLERANCE

7.1 ALLERGENS					
	PRESENT IN THE END PRODUCT			PRESENT IN FACTORY	
	YES	NO		YES	NO
Cereals containing gluten (wheat, rye, barley, oats, buckwheat, kamut or ist variety)/derived*		X	Cereals containing gluten (wheat, rye, barley, oats, buckwheat, kamut or ist variety)/derived*		X
Crustaceans/ derived		X	crustaceans/ derived		X
Eggs /derived		X	Eggs/derived		X
Fish/ derived		X	Fish/ derived		X
Peanuts /derived		X	Peanuts/ Derived		X

Soybeans		X
Milk and derived		X
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, and Australian nuts) and derived		X
Celery		x
Mustards		X
Lupins and product based in lupins		X
Molluscs and product based in molluscs		X
Sesame		X
Sulfur dioxide (>10 ppm)		X

Soybeans		X
Milk and derived		X
Nuts (almonds, hazelnuts, walnuts, pecans, Brazil nuts, pistachios, macadamia nuts, Australian nuts) and derived.		X
Celery root	X	
Mustards		X
Lupin and product based in lupins		X
Molluscs and product based in molluscs		X
Sesame		X
Sulfur dioxide (>10 ppm)	X	

7.2 PEOPLES

SUITABLE FOR CONSUMPTION	YES	NO
CELIAC	X	
APPROVED BY FACE		X
PHENYLKETONURIA	X	

	YES	NO
VEGETARIAN	X	
EGGS LACTOSE/ VEGETARIAN	X	
LACTOSE INTOLERANT	X	

8. PROCESS

8.1 MODIFICATION TREATMENT

MODIFICATIONS REALIZED	YES	NO
Chemically		X
Enzyme		X
Genetically		X

	YES	NO
Physically	X	
Irradiated		X

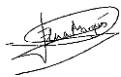
8.2 NON-GMOs STATEMENT

- * Molinz declare that we don't modification in our products: packed , stored and solds.
- * Our ingrediets don't have GMO.
- * Technology or process are not produced by gentecnology
- * The product is agreed to current law of non-GMOs 1829/2003 and 1830/2003.

OTHERS

Pesticides are according to EU legislation.

NAME Elena Marqués



NAME Pablo Da Rold



STAMP

Montiz España, S.L.U.
Villafranco del Guadiana
(Badajoz)

CUSTOMER:
STAMP and SIGNATURE: