



**PRODUCT SPECIFICATIONS
ZUMO DE TOMATE BRIK 11**

Product Name. Product Description.

Tomato juice from concentrate.

Ingredients.

Tomato juice made from concentrate and salt.

Consumption and Storage. Recommendations.

Store in a cool place. Protect from direct sunlight.

Shake before serving to ensure even distribution of the pulp.

Once opened, keep refrigerated and consume within 5 days.

Production Process.

Analytical control of the juice from concentrate. Storage in refrigerated tanks.

Addition of water for reconstitution of the concentrated juice. Mixing in stainless steel tanks with agitation. Cooling of the product. Analytical control.

Deaeration (to prevent oxidation), pasteurization, and packaging. Microbiological control of the packaged product.

Analytical information.

Brix, at 20°C:	5,7 (5,5-6,0)
Acidity (% as citric acid):	0.40 (0.35-0.45)
pH, at 20°C:	4 (3.8-4.2)

MICROBIOLOGICAL CONTROL

Molds and yeasts:	0 CFU/100 ml
Aerobic mesophiles:	0 CFU/100 ml

**Nutritional Information (Average values per 100 ml)**

Energy:	72 kJ/17 kcal
Fat:	0 g
Of which saturates:	0 g
Carbohydrate:	3,3 g
Of which sugars:	3,3 g
Protein:	0.9 g
Salt:	0.45

APPLICABLE LEGISLATION

Council Directive 2001/112/EC on fruit juices and similar products intended for human consumption

Royal Decree 781/2013, of October 11, establishing rules relating to the production, composition, labelling, presentation, and advertising of fruit juices and similar products intended for human consumption. (Official State Gazette no. 245, of October 12)

Royal Decree 650/2011, of May 9, approving the Technical and Sanitary Regulations for soft drinks. (Official State Gazette, May 19).

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

Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food



Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food

CONTAMINANTS.

Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006

PESTICIDES.

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC

GMOs.

Does not contain genetically modified organisms.

Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 on the traceability and labelling of genetically modified organisms and of food and feed produced from genetically modified organisms and amending Directive 2001/18/EC.

ALLERGENS.

Does not contain allergens.

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers and amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European



Parliament and of the Council and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC, and Commission Regulation (EC) No 608/2004 (Text with EEA relevance)

NO IONIZATION/NO IRRADIATION

Non-ionized/non-irradiated product irradiated

Directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States relating to food and food ingredients treated with ionizing radiation

5/03/2026

