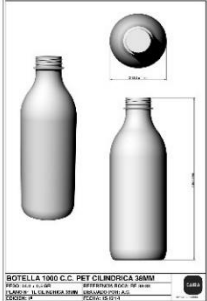



**Squish**

Product	Product code	Bottle Size	Packaging Material	Cap Colour	Squish Cap ID (see form 2.2.3.2.C)
Tomato Juice	TOM-1L	1 Lt	Plastic Bottle	White cap	02

Shelf-life under storage and usage conditions				
Product	Product code	Packaging Size	Under Storage	Usage Conditions
Tomato Juice	TOM-1L	1 Lt	120-200 Days	2 Days

Product Code TOM-1L			
<p><b>BOTTLE</b>  <b>CERTIFIED</b>  <b>SUPPLIER</b>  82,5x246 + 1mm</p>		<b>Supplied by</b>	Macé
		<b>Tel</b>	+39 051.6841244
		<b>Address</b>	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy

<b>LABELLING</b> <b>CERTIFIED</b> <b>SUPPLIER</b>		<b>Supplied by</b>	All4Labels Global Packaging Group
		<b>Tel</b>	+39 0541.694381
		<b>Address</b>	Etichettificio Dany srl Viale S. Leo, 24 47838 Riccione (RN) - Italy
<b>CAP- 38mm</b> <b>CERTIFIED</b> <b>SUPPLIER</b>		<b>Supplied by</b>	Macé
		<b>Tel</b>	+39 051.6841244
		<b>Address</b>	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy
<b>BOX</b> <b>CERTIFIED</b> <b>SUPPLIER</b> <b>265 x 175 x 265</b>		<b>Supplied by</b>	Macé
		<b>Tel</b>	+39 051.6841244
		<b>Address</b>	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy

Produce & Product Information			
Fruit <b>CERTIFIED SUPPLIER</b>		<b>Supplied by</b>	Macé
		<b>Tel</b>	+39 051.6841244
		<b>Address</b>	Via Prampolini 32/a 44047 Terre del Reno (FE) Italy
<b>Tomatoes</b>  We juice seasonal Italian tomatoes to ensure complex flavour and high quality of juice. Tomatoes generally taste better when they have been cooked, so once the fruit has been picked from the fields, then they get juiced and gently cooked. Once filling is completed, the juice undertakes a process called HPP: High Pressure Processing, a non-thermal pasteurization which removes dangerous bacteria and allows the juice to last longer. This means that the juice needs to be kept chilled, in temperature between 0°C-5°C degrees.			
<b>Main hazards associated with the product</b>		None	
<b>Physical or chemical properties that impact food safety</b>		None	
<b>Contains allergens</b>		None	
<b>May contain allergens</b>		None	

<b>Storage conditions</b>	Cold room set between 0°C < Temp < 5°C
<b>Distribution conditions</b>	Chilled transport 0°C < Temp < 5°C
<b>Instructions for use (storage and preparation)</b>	Store in fridge <5°C / Once opened consume within 2 days
<b>Potential misuse by customers</b>	Left out in warm temperature causing shelf life to decrease. This causes natural fruit fermentation with a rare risk of the cap blowing off the bottle due to the increased pressure
<b>Overview of treatment and processing</b>	<ol style="list-style-type: none"> <li>1. The produce arrives, goes into quality control and sorting procedures. Then it's placed into cold rooms set at 3°C-8°C</li> <li>2. The fruit is then washed and scrubbed with fruit washing chemicals, finishing off with a rinse of cold water before it gets processed</li> <li>3. Then it is taken to the correct production line and passed through the juicing machine</li> <li>4. The juice is then filtered and goes through metal detection</li> <li>5. Tomato juice gets gently cooked (pasteurised) to ensure complex flavour</li> <li>6. Brix, pH, flavour and colour tests are then carried out and if quality control is passed, filling will take place</li> <li>7. Once the product is filled, the juice undergoes the HPP process</li> <li>8. The final product is then transported to our distribution warehouses (transport is in refrigerated vehicles 0°C &lt; Temp &lt; 5°C) where it's ready for clients to collect once the goods in checks have been completed</li> </ol>
<b>Brix Level</b>	9.5-12
<b>pH Level</b>	3.8-4.2
<b>Identify intended use</b>	
Consumer target groups	General public
<b>Suitability for vulnerable groups:</b>	
- Young children	Suitable
- Pregnant women	Suitable
- People who are ill	Suitable
- The elderly	Suitable
- Allergy sufferers	Suitable

Microbiological Information

Analyses Performed	Target (m)	Limit (m)
Total microbial count	1x10 <sup>4</sup>	5x10 <sup>5</sup>
E. coli	<10	10 <sup>2</sup>
Mould	<10 <sup>2</sup>	10 <sup>3</sup>
Yeast	1x10 <sup>4</sup>	5x10 <sup>5</sup>
Salmonella spp.	Absent in 25ml	Absent in 25ml
Listeria monocytogenes	Absent in 25ml	Absent in 25ml

Nutritional Facts (g/100ml)

Energy	80 kJ / 19 kcal
Total fat	0.1g
- Saturates	0.0g
Carbohydrate	3.6g
- Sugars*	3.1g
Protein	0.6g
Salt**	0.04g

\* Only sugar naturally present in the fruit.

\*\*The presence of salt is due only to the naturally present sodium.

Substances or products that cause allergies or intolerances	Yes	No
CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats or their hybridised strains) and products thereof		X
CRUSTACEANS and products thereof		X
EGGS and products thereof		X
FISH and products thereof		X
PEANUTS and products thereof		X
SOYBEANS and products thereof		X
MILK and products thereof (including lactose)		X
NUTS (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts) and products thereof		X
CELERY and products thereof		X
MUSTARD and products thereof		X
SESAME SEEDS and products thereof		X
SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATION OF MORE THAN 10 mg/kg OR 10mg/l of total SO2		X
LUPIN and products thereof		X
MOLLUSCS and products thereof		X
GMO products or ingredients		X
Yes: present according to the recipe or non-avoidable cross contamination		
No: absent		