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 Monte-Carlo Fine Taste Ltd.



# I PELATI



**POMODORI  
PELATI  
0,500 Kg**

**POMODORI  
PELATI  
1,000 Kg**

**POMODORI  
PELATI  
1,000 Kg**

<b>CODICE CODE</b>			200010	200009	200027
<b>FORMATO SIZE</b>			0,500 KG	1,000 KG	1,000 KG
<b>PESO NETTO NET WEIGHT</b>			0,400 KG	0,800 KG	0,800 KG
<b>PESO SGOCCIOLATO DRAINED WEIGHT</b>			0,250 KG	0,480 KG	0,480 KG
<b>BRIX TAGLIO/CUT</b>			6,3 - 6,5 /	6,0 - 6,5 /	6,0 - 6,5 /
<b>APERTURA OVERTURE</b>			 EASY OPEN	OPEN TOP	 EASY OPEN
<b>INTERNO INTERN</b>			SMALTATO BIANCO	SMALTATO BIANCO	SMALTATO BIANCO
<b>IMBALLO PACKING</b>			24 X FARDELLO	12 X FARDELLO	12 X FARDELLO
<b>QUANT. X PALLET QUANT. X PALLET</b>			72 FARDELLI	72 FARDELLI	72 FARDELLI
<b>QUANT. X STRATO QUANT. X STRATO</b>			6 FARDELLI X STRATO	6 FARDELLI X STRATO	6 FARDELLI X STRATO



# I PELATI



	<b>POMODORI PELATI 3,000 Kg</b>	<b>POMODORI PELATI 3,000 Kg SALSATI</b>	<b>POMODORI PELATI 3,000 Kg SUPERSALSATI</b>	<b>POMODORI PELATI 3,400 Kg CON BASILICO</b>
<b>CODICE CODE</b>	200068	200398	200186	200084
<b>FORMATO SIZE</b>	3,000 KG	3,000 KG	3,000 KG	3,400 KG
<b>PESO NETTO NET WEIGHT</b>	2,550 KG	2,550 KG	2,550 KG	3,050 KG
<b>PESO SGOCCIOLATO DRAINED WEIGHT</b>	1,600 KG	1,750 KG	1,700 KG	2,100 KG
<b>BRIX TAGLIO/CUT</b>	6,3 - 6,5 /	6,5 - 6,8 /	6,8 - 7,2 /	6,5 - 7,0 /
<b>APERTURA OVERTURE</b>	OPEN TOP	OPEN TOP	OPEN TOP	OPEN TOP
<b>INTERNO INTERN</b>	GREZZO/GREZZO LITOGRAFATA	<b>DORE' DORE'</b> LITOGRAFATA	<b>DORE' DORE'</b>	<b>DORE' DORE'</b>
<b>IMBALLO PACKING</b>	6 X FARDELLO	6 X FARDELLO	6 X FARDELLO	6 X FARDELLO
<b>QUANT. X PALLET QUANT. X PALLET</b>	50 FARDELLI	50 FARDELLI	50 FARDELLI	50 FARDELLI
<b>QUANT. X STRATO QUANT. X STRATO</b>	5 FARDELLI X STRATO	5 FARDELLI X STRATO	5 FARDELLI X STRATO	5 FARDELLI X STRATO



# DATTERINI



**DATTERINI  
0,500 Kg**



**POMODORINI  
0,500 Kg**



**POMODORINI  
1,000 Kg**



**POMODORINI  
1,000 Kg**



**POMODORINI  
3,000 Kg**

<b>CODICE CODE</b>	200567	200007	200568	200569	200187
<b>FORMATO SIZE</b>	0,500 KG	0,500 KG	1,000 KG	1,000 KG	3,000 KG
<b>PESO NETTO NET WEIGHT</b>	0,400 KG	0,400 KG	0,800 KG	0,800 KG	2,550 KG
<b>PESO SGOCCIOLATO DRAINED WEIGHT</b>	0,240 KG	0,240 KG	0,480 KG	0,480 KG	1,530 KG
<b>BRIX TAGLIO/CUT</b>	6,5 - 7 /	6,5 - 7 /	7 /	7 /	6,5 - 7 /
<b>APERTURA OVERTURE</b>	EASY OPEN	EASY OPEN	OPEN TOP	 EASY OPEN	OPEN TOP
<b>INTERNO INTERN</b>	SMALTATO BIANCO	SMALTATO BIANCO	SMALTATO BIANCO	SMALTATO BIANCO	<b>DORE' DORE'</b>
<b>IMBALLO PACKING</b>	24 X FARDELLO	24 X FARDELLO	12 X FARDELLO	12 X FARDELLO	6 X FARDELLO
<b>QUANT. X PALLET QUANT. X PALLET</b>	72 FARDELLI	72 FARDELLI	72 FARDELLI	72 FARDELLI	50 FARDELLI
<b>QUANT. X STRATO QUANT. X STRATO</b>	6 FARDELLI X STRATO	6 FARDELLI X STRATO	6 FARDELLI X STRATO	6 FARDELLI X STRATO	5 FARDELLI X STRATO



	MANUALE QUALITA'	DQ-SPPt
		Rev. 03 del 15/03/12

## SPECIFICATION SHEET

<b>PRODUCT NAME</b>		
<b>PEELED TOMATOES (WHOLE) IN TOMATO JUICE</b>		
<b>FINAL USE</b>		
The product can be used just as it, according the consumer taste or for to make sauce, condiment and precooked food.		
<b>PROCESS DESCRIPTION</b>		
The tomatoes undergoes the following steps during the industrial process: Washing, peeling and skin parting, checking and selection, juice(*) addition and packing, seam, pasteurization, cooling and tin drying. (*)the juice is prepared with crushed tomatoes, sieved for remove skin and seeds, heating and exposed a low concentration; afterwards, if necessary, the juice pH is adjusted with Citric Acid, heating and used to fill up the tins.		
<b>INGREDIENTS</b>		
Tomatoes, tomatoes juice, citric acid		
<b>STABILIZATION PROCESS</b>		
Product at acid pH stabilized with thermic treatment (pasteurization <100°C)		
<b>PACKAGING</b>		
The product is packed in tinplate SILVER/SILVER the shapes are 3000 g		
<b>PRESERVATION</b>		
Preserve for temperate climate		
<b>SHELF-LIFE</b>		
40 months		
<b>LOT PLACING</b>		
Ink jet on tin		
<b>NUTRITIONAL FACTS per 100 g</b>		
ENERGY	116.5 kJ/27.6 kcal	
PROTEINS	1.5 g	
CHARBOHYDRATES	4.6 g (of Sugars 4.6 g)	
FATS	0.0 g (Saturated absent)	
SODIUM	0.01 g	
FIBER	1.6 g	
<b>PRESERVATION CONDITION</b>		
Storage in airy-dried room. When the product is open to use a specific covered box and keep it in a cooling place. Best before 3 days.		
<b>NUTRITIONAL INFORMATION</b>		
This product is free from: additives, nitrogenous coloring agent, benzoates, BHA/BHT, allergens food (dairy or dairy derivative, eggs or egg derivative, wheat, buckwheat, peanuts, tree nuts, seafood), GMO, gluten, glutamate, sulfur dioxide. <b>This product is moreover qualified for Kosher, vegetarian and vegan diet.</b>		
<b>CHIMICAL- PHYSIC CHARACTERISTICS</b>		
<b>Parameter</b>	<b>Unit of measure</b>	<b>3 kg STANDARD</b>
Shape	g	3000
Capacity	ml	2650
Drained weight	g	1550-1650
Net weight	g	2550
Vacuum	cm Hg	>12
Tomatoes for tin	N°	27÷33
Skins	cm <sup>2</sup> /tin	≤ 3 / 100 g
Yellow tomatoes for tin	N°	6/3 tins
Necrotic tomatoes	N°	1/2 tins
Part of plant (petiole, leaf)	N°	1/5 tins
Brix	%	6.3 – 6.5
Wholeness (in weight)	%	>70
Foreign bodies	N°	Negative
pH	-	4.30 ÷ 4.40
Mould (HMC)	%	< 40
Color, smell and taste	-	Typical
Texture	-	Good
Total microorganism	Ufc/g	<100
Coliform	Ufc/g	<10
E. Coli	Ufc/g	absent
Lactic bacteria	Ufc/g	<100

	MANUALE QUALITA'	DQ-SPTb
		Rev. 01 del 22/11/12

## SPECIFICATION SHEET

<b>PRODUCT NAME</b>		
<b>PEELED TOMATOES (WHOLE) IN TOMATO JUICE WITH BASIL</b>		
<b>FINAL USE</b>		
The product can be used just as it, according the consumer taste or for to make sauce, condiment and precooked food.		
<b>PROCESS DESCRIPTION</b>		
The tomatoes undergoes the following steps during the industrial process: Washing, peeling and skin parting, checking and selection, juice(*) addition and packing, seam, pasteurization, cooling and tin drying. (*the juice is prepared with crushed tomatoes, sieved for remove skin and seeds, heating and exposed a low concentration; afterwards, if necessary, the juice pH is adjusted with Citric Acid, heating and used to fill up the tins.		
<b>INGREDIENTS</b>		
Tomatoes, tomatoes juice, citric acid, basil leaf.		
Tomato obtained according to the techniques of integrated production, cultivated by the members of the Organization CAF.		
<b>STABILIZATION PROCESS</b>		
Product at acid pH stabilized with thermic treatment (pasteurization <100°C)		
<b>PACKAGING</b>		
The product is packed in tinfoil, the shapes are: 3,400 g plain/plain, 2 gold/gold and white enamel/plain		
<b>PRESERVATION</b>		
Preserve for temperate climate		
<b>SHELF-LIFE</b>		
40 months		
<b>LOT PLACING</b>		
Ink jet on tin		
<b>NUTRITIONAL FACTS per 100 g</b>		
ENERGY	116.5	kJ/27.6 kcal
PROTEINS	1.5	g
CHARBOHYDRATES	4.6	g (of Sugars 4.6 g)
FATS	0.0	g (Saturated absent)
SODIUM	0.01	g
FIBER	1.6	g
<b>PRESERVATION CONDITION</b>		
Storage in airy-dried room. When the product is open to use a specific covered box and keep it in a cooling place. Best before 3 days.		
<b>NUTRITIONAL INFORMATION</b>		
This product is free from: additives, nitrogenous coloring agent, benzoates, BHA/BHT, allergens food (dairy or dairy derivative, eggs or egg derivative, wheat, buckwheat, peanuts, tree nuts, seafood), GMO, gluten, glutamate, sulfur dioxide. <b>This product is moreover qualified for Kosher, vegetarian and vegan diet.</b>		
<b>CHEMICAL- PHYSIC CHARACTERISTICS</b>		
<b>Parameter</b>	<b>Unit of measure</b>	<b>3,4 kg</b>
Shape	g	3400
Capacity	ml	3159
Drained weight	g	1850-2000
Net weight	g	3050
Vacuum	cm Hg	>10
Tomatoes for tin	N°	30÷36
Skins	cm <sup>2</sup> /tin	≤ 3 / 100 g
Yellow tomatoes for tin	N°	2/5 tins
Necrotic tomatoes	N°	2/8 tins
Part of plant (petiole, leaf)	N°	1/8 tins
Wholeness (in weight)	%	>70
Foreign bodies	N°	Negative
pH	-	4.30 ÷ 4.40
Brix	%	6.0 ÷ 7.0
Mould (HMC)	%	< 40
Color, smell and taste	-	Typical
Texture	-	Good
Total microorganism	Ufc/g	<100
Coliform	Ufc/g	<10
E. Coli	Ufc/g	absent
Lactic bacteria	Ufc/g	<100