

**NEW**

# DICED AND SLICED TOMATOES

*from Provence*



Serving suggestion



# P. Guintrand®

**CANNED  
GOODS**

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# SLICED TOMATOES

## from Provence

**Definition:** These canned sliced tomatoes are prepared from fresh tomatoes, washed, trimmed and sliced and put into cans with the addition of a covering liquid consisting of lightly salted potable water.

**Manufacturing period:** August / September

**Origin:** Provence

**Appearance:**

- Covering liquid: transparent, light, very slightly coloured.
- Fruit colour: strong red slices, approximately 10 cm thick, round to oval shape.
- Flavour: normal. Authentic, characteristic flavour and fragrance of perfectly ripe tomatoes. Use to decorate, accompany meat and fish and savoury pastries, for Provençal-style fried tomatoes.
- Size: fairly uniform
- Texture: good. 90% of the tomato slices have remained whole and do not display any lesions which modify the shape (percentage is calculated in terms of drained net weight).

**Ingredients:** tomatoes, water, salt, calcium chloride.

**Internal pressure:** between - 200 and - 400 mb.

**pH:** between 4.2 and 4.5

SIZE	PACKING						PALETTISATION							
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L X I X h (mm)	Nmbr of sales units per case	CASE WEIGHT (kg)	Nmbr of SALES UNITS per PALETTE	Nmbr of CASES per PALETTE	Number of LAYERS per PALETTE	EUROPEAN PALETTES 80 X 120 (height cm)	WEIGHT of one PALETTE (kg)	EXPIRATION DATE (Years)	BAR CODE	
5/1	4250	-	2300	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545141000

# DICED TOMATOES

## from Provence

**Definition:** These canned diced tomatoes are prepared from fresh tomatoes, washed, trimmed and cut into cubes, then put into cans without the addition of a covering liquid of any kind.

**Manufacturing period:** August / September

**Origin:** Provence

**Appearance:**

Very red tomatoes, diced into approximately 15 mm cubes, relatively good consistency, with authentic, characteristic flavour and fragrance of perfectly ripe tomatoes. Diced tomatoes are used in all tomato-based culinary preparations such as sauces, accompanying dishes, omelettes, soups, etc...

**Ingredients:** tomatoes, citric acid, calcium chloride.

**Internal pressure:** between -200 and -400 mb.

**pH:** between 4.2 and 4.5

**Refractometric dry matter:** not below 4.

SIZE	PACKING						PALETTISATION							
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L X I X h (mm)	Nmbr of sales units per case	CASE WEIGHT (kg)	Nmbr of SALES UNITS per PALETTE	Nmbr of CASES per PALETTE	Number of LAYERS per PALETTE	EUROPEAN PALETTES 80 X 120 (height cm)	WEIGHT of one PALETTE (kg)	EXPIRATION DATE (Years)	BAR CODE	
5/1	4250	4000	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545140003

**COMMON CHARACTERISTICS FOR THE ABOVE PRODUCTS:**

**Stability:** Packaging sealing is correct after baking • Stable after incubation at 37° for 7 days, with no observation of pH above 0.5 units as compared to control. • No modification in product texture, appearance and smel • No variation in microbial flora after baking.