

TOMATO SAUCES



Serving suggestion



P. Guintrand®

CANNED
GOODS

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TOMATO SAUCES

TOMATO PULP WITH BASIL

Definition: Prepared from selected fresh tomatoes, washed, trimmed, peeled and seeded. The tomatoes are cut in small cubes, bound in a light puree. This preparation is flavoured with a sprig of fresh basil, which provides a very pleasant scent. Use as a base for all culinary preparations.

Manufacturing period: August / September

Appearance:

Fairly thick tomato preparation, uniform, very red, containing small, approximately 5 cm square pieces of peeled tomatoes in a light puree. One good-sized sprig of fresh basil flavours the product. Authentic, characteristic tomato flavour and smell of an outstanding basil-scented tomato product.

SIZE	PACKING										PALETTISATION			
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L x I x H (mm)	Nbr of sales units per case		CASE WEIGHT (kg)		Nbr of CASES per PALETTE		Number of CASES per PALETTE	EUROPEAN PAALLETTES 80 X 120 (height cm)	WEIGHT of one PALETTE (kg)	EXPIRATION DATE (years)
4/4	850	800	-	315x211x241	12	12	864	72	6	12	158	864	4	3443544438002
1/2	425	400	-	310x232x225	24	12	1728	72	6	12	150	864	4	3443541238001

Ingredients: tomatoes, sugar, salt, starch, basil
Internal pressure: between -200 and -400 mb.
pH: approximately 4.4

Refractometric dry matter: from 10% to 12%.
Colour: (Munsell) approximately 75% red, 16% orange, 9% blacker grey (example).

PROVENÇAL SAUCE

Definition: Prepared from selected fresh tomatoes, washed, trimmed, peeled and seeded. The tomatoes are cut in small cubes, bound in a light puree. This preparation can be used as a ready-to-use flavoured sauce for rice, pasta, etc

Manufacturing period: August / September

Appearance:

Average thickness tomato sauce, orange-red, containing small pieces of peeled tomatoes, very small pieces of onion and herbs and a small amount of oil. This sauce is carefully simmered, normally spiced and is very typical.

1/2	425	410	-	310x232x225	24	12	1728	72	6	12	150	864	4	3443541239008
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Smell and flavour are characteristic of an excellent prepared sauce.

Ingredients: tomatoes, onions, oil, sugar, salt, starch, herbs and spices.

Internal pressure: between -50 and -200 mb.

pH: between 4 and 4.2

Refractometric dry matter: from 11% to 12%

PIZZA-PRET' SAUCE

Definition: Pizza sauce prepared from selected fresh tomatoes, washed, trimmed, peeled and seeded. The tomatoes are cut in small cubes, bound in a light puree, and are simmered, flavoured and spiced, creating a sauce which is ready for use for preparing pizzas or other dishes.

Manufacturing period: August / September

Appearance:

Fairly thick tomato preparation, uniform, orange-red, containing small pieces of peeled tomato and very small pieces of onion, many pieces of herbs and a small amount of oil.

5/1	4250	4100	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545135009
4/4	850	820	-	315x211x241	12	12	864	72	6	12	158	864	4	3443544435001
1/2	425	410	-	310x232x225	24	12	1728	72	6	12	150	864	4	3443541235000

Authentic, characteristic tomato flavour and smell of an outstanding tomato sauce.

Ingredients: tomatoes, onions, oil, sugar, salt, starch, herbs and spices.

Internal pressure: between -300 and -500 mb.

pH: between 3.8 and 4.2

Refractometric dry matter: between 11% and 12%

FRITA SAUCE

Definition: Tomato sauce prepared from selected fresh tomatoes, washed, trimmed, peeled and seeded, peeled onions, washed, trimmed and seeded green and red peppers, spices and herbs, simmered together.

Manufacturing period: August / September

Appearance:

Fairly thick tomato preparation, uniform, orange-red, containing pieces of peeled tomato and small pieces of onion, green and red pepper, and a small amount of oil. Long-simmered preparation, with herbs and spices, with exotic, typical flavour.

5/1	4250	4000	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545140003
4/4	850	800	-	315x211x241	12	12	864	72	6	12	158	864	4	3443544440005
1/2	425	400	-	310x232x225	24	12	1728	72	6	12	150	864	4	3443541240004

Authentic, characteristic flavour and smell

Ingredients: tomatoes, green pepper, red pepper, onions, oil, starch, sugar, salt, herbs and spices.

Internal pressure: between -200 and -400 mb.

pH: between 4.2 and 4.3

Refractometric dry matter: between 10% and 12%

COULISSIMO SAUCE

PREPARATION FOR FRESH TOMATO SAUCES

Definition: Tomato preparation for use in preparing pizza sauces and other tomato-based sauces. Made from selected fresh tomatoes, washed, trimmed, peeled and seeded.

The tomatoes are cut in small cubes, bound in a light puree.

This preparation is not flavoured and can be used as a tomato base for the addition of spices to suit the professional's taste.

Manufacturing period: August / September

5/1	4250	4250	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545137003
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Appearance:

Thick preparation of tomatoes only, very red, containing small pieces of approximately 5 mm square peeled tomato in a light puree. Authentic, characteristic tomato flavour and smell of an outstanding tomato sauce prepared at the height of the season. .

Ingredients: tomatoes, sugar, salt, starch.

Internal pressure: between -300 and -500 mb.

pH: between 3.8 and 4.2

Refractometric dry matter: between 10% and 12%

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 smell. • No variation in microbial flora after baking.