

TRADITIONAL TOMATO

Products



Serving suggestion



P. Guintrand®

**CANNED
GOODS**

Bd. Gilloux Raymond - 84200 CARPENTRAS
Tél. 04 90 67 24 81 - Fax: 04 90 60 37 73
e-mail : conserves.guintrand@wanadoo.fr
internet : www.conserves-guintrand.com

TRADITIONAL TOMATO Products

DOUBLE TOMATO CONCENTRATE 28%

Definition: Double tomato concentrate 28% is obtained from sieving of fresh, healthy, ripe varieties of washed and trimmed tomatoes, which are then concentrated through elimination of part of the water contained in the juice.

Manufacturing period: August / September

Origin: Provence

Appearance:

- Texture: thick and uniform.
- Flavour: normal, authentic and characteristic tomato flavour.

- Colour (Munsell): approximately 80% red, 15% orange, and 5% black + grey (example).

Ingredients: tomatoes, possibly some salt.

TOMATO PUREE 11%

Definition: 11% tomato puree is obtained from sieving of fresh, healthy, ripe tomato fruit which has been washed and trimmed, then concentrated through elimination of part of the water contained in the juice. 11% tomato puree contains 1% salt.

Manufacturing period: August / September

Origin: Provence

Appearance:

- Texture: liquid but uniform.
- Flavour: normal, authentic and characteristic tomato flavour.

WHOLE PEELLED TOMATOES IN THEIR JUICE

Definition: These canned whole peeled tomatoes are prepared from washed, trimmed and peeled tomatoes canned with the addition of juice. Pear-shaped tomato varieties which suit this type of use and display the proper characteristics of firmness and consistency are used for this canned whole peeled tomato product.

Origin: Provence

Manufacturing period: August / September

Appearance:

- Colour of the covering liquid: strong red.
- Colour of the fruit: strong red, with bright orange ribbing.
- Flavour: normal, authentic and characteristic tomato flavour.

WHOLE PEELLED TOMATOES IN THEIR JUICE WITH BASIL

Definition: These canned whole peeled tomatoes are prepared from washed, trimmed and peeled tomatoes canned with the addition of juice. Pear-shaped tomato varieties which suit this type of use and display the proper characteristics of firmness and consistency are used for this canned whole peeled tomato product.

Origin: Provence

Manufacturing period: August / September

Appearance:

- Colour of the covering liquid: strong red.
- Colour of the fruit: strong red, with bright orange ribbing.

CLOSELY PACKED PEELED TOMATOES

Definition: These canned peeled tomatoes are prepared from washed, trimmed, peeled and seeded whole tomatoes closely packed in the can, without any covering liquid of any kind. Our actual weights greatly exceed the standards, in order to obtain correct filling coefficients.

Origin: Provence

Manufacturing period: August / September

Appearance:

- Colour of the juice: orange-red.
- Colour of the fruit: strong red, with bright orange ribbing.

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.

SIZE	PACKING										PALETTISATION				
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L X X h (mm)	Nbr of sales units per case		CASE WEIGHT (kg)		Nbr of SALES UNITS per PALETTE		Number of LAYERS per PALETTE		EUROPEAN PALETTES 80 X 120 (height cm)	WEIGHT of one PALETTE (kg)	EXPIRATION DATE (years)
5/1	4250	4500	-	470x315x249	6	30	180	30	6	5	165	864	4	3443545130004	
4/4	850	880	-	315x211x241	12	12	864	72	6	12	158	864	4	3443544430006	
1/2	425	440	-	310x232x225	24	12	1728	72	6	12	150	864	4	3443541230005	
1/6	142	140	-	350x235x140	48	8,6	4800	100	10	10	156	860	4	3443541630003	
1/12	71	70	-	235x178x153	96	9,4	9600	100	10	10	174	940	4	3443541123000	
Tube	140	150	-	310x187x107	24	4	3600	150	10	15	124	600	4	3443541530006	

Concentration: 28% based on refractometric index
Internal pressure: between -50 and -150 mb.

pH: between 4.1 and 4.6
Natural sugars: approximately 40% (% of total dry matter).

1/2	425	410	-	310x232x225	24	12	1728	72	6	12	150	864	4	3443541231002
1/4	212	205	-	235x178x198	24	6	3528	147	7	21	154	882	4	3443541431006

• Colour (Munsell): approximately 75% red, 17% orange, and 8% black + grey (example).
Ingredients: tomatoes, salt.
Concentration: 12% based on refractometric index

Internal pressure: between -50 and -150 mb.
pH: between 4.1 and 4.5
Natural sugars: approximately 55% (% of total dry matter).

5/1	4250	3825	2380	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545132008
3/1	2650	2388	1484	470x315x160	6	17,5	300	50	10	5	175	875	4	3443543132000
4/4	850	765	476	315x211x241	12	12	864	72	6	12	158	864	4	3443544432000
1/2	425	383	238	310x232x225	24	12	1728	72	6	12	150	864	4	3443541232009

• Calibre: regular
 • Texture: good. 70 to 80% of the tomatoes remain whole or do not display any lesions which modify the shape or volume of the fruit. (this percentage is calculated based on the drained net weight).
Origin: Provence
Ingredients: tomatoes, salt.

Refractometric dry matter: not below 4, near or over 6.
Internal pressure: between -50 and -100 mb.
pH: between 4.2 and 4.5
Flaws and skin: Flaws do not exceed 35 cm² for 10 kg of net weight. Skin does not exceed 300 cm² total area for 10 kg of net weight.
Mould count: does not exceed 50% of positive fields (Howard).

4/4	850	765	476	315x211x241	12	12	864	72	6	12	158	864	4	3443544433007
1/2	425	383	238	310x232x225	24	12	1728	72	6	12	150	864	4	3443541233006

• Flavour: normal, authentic and characteristic tomato flavour.
 • Calibre: regular
 • Texture: good. 70 to 80% of the tomatoes remain whole or do not display any lesions which modify the shape or volume of the fruit. (this percentage is calculated based on the drained net weight).
 This product is flavoured with a sprig of fresh basil which adds a very pleasant scent.

Ingredients: tomatoes, salt, fresh basil leaves.
Refractometric dry matter: not below 4, near or over 6.
Internal pressure: between -50 and -100 mb.
pH: between 4.2 and 4.5
Flaws and skin: Flaws do not exceed 35 cm² for 10 kg of net weight. Skin does not exceed 300 cm² total area for 10 kg of net weight.
Mould count: does not exceed 50% of positive fields (Howard).

5/1	4250	3825	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545134002
3/1	2650	2385	-	470x315x160	6	17,5	300	50	10	5	175	875	4	3443543134004
4/4	850	765	-	315x211x241	12	12	864	72	6	12	158	864	4	3443544434004
1/2	425	383	-	310x232x225	24	12	1728	72	6	12	150	864	4	3443541234003

• Flavour: normal, authentic and characteristic tomato flavour.
Ingredients: tomatoes.
Refractometric dry matter: not below 4.
Internal pressure: between -50 and -100 mb.
pH: between 4.2 and 4.5

Flaws and skin: Flaws do not exceed 35 cm² for 10 kg of net weight. Skin does not exceed 300 cm² total area for 10 kg of net weight.
Mould count: does not exceed 50% of positive fields (Howard).