

TOMATOES

Harvested and transformed in South-East France

METAL CANS



P. Guintrand[®]
*Canned goods
in Provence since 1898*

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TRADITIONAL TOMATOES

DOUBLE CONCENTRATED TOMATO PASTE 28%

Definition: the double concentrated tomato paste 28% is made by straining fresh, ripe, and sound fruits of the appropriate tomato variety that have been washed and trimmed then concentrated by eliminating a portion of the water contained in the juice.

Origin: Provence / Rhone Valley.

Production period: August and September.

Nutrient value/100 g: Energy KJ/Kcal: 386/91.5 Fat: 0.53 g Saturated: 0.08 g Carbohydrate: 16.3 g Sugars: 14.7 g Protein: 3.27 g Sodium: 0.274g

FORMAT	VOLUME (ml)		TOTAL NET WEIGHT (kg)		DRAINED NET WEIGHT (kg)		PACKAGE DIMENSIONS L x W x H (mm)		PACKING		PALETTISATION		EUR- PALLET 800x120 (ft. cm)	PALLET WEIGHT (kg)	BB code (years)	BAR CODE
	5/1	4/4	1/2	1/4	5/1	4/4	1/2	1/4	No. of CSU per PACKAGE	No. of CSU per PALLET	No. of PACKAGES per PALLET	No. of PACKAGES per LAYER				
5/1	4250	4500	-	470x315x249	6	30	180	30	6	5	165	900	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		
1/4	212	220	-	300x225x113	24	6.5	2880	120	10	12	140	780	4	3443541430009		

Product appearance:

- Consistency: thick and homogeneous.
- Flavour: normal, straightforward flavour characteristic of the tomato.
- Colour: (Munsell) = approximately 80% red, 15% orange and 5% black + grey (as a guide).

Ingredients:

- tomatoes.
- Concentration:** at 28% according to refractometric index taken at 20°C.
- Internal pressure:** between -50 and -150 mb.
- pH:** between 4.1 and 4.5.
- Stability:** pasteurised product.



TOMATO PUREE 11%

Definition: the tomato purée 11% is obtained by straining fresh, ripe and sound fruits that have been washed and trimmed then concentrated by eliminating a portion of the water contained in the juice. This product is salted at 1%.

Origin: Provence / Rhone Valley.

Production period: August and September.

Nutrient value/100 g: Energy KJ/Kcal: 133/31.7 Fat: <1.3 g Saturated: 0.029 g Carbohydrate: 3.12 g Sugars: 3.12 g Protein: 1.65 g Sodium: 0.889 g

5/1	4250	4200	-	470x315x249	6	30	180	30	6	5	165	864	4	3443545131001		
1/2	425	410	-	310x232x225	24	12	1728	72	6	12	150	864	4	3443541231002		
1/4	212	205	-	300x225x113	24	6.5	2880	120	10	12	140	780	4	3443541431006		

Product appearance:

- Consistency: liquid but homogeneous.
- Flavour: normal, straightforward, and characteristic of the tomato. This puree retains the taste and aroma of the fresh fruit.
- Colour: (Munsell) approximately 75% red, 17% orange, 8% black + grey (as a guide).

Ingredients:

- tomatoes, salt.
- Concentration:** 12% according to the refractometric index taken at 20°C.
- Internal pressure:** between -50 and -150 mb.
- pH:** from 4.1 to 4.5.
- Stability:** pasteurised product.



WHOLE PEELLED TOMATOES IN JUICE

Definition: these preserves are prepared with tomatoes that have been washed, trimmed, peeled, and canned with added juice. Long varieties of tomatoes, specific to this production, are used for these preparations because they have the appropriate characteristics of consistency and firmness.

Origin: Provence / Rhone Valley.

Production period: August and September.

Product appearance:

- Covering liquid = true red.
- Fruit = true red, bright orange veins.

- Flavour: normal, straightforward, and characteristic of the tomato.
- Size: regular.
- Consistency: good. 70% to 80% of the tomatoes have preserved their "whole" style and do not show any lesions altering the shape or volume of the fruit (this percentage is calculated relative to drained net weight).

Ingredients: tomatoes, salt, acidifying agent: citric acid (E330).

Refractometric dry residue: Not less than 4

and close to or above 6.

Internal pressure: between -50 and -100 mb.

pH: between 4.2 and 4.5.

Defects and peel (skins): defects, not more than 35 cm² per 10 kg of net weight. Skins, not more than 300 cm² aggregate area per 10 kg of net weight.

Mould count: not more than 50% positive fields (Howard).

Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 71.1/16.7 Fat: <0.10 g Saturated: 0 g Carbohydrate: 3.4 g Sugars: 2.12 g Protein: 0.81 g Sodium: 0.9 g

5/1	4250	3825	2380	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545132008		
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		



WHOLE PEELLED TOMATOES IN JUICE WITH BASIL

Definition: these preserves are prepared with tomatoes that have been washed, trimmed, peeled and canned with added juice. Long varieties of tomatoes, specific to this production, are used for these preparations because they have the appropriate characteristics of consistency and firmness.

Origin: Provence / Rhone Valley.

Production period: August and September.

Product appearance:

- Covering liquid = true red.
- Fruit = true red, bright orange veins.

- Flavour: normal, straightforward, and characteristic of the tomato.
- Size: regular.
- Consistency: good. 70% to 80% of the tomatoes have preserved their "whole" style and do not show any lesions altering the shape or volume of the fruit.

(This percentage is calculated relative to drained net weight).

This product is flavoured with a sprig of fresh basil, which pleasantly scents it.

Ingredients: tomatoes, salt, fresh basil leaf 1%, acidifying agent: citric acid (E330).

Refractometric dry residue: Not less than 4

and close to or above 6.

Internal pressure: between -50 and -100 mb.

pH: between 4.2 and 4.5.

Defects and peel (skins): defects, not more than 35 cm² per 10 kg of net weight. Skins, not more than 300 cm² aggregate area per 10 kg of net weight.

Mould count: not more than 50% positive fields (Howard).

Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 71.1/16.7 Fat: <0.10 g Saturated: 0 g Carbohydrate: 3.4 g Sugars: 2.12 g Protein: 0.81 g Sodium: 0.9 g

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		



Common characteristics of the above-mentioned pasteurised products: Stability: Packaging seal good during heating • Stable following an incubation period of 7 days at 37° and with no observed difference in pH greater than 0.5 units compared with the control • No change in product texture, appearance, or odour • No variation in microbial flora after heating.

All of the above-mentioned products are guaranteed free of GMOs, allergens, irradiated products, and nanomaterials.

TRADITIONAL TOMATOES

PACKED PEELED TOMATOES

FORMAT	PACKING										PALETTISATION			
	VOLUME (ml)	TOTAL NET WEIGHT (kg)	DRAINED NET WEIGHT (kg)	PACKAGE DIMENSIONS L x W x H (mm)	No. of CSU per PACKAGE	PACKAGE WEIGHT (kg)	No. of CSU per PALLET	No. of PACKAGES per PALLET	No. of LAYERS per PALLET	No. of PACKAGES per LAYER	EUR-PALLET 800x120 (ft. cm)	PALLET WEIGHT (kg)	BB date (years)	BAR CODE
5/1	4250	3825	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545134002
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

Definition: these preserves are prepared with washed and trimmed whole peeled tomatoes that have been seeded and packed in the can with no added covering liquid of any kind. Our effective weights are much higher than those of the standards in order for the filling factor to be correct.

Origin: Provence / Rhone Valley.

Production period: August and September.

Product appearance:

- Juice = orange.

- Fruit = true red, bright orange veins.
- Flavour: normal, straightforward, and characteristic of the tomato.

Ingredients: tomatoes.

Refractometric dry residue: not less than 4.

Internal pressure: between -50 and -100 mb.

pH: between 4.2 and 4.5.

Defects and peel (skins): defects, not more than 35 cm² per 10 kg of net weight.

Skins, not more than 300 cm² aggregate area per 10 kg of net weight.

Mould count: not more than 50% positive fields (Howard).

Stability: pasteurised product.

Nutrient value/100g: Energy KJ/Kcal: 68.3/16.2 Fat: <0.2 g Saturated: 0.04 g Carbohydrate: 1.93 g Sugars: 1.93 g Protein: 0.92 g Sodium: 0.51 g



TOMATO ROUNDS AND DICED TOMATOES

TOMATO ROUNDS

5/1	4250	4000	2300	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545136006
4/4	850	800	460	315x211x241	12	12	864	72	6	12	158	864	4	3443544436008

Definition: these preserves are prepared with fresh tomatoes that have been washed, trimmed, sliced, then canned with added covering liquid, which is lightly salted food quality water.

Origin: Provence / Rhone Valley.

Production period: August and September.

Product appearance:

- Covering liquid: light, clear, very slightly coloured.

- Fruit: pure red slices, approximately 10 mm thick, and round to oval.

• Flavour: normal, straightforward, and characteristic of peak-season tomatoes.

• Size = fairly regular.

• Consistency: good, 90% of the tomato rounds have preserved their "whole" style and do not show any lesions altering the round shape of the slices. (This percentage is calculated relative to drained net weight).

• Number of rounds in the can = approximately 200 per 5/1 can and 40 per 4/4 can. Variable depending on the size of the tomatoes used.

- Diameter of the rounds = from 40 to 60 mm.

Instructions and suggestions for use: use to decorate and (or) garnish savoury pastry dishes (pizza, panini, bruschetta, etc.), serve as an accompaniment for meat or fish, fry them Provençal style with garlic and parsley, or add them to sandwiches.

Ingredients: tomatoes, water, salt, calcium chloride.

Internal pressure: between -200 and -400 mb.

pH: between 4.2 and 4.5.

Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 76.1/17.9 Fat: 0.14 g Saturated: 0 g Carbohydrate: 3.6 g Sugars: 2.28 g Protein: 0.63 g Sodium: 0.49 g



DICED TOMATOES

5/1	4250	4000	3150	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545142007
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Definition: these preserves are prepared with fresh tomatoes that have been washed, trimmed, diced into 15.9 x 15.9 mm cubes then canned with added covering liquid, which is lightly salted food quality water.

Origin: Provence / Rhone Valley.

Production period: August and September.

Product appearance:

- Covering liquid: light, clear, very slightly coloured.

- Very red tomatoes, diced into approximately 15 mm cubes with a relatively good consistency and a straightforward flavour characteristic of the peak-season tomato.

Instructions and suggestions for use: prepare chunky sauces, garnish meat or fish, use in omelettes, brouillades, and tomato-based soups, such as gazpacho, etc.

Ingredients: tomatoes, water, salt, calcium

chloride, acidifying agent: citric acid (E330).

Internal pressure: between -200 to -400 mb.

pH: between 4.2 to 4.5.

Refractometric dry residue: not less than 4.

Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 76.1/17.9 Fat: 0.14 g Saturated: 0 g Carbohydrate: 3.6 g Sugars: 2.28 g Protein: 0.63 g Sodium: 0.49 g



Common characteristics of the above-mentioned pasteurised products: Stability: Packaging seal good during heating • Stable following an incubation period of 7 days at 37° and with no observed difference in pH greater than 0.5 units compared with the control • No change in product texture, appearance, or odour • No variation in microbial flora after heating.

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STEWED TOMATOES

LE COULISSIMO® PREPARATION FOR FRESH TOMATO SAUCES

Definition: tomato preparation for pizza sauces and other tomato-based sauces. It is made with fresh tomatoes that have been selected, washed, trimmed, peeled, and seeded.

These tomatoes are diced into small cubes and combined with a light puree.

Origin: Provence / Rhone Valley.

FORMAT	PACKING										PALETTISATION			
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	PACKAGE DIMENSIONS L x W x H (mm)	No. of CSU per PACKAGE	PACKAGE WEIGHT (Kg)	No. of CSU per PALLET	No. of PACKAGES per PALLET	No. of LITERS per PALLET	EUR-PALLET 800x1200 (A, cm)	PALLET WEIGHT (kg)	BB Code (Years)	BAR CODE	
5/1	4250	4100	-	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545137003

Instructions and suggestions for use: this unseasoned preparation is intended as a tomato base for custom seasoning by the professionals who use it.

Production period: August and September.

Product appearance: thick tomato preparation, homogeneous, very red, containing small pieces of peeled tomatoes approximately 5 mm long in a light puree. Straightforward odour and flavour

characteristic of an excellent peak-season tomato preparation.

Ingredients: tomatoes, sugar, salt, modified cornstarch.

Internal pressure: between -300 and -500 mb.

pH: between 3.8 and 4.2.

Refractometric dry residue: between 10% and 12%.

Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 155.6/36.7 Fat: 0.29 g Saturated: 0 g Carbohydrate: 7.30 g Sugars: 5.38 g Protein: 1.25 g Sodium: 0.85 g

LA PIZZA-PRÊT®

Definition: pizza sauce made with fresh tomatoes that have been selected, washed, trimmed, peeled, and seeded. These are diced tomatoes in a light puree, the foundation of a cooked, seasoned, spiced, and ready-to-use sauce for pizzas and other preparations.

Production period: August and September.

Origin of the tomato: Provence / Rhone Valley.

Product appearance: fairly thick red-orange tomato sauce containing small pieces of peeled tomatoes, very small pieces of onion, many traces of aromatics, and a little sunflower oil. Odour and flavour characteristic of a perfectly cooked sauce.

oil, sugar, modified cornstarch, salt, aromatics, and spices.

Internal pressure: between -200 and -300 mb.

pH: between 3.8 and 4.2.

Refractometric dry residue: between 10% and 12%.

Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 259.9/62 Fat: 2.77 g Saturated: 0.30 g Carbohydrate: 7.90 g Sugars: 5.14 g Protein: 1.38 g Sodium: 0.83 g

LA FRITA

Definition: preparation made with selected fresh tomatoes that have been washed, trimmed, and seeded; fresh peeled onions; and fresh green and red bell peppers that have been trimmed, washed, and seeded. The ingredients are simmered with herbs and spices.

Production period: August and September.

Origin of the tomato: Provence / Rhone Valley.

Product appearance: fairly thick red-orange tomato preparation containing pieces of tomato, small pieces of onion, fresh green and red bell peppers, all from Provence or the Mediterranean, and a little oil.

The ingredients are simmered with herbs and spices for a very distinctive exotic taste. Odour and flavour are both straightforward and characteristic.

Ingredients: tomatoes, green and red bell peppers, onions, sunflower oil, modified cornstarch, sugar, salt, aromatics, and spices.

Internal pressure: between -200 and -400 mb.

pH: between 4.2 and 4.4.

Refractometric dry residue: between 10% and 11%.

Stability: pasteurised product.

Nutrient value/100 g: Energy KJ/Kcal: 270.5/64.7 Fat: 3.58 g Saturated: 0.41 g Carbohydrate: 6.90 g Sugars: 4.08 g Protein: 1.19 g Sodium: 0.73 g

