



Tomato Paste Cold Break

Description

Product	Tomato concentrated 100% natural aseptically packed.
Raw material	Red, fresh, clean, sound, ripe and round tomatoes.
Elaboration	Concentration of the tomato juice by evaporation, sterilization and aseptic filling.
Additives	No.
Pesticides, heavy metals, other contaminants	According to EU Regulations.

Microbiological Analysis

Total Plate Count (cfu/g)	100
Coliforms (cfu/g)	0
E. Coli (cfu/g)	0
Mould and Yeast (cfu/g)	10
Lactobacillus (cfu/g)	10
Salmonella (cfu/25g)	0
H.M.C.	According to EU Regulations.

Applications

Sauces, soups, juices, ketchup and semi-finished products.

Chemical-physical Analysis

Brix (°Bx min.)	12-14 / 20-22 / 28-30 / 36-38
Viscosity (Bostwick; cm./30s, 12.5% s.s.)	6.0 - 10.0
Blotter (mm)	At client's demand
Acidity (% as citric acid)	1.7 - 2.9
Sugar (% as reducing sugars)	50 - 55
Chloride (% max.)	1.2
Colour (Hunter min.: a/b, 12.5% s.s.)	2.2
pH	4 - 4.4
Screen	0.6 - 1 at customer's request

Packaging

Material	Multilayer (polyethylene and met. polyester) aseptic bag with polypropylene cap.
Protection	Galvanized steel drum 220 l. Internal FDA lacquer.
Gross weight (Kg)	248
Net weight (Kg)	238
Labelling	Product name, quality, lot, packaging date. Other marks at buyer's request.

Shelf Life

24 months after packing date.