



Tomato Powder Cold Break

Description

Presentation	Powder.
Natural product	Red, fresh, clean, sound, ripe and round tomatoes.
Raw material	Cold break tomato paste.
Elaboration	Spray drying of the raw material.
Granulometry	100% through 1 mm screen.
Additives	SiO ₂ (E-551) at 1% as anticaking agent (on request)
Pesticides, heavy metals, other contaminants	According to EU Regulations.

Chemical-physical Analysis

Moisture (% max., vacuum oven 6h 70°C)	4
Viscosity (Bostwick; cm./30s, 12% s.s.)	5.5 - 8
Acidity (% as citric acid)	5.5 - 8
Sugar (% as reducing sugars)	45 - 55
Chloride (% max.)	1.3
Color	
• Water extraction (% max., E 1%/ 1cm. 380µm)	0.55
• Hexane extraction (% min., E 1%/ 1cm. 472µm)	3.5
• Hunter (a/b min., 8.5% s.s.)	1.6

Organoleptic Analysis

Reconstitution	Add 20g of product to 200 ml of boiling water. Stir for 1 min.
Solution	Stable, tomato smell without strange-bitter taste.
Reconstituted color	Strong red.

Microbiological Analysis

Total Plate Count (cfu/g)	100000
Coliforms (cfu/g)	0
E. Coli (cfu/g)	0
Mould and Yeast (cfu/g)	500
Salmonella (cfu/25g)	0
H.M.C.	According to EU Regulations.

Packaging

	Materia	Weight (Kg Gross/Kg Net)	Dimension (mm)
<i>Carton Box</i>	Carton Box with inner polythene bag g-400	25.8/25	380x275x350
<i>Big Bag</i>	Polypropylene bag.	510/500	91x100x90 Spout diameter: 30x45cm
		1015/1000	91x100x180 Spout diameter: 30x45cm

Applications

Sauces, soups, pizzas, snacks, seasonings, colouring (i.e. for pasta).

Storage

Temperature (°C, max.)	20
Relative Moisture (% max.)	70
Pressure	Moderate
Shelf life	12 months after packing date