



Tomato 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	• Thru US#20: 100% • Thru US#30: 99% min. • On US #40: 10% max. • On US#100: 35% min. • On US#200: 10% min
Additives	SiO ₂ (E 551) at 1% as anticaking agent.

Chemical-physical Analysis

Moisture (% max., vacuum oven 6h 70°C)	4
Viscosity (Bostwick; cm./30s, 12% s.s.)	5 - 10
Acidity (% as citric acid monohydrate)	5.5 - 8
Sugar (% as reducing sugars)	45 - 55
Chloride (% max.)	<2.0
pH	4.1 - 4.45
Brown/Black Specks (max.)	20
Color	
• Water extraction (% max., E 1%/ 1cm. 380nm)	0.50
• Hexane extraction (% min., E 1%/ 1cm. 472nm)	3.0
• Hunter (as powder)	
- L min.	33
- a min.	26
- b min.	17

Organoleptic Analysis

Reconstitution	Add 20g of product to 200 ml of boiling water. Stir for 1 min.
Appearance	Tomato typical color, smell and taste free from foreign and off aromas.

Microbiological Analysis

Total Plate Count (cfu/g)	10,000
Yeast and Mould (cfu/g)	50
MPN Coliforms (cfu/g)	<3
MPN E.Coli (cfu/g)	<3
Salmonella (cfu/375g)	Negative
H.M.C. (Howard Mold Count %)	60

Applications

Sauces, soups, pizzas, snacks, seasonings, etc.

Packaging

	Materia	Weight (lbs gross/lbs net)	Dimension (in)
Carton Box	Carton Box with polyethylene liner	57.12(+/- .25) / 55	15X11X14 9/16

Storage conditions

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

