



TOMATO PASTE

PRODUCT DESCRIPTION

Tomato juice extraction from non-GMO, sorted sound ripened, washed fruits by mechanical process. Screening & separation to make juice free from particles, impurities. Subsequent processing to make evaporation up to acceptable Brix level, commercial sterilization to ensure safety & composition is as per international standards. Overall processing is by maintaining strictly hygienic conditions throughout the processing line.

COMPOSITION

Brix (% TSS) at 20° C	28-30° B
% Acidity (as Citric acid)	1.5 – 3.5 %
pH	±0.1
Consistency (Bostwick)	<7 cms/ 30 sec
12°B at 20° C Color value (a/b ratio)	1.90 -2.0

SPECS PER 10 GMS

Brown : 10 Max	10 Max
Black	Nil

ORGANOLEPTIC PARAMETERS

Colour	Bright red
Taste & Flavor	Wholesome and Characteristic and well expressed flavor of ripened Tomato
Appearance	Homogenous and thick, free from any kind of foreign matters.

MICROBIOLOGICAL PARAMETERS

Total Plate Count CFU/gm	<50
Yeast & Mould CFU/ gm	<10
E.Coli CFU/ gm	Absent
Coliform CFU / gm	Absent
TAB CFU/25gm	Absent

ADDITIVES	as per customer requirements
------------------	------------------------------

PACKAGING	Product is packed in 228 Lit. Aseptic bag-in-drums using a single Poly liner
------------------	--

NET WEIGHT	228 ±1Kg.
-------------------	-----------

SHELF LIFE	12months when stored at ambient temperature and 24 months when stored at 15 – 20°C.from Date of Manufacturing.
-------------------	--

www.rnfffoods.com