

TOMATO PASTE

DATA SHEET

The product is manufactured from 'Round' fresh variety ripe tomatoes with a good even color, free from blemishes and mould. During the processing period, the tomatoes should be washed, graded, triturated, refined and through a concentration process the required brix° level it is reached It comes determinate following official analysis method.

Ingredients: Tomatoes, salt.

Packaging	Weight (kg)	Volume (m ³)	Ean Code
100x70g 18/20%	7	0,013	8000066445618
100x70g 22/24%	7	0,013	8000066445502
100x70g 28/30%	7	0,013	8000066446325
24x200g 28/30% tube	4.8	0.0115	8000066446950
50x140g 22/24% can	7	0.013	8000066445823
50x140g 28/30% can	7	0.013	8000066445533
24x400g 18/20%	12	0.017	8000066445625
24x400g 22/24%	12	0.017	8000066446639
24x400g 28/30%	12	0.017	8000066445649
12x800g 18/20%	12	0.017	8000066445687
12x800g 22/24%	12	0.017	8000066446646
12x800g 28/30%	12	0.017	8000066445670
6x2200g 22/24%	15	0.019	8000066448244
6x2200g 28/30%	15	0.019	8000066446165
6x4500g 28/30%	30	0.039	8000066445830

CONTAINER

Characteristics	Standard
Can	E 4/1 double coating inside
Closing/seaming	regular, compliance with laws
External appearance	flawless, clean
Internal appearance	flawless, attack or corrosion points
Encoding	production batch, factory code, company code, French code.
Labelling	accordance with current laws
Expiry	showed on label dd/mm/yy
Vacuum	≥ 8 cm/Hg
Head space	≥ 6 mm

PHYSICAL CHARACTERISTICS

Declared net weight	70g - 200g - 400g - 800g - 2200g - 4500g –tube 200g
Refining	Fine with no skins, seeds and black points
Botswick	≤ 9 cm -
pH	4.10 - 4.45
Optical residue	18,5% - 22,5% - 28,5%
Added salt	≤ 1%
Sugar ratio	≥ 42%
Acidity ratio	≤ 9
Antifermentatives/dyes	absent
Howard mould count	≤ 60%

ORGANOLEPTIC CHARACTERISTICS

Smell	characteristics without extraneous notes
Taste	Typical, no aftertaste
Color	red
Microbiological characteristics	Stable after 14 day incubation at 37°
Storage instructions	Keep in a cool dry place, with a temperature not exceeding 35°C.
Expiry	2 years