

TOMATO PASTE (C.B.) 36/38°



Specifications

IDENTIFICATION

PRODUCT	Tomato Paste is prepared by concentration of the liquid obtained from mature Tomato, (<i>Lycopersicon .Sp</i>); The liquid is strained and prepared to exclude skins and other hard substances in the finished product according to Egyptian Quality Standard No. (132 – 2005).
PRODUCER	MISR ITALY FOR CONCENTRATES AND FOOD INDUSTRIES

ORGANOLEPTIC ANALYSIS

CHARACTERISTICS	RESULT
APPEARANCE	Smooth , free flowing at ambient temperature with uniform bright natural red color .
COLOR at 12.5 Brix	Min 2.0 a/b
FLAVOR	Free from scorched , bitter green tomato flavors , distinctive free from any off flavor .

PHYSICAL – CHEMICAL ANALYSIS

PARAMETER	RESULT	UNIT
Total Soluble Solid (Brix)	Min 36 Max 38	Brix
Acidity (at PH 8.1 calculated as citric acid)	Min 3.2 Max 3.5	%
PH	<4.5	value
Additives	None	-----
Bostwick	Min 6 Max 9 cm/30 sec.	cm
Black Specks	0/2/5 > 1.0 mm Large. 0.5 – 1.0 mm Medium. < 0.5 mm Small.	
Howard Mould Count	Maximum 50% positive fields at 8% Brix.	

MICROBIOLOGICAL ANALYSIS

PARAMETER	RESULT	UNIT
Aerobic plate count	Maximum 50	cfu/g
Yeast And Mold Count	Nil	cfu/g
E-Coli	Nil	cfu/g

Packing & Storage:

- Packing: In aseptic bags inside steel drum, 4 drums on each pallet.
 Shelf life: 24 months from production date.
 Storage: In cool and dry place; store in ambient temperature (+25°C); Protect from moisture and direct sun light; Consume once the bag is opened or keep frozen; Free of preservative or artificial colors.