

TOMATO WEEKS

Issue Date



Product data sheet

Product name	Tomato paste		
Description & Application	The product is prepared by fresh specially mature red Egyptian tomatoes (Lycopersicum esculentum) and produced by cold break processing. It is		
	a natural product without the addition of sweeteners and/or preservatives.		
Remarks	Pesticides and heavy metals are in conformity to EU regulations and are in line		
	with the Code of Practice of the AIJN. The product is free from GMO and Allergens.		

Physical and chemical specifications

	1.1	1 1 1 1	
Color / Appearance	Homogeneous and	leven in texture	tomato paste, red color
Color / Appearance	110111090110000 4110		

Issue Number

Odor Free from off-odors and off-flavors

Taste / Flavor Good taste characteristic of processed tomato paste

Origin Egypt

PARAMETER	VALUE	
Brix	28-30	IFU 8
pH	max 4.5	IFU 11
Consistency (cm/30sec)	7-11	Bostwick at 20°C Brix: 12.5
Color	1.8 (±1)	Hunter a/b ratio at Brix: 12.5
Howard mould count	max 30%	Howard method

Microbiological criteria

Aseptic Commercial sterile / Heat resistant molds absent / Pathogens absent

Packing

Product packing Bulk / Aseptic in drums

Shelf life and storage / transport conditions

Aseptic (ambient max 20°C) Maximum 24 months after production

General information

Pure and Natural technical department is willing to provide any additional information concerning the application and characteristics of the above product and reserves the right to change any of the above information without any prior notification.



