Data Sheet

ADD foods
ADD Value

TECHNICAL SPECIFICATION OF FINISHED PRODUCT

HOT BREAK TOMATO PASTE 30/32 °BRIX

Tomato paste of 30-32% Brix, 2022 crop produced by hot break processing

Homogeneous and uniform product, obtained by disintegration, sieving and evaporation of the water of constitution of the edible part of the tomato.

All the raw materials and processes involved in the preparation of this product are in accordance with good manufacturing practices and under strict sanitary conditions.

All the equipment and processes involved in thepreparation of the product accomplish with strict sanitaryconditions and with all current and applicable laws of Foods Hygiene “Codex andAlimentarius”, Good Manufacturing Practices (G.M.P.) Integrated Management System Food Safety “ FSSCManufacturing - ISO 22002-1 :2009

Ingredient: 100% fresh tomatoes, using completely ripe, healthy, undamaged, washed tomatoes

Organoleptic characterics:
Color, flavor and smell characteristic of fresh, healthy and ripe tomatoes

Chemical- physical Characteristic	Tolerance and method
Screen Size	0.039 – 1.0 (inch – mm)
Soluble Solid	30-32 (° Brix, direct refractometry, unfiltered)
Titratable Acidity	1.20 - 2.20 (direct, % w/w citric acid, potentiometer)
PH	4.00 – 4.50 (direct at 20° C)
Bostwick Consistency	2.5 - 5.5 (cm at 12.5° Brix, 30 sec, 20° C)
HMC	Max 40 % (Positive fields, %)
Hunter Colorflex	Min 1.90 (diluted at 8.5° Brix, at 20° C)
Blotter Test	Max 8 (mm, at 12.5° Brix, to 20° C)

Microbiological Characteristic	Tolerance and method
APC Mesophilic and Thermophilic Aerobic Count	< 10 (c.f.u./g)
Mold and Yeast Count	< 10 (c.f.u./g)
Lactobacillus	< 1 (c.f.u./g)

Heavy Metals and pesticides	
Cadmium	< 0.01 mg/kg
Arsenic	< 0.01 mg/kg
Lead	< 0.01 mg/kg
Mercury	< 0.01 mg/kg

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NUTRITIONAL INFORMATION (100 g)	
Energy	108.9 Kcal
Proteins	4.4 %
Total fat	1.2 %
Total carbohydrates	18.0 %
Sodium	30.2 mg

Shelf Life: 24 months from its date of manufacture, in its original container.

Net weight: 240 +/- 3 Kg

Packaging characteristics:

Aseptic Bag of 55 gallons, with polyethylene bags

Wooden tote bins.

The primary packaging complies with the FDA and European regulations for food packaging

Labeling information

Each unit of the product is correctly labeled, packed by, product, code, container n°, lot n°, date, time, net weight (kg), gross weight (kg), filler, plant, ingredients, shelf life, storage, sanitary resolution, mail, address, phone.

In its original container, it is recommended to store at room temperature. Once opened it is recommended to keep the product refrigerated at a temperature between 5 – 10ºC.

It is recommended to stack up to a height of 4 pallets (4 drums per pallet) during storage in warehouses.