

Natural Tomato Paste, Puree & Concentrate

The Fruit : Tomatoes (*Lycopersicon esculentum*) are possibly the most common vegetables in the World. Indian Tomatoes come in many different varieties, the best of which are Rupali, Rashmi & Namdari. Tomatoes grow on small shrub-like plants at ground level. The shapes vary with varieties from perfect round to elliptical or oval. Tomatoes vary in shades of attractive yellow, orange and red when full ripe. The fruits are juicy, the fleshy cone embedding many soft tiny seeds. The fruits are highly perishable and require special care in handling.

General Description : Tomato Puree is made by concentrating pure tomato juice after the seeds and skin have been removed out of sound, fully ripe tomato. The juice is passed through 0.7 mm sieve and concentrated by evaporation of water from juice .

Variety : Hybrid with deep red color

Season : January to mid April, September to November

Description : The product is derived from firm, sound, red ripe tomatoes. The tomato juice is passed through 0.5 mm sieve to remove seeds, skin and external matter. It possess the characteristic flavor and taste.

Specifications : As Under

PRODUCT	TOMATO PASTE	TOMATO PUREE
1. Variety	Hybrid	Hybrid
2. Color	Red	Red
3. Flavor and taste	Characteristic of Tomato	Characteristic of Tomato
4. Total Soluble Solids	28° - 30° Brix Corrected at 20° C	20° - 22° Brix Corrected at 20° C
5. Acidity % (As Citric Acid)	2 % - 3.5%	0.45 % - 0.80 %
6. PH	4.0 ± 0.3	4.0 ± 0.3
7. Mesh Rating	0.6 mm	0.6 mm
8. Consistency on Bostwick Scae	9 -14 cm/30 sec	8 -14 cm/30 sec
9. Color on Hunter Scale	Minimum 2	Minimum 2
10. Howard Mould Count(% Positive field)	20% Maximum	20% Maximum
11. Approximate Net Weight Per Drum	228 kg	220 kg
12. Ingredients	Tomato	Tomato
13. Packing	Aseptic bag in barrel	Aseptic bag in barrel
14. Quantity per 20' FCL	72 Drums (16,416 kg net)	72 Drums (15,840 kg net)

Specifications of Aseptic Tomato Paste

Specification	Cold Break	Cold Break	HOT Break
Brix Corrected at 20° C	36 - 38	28 - 30	28 - 30
PH	<4	<4	<4
Color	>5	>5	>5
Starch	Negative	Negative	Negative
N.salt	0.2 - 0.5	0.2 - 0.5	0.2 - 0.5
Bostwick	4 - 7	4 - 7	6 - 9
Pectin	Negative	Negative	Negative
T.P.C	Negative	Negative	Negative
Yeast	Negative	Negative	Negative
Mold	Negative	Negative	Negative
H.M.C (% Positive field)	20	20	15
External particles & any other parts originating from Tomato	Negative	Negative	Negative

Microbiological Status : Tomato Paste, Puree and Concentrate is free from any pathogenic bacteria. Aseptic and canned product is commercially sterile.

Packaging : Tomato Paste/Puree/concentrate is packed in aseptic bags of 55-gallon capacity in open top steel drums. Aseptic packaging in 20 kg bag in 7ply carton can also be provided with prior consent. Canned Product is packed in A-10 size can and hermetically sealed and retorted. Six cans are packed in 5 ply cartons provided with separators. Frozen pulp is packed in food grade polythene bags of 5 kg. Four bags are packed in staple-less self-locking cartons and shrink wrapped.

Weight Per Pack

Tomato Puree / Paste	Gross Wt.(in kg)	Net Wt.(in kg)
Aseptic pack in 55 gallon	230	210
Aseptic pack in 20 kg	21.8	20
Canned pulp in carton	20.5	18
Frozen in carton	21	20
Tomato Concentrate	Gross Wt. (in kg)	Net Wt.(in kg)
Aseptic pack in 55 gallon	240	220
Aseptic pack in 20 kg	21.8	20

Storage Recommendations : Tomato paste/puree/concentrate can be stored at ambient temperature preferably below 25° Celsius and not below 4° Celsius. Higher temperature and sunlight should be avoided to enhance shelf life. Frozen product should always be stored at temperature less than -18° Celsius.

Labeling : Product name, batch code, product code, net weight, gross weight, date of manufacturing , along with storage instruction are printed on the label, affixed to each drum/box.

Quality Standards : HACCP, GMP, SPC & QA systems are applied in the manufacturing, storage & other operations. Product is approved for Kosher & Pareve. The system is certified for ISO-9001 & HACCP (Food Safety) by DQS, Germany.

Applications : Tomato Paste/Puree is used as a direct replacement of raw tomatoes in all forms of cooking. It is also used in the production of tomato juice, ketchup, sauces, soups, curries, chutneys, pickles etc.

Shelf-life : Eighteen months from the date of manufacturing when stored below 15°C.

Preservatives : Product is free from added sugar, added color & preservative of any class.

Pesticide Residues : In conformance with WHO recommendations & EC directives. (Testing once in a year)

Note : These are our basic specifications. However, the product can be made as per buyer's specifications depending upon the final use of product and country of import.

Tomato

FRUIT PULP