RETAIL & FOODSERVICE SPECIFICATION

TP-01

Tomato Paste

BRIX GRADES (°Bx)
20-22 / 22-24 / 24-26 / 26-28 / 28-30

pH
≤4.3

SALT
1.5%

APPEARANCE & FLAVOUR

Clean appearance; red colour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Salt	1.5	%
Bostwick consistency	5.5-7.5	cm/30 s at 12.5 °Bx
Color a/b at 12.5 °Bx	1.8-2.3	a/b ratio
Acidity	<2	g/100 g
Lycopene	≥50	mg/100 g
HMC	≤44	Unit not stated
Lead	<1	mg/kg
Tin	<250	mg/kg

MICROBIOLOGICAL SPECIFICATIONS

Parameter	Specification
Mold	Negative
Yeast	Negative
Lactic & acetic acid bacteria	Negative
Pathogenic count	Negative

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INDUSTRIAL ASEPTIC SPECIFICATION **TP-02**

Tomato Paste / Industrial

BRIX	pH	NET WEIGHT
37±1 / 31±1 °Bx	**≤4.5**	**235±5 kg**

APPEARANCE & FLAVOUR

Viscous cloudy liquid; ripe tomato flavour.

PHYSICOCHEMICAL SPECIFICATIONS

Parameter	Specification	Unit / basis
Acidity	2.0-2.5	g/100 g
Color a/b at 12.5 °Bx	1.8-2.3	a/b ratio
Bostwick consistency	5-8	cm/30 s
Density	1.15±0.01	Unit not stated
Ethanol	Not stated	g/kg

MICROBIOLOGICAL SPECIFICATIONS

Parameter	Aseptic
Mold	Negative
Yeast	Negative
Acidophilus bacteria	Negative
Acid-resistant thermophilic bacteria	Negative
Acid-resistant mesophilic bacteria	Negative
Remains of mold filaments	≤45%

PACKING, STORAGE & LOGISTICS

Packing: Aseptic drum | Storage: Ambient storage conditions
Net: 235±5 kg | Gross: 245±5 kg | Drums per pallet: 4
Shelf life: 2 years after production

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