#### **1. PRODUCT DESCRIPTION**

Tomato paste is produced from fresh and ripe tomatoes without any visible defects, crushed, sieved and conveniently concentrated. Final product does not have any additives.

2.	CHEMICAL	PHYSICAL	<b>CHARACTERISTICS</b>

INGREDIENTS	Tomato	
CONCENTRATION	36/38 °Brix	
ТУРЕ	Cold Break	
COLOUR	Intense red, a/b 2.20 min. (Hunter Lab a/b measured at 12,5°Brix)	
FLAVOUR	Characteristic of fresh tomatoes, without any foreign flavour such as mould, burn, bitter, etc.	
TEXTURE	Homogeneous, without seeds, skins and other foreign matter.	
ODOUR	Characteristic of fresh tomatoes, clean and without damage.	
BOSTWICK	5.5 - 12.0 cm (measured by Bostwick method at 12,5°, 30 seconds at 20°C	
рН	4.00 - 4.50 (measured at 20°C)	
BLOTTER TEST	8 mm maximum (7 ml at 12.5 °Brix, 30 minutes)	
REDUCING SUGAR	> 45%	
HOWARD MOULD COUNT	60% maximum	
ACIDITY	4.00 - 9.00 % citric acid on solids 1.16 - 2.61 % citric acid on paste 3.43 - 7.71 % acetic acid on solids 0.99 - 2.23 % acetic acid on paste	
BLACK SPOTS	<ul> <li>10 black spots maximum in 10 grams</li> <li>&lt; 0.7 mm diameter (small) max.7</li> <li>0.7 - 1.2 mm diameter (medium) max.2</li> <li>&gt;1.2 mm diameter (large) max.1</li> </ul>	

# SERVING SUGGESTION



# 3. MICROBIOLOGICAL CHARACTERISTICS

Aerobic organisms  $\leq 100 \text{ cfu/g}$ Lactobacillus  $\leq 100 \text{ cfu/g}$ Mould and yeasts  $\leq \text{ cfu/g}$ Enterobacter - Absence

## 4. NUTRITIONAL INFORMATION

Average values per 100g of product	Unit	Result
Energy	kJ	566
Energy	kcal	135
Fat	g	0.38
Of wh <mark>ich</mark> saturates	g	0.05
Of which mo <mark>no-unsaturates</mark>	g	0.22
Of which polyunsaturates	g	0.11
Carbohydrates	g	23.63
Of which sugars	g	19.14
Fibre	g	6.49
Protein	g	5.93
Salt	g	0.38
Sodium	g	0.15
ASH	g	3.50
Moisture	g	60.1

Note: Nutritional values calculated on the analysis of a sample of concentrated °Brix 28/30 from crop 2016/17, carried out by laboratory ECOSUR (29.03.17).

#### 5. PACKAGING

In metallic drums containing a multilayer bag aseptically filled and tightly sealed. Net weight per bag of 1200 and 245 kg. Each pallet of 4 drums wrapped in retractile film.

Placed in boxes containing a multilayer aluminum bag aseptically filled and tightly sealed. Net weight per bag of 20, 10 and 5 kg.

# 6. DISPOSAL CONSIDERATIONS

Material	Recommendations	Waste code	Description
Drum	Can be returned and re-used if in a satisfactory condition. If condition is unacceptable the drums may be widely recycled as steel an approved handler.	15 01 04	Metallic packaging
Drum cover	Compacted and recycled as plastic through an approved handler	15 01 02	Plastic packaging
Bulk Bins	These should be returned for re-use or re-hired back to the packaging supplier as appropriate.	-	-
Catron Box	Compacted and recycled as paper and carton through an approved handler.	15 01 01	Paper and cardboard packaging
Aseptic bag	These should be cleaned and compacted and recycled as composite packaging through an approved handler.	15 01 05	Composite packaging

Wooden pallets	These can be widely reused for their original function. If damaged the wood content can be easily used for energy recovery.	15 01 03	Wooden packaging
Retractile film	Compacted and recycled as a plastic through an approved handler.	20 01 39	Plastics

## 7. MARKS / LABEL

Each packaging has a label with the following data: - producer name - description of product - concentration - date of production - hour of production - code of production - drum number - net weight. EAN. UCC-128.

## 8. SHELF LIFE / STORAGE INSTRUCTIONS

Shelf life: 24 months from date of production.

Shelf life after opening: once opened the product should be kept maximum 4 days refrigerated < 5°C

Storage instructions: store at room temperature.