TOMATO PASTE 36-38%

Specification code	TP/10/PB/E
Date	13/12/2024

Product description

Description	Tomato paste of 36-38% Brix produced by cold break processing
Taste and smell	Typical for the product, without off-flavour, fruity, fresh
Appearance	Red, without brownish cast, as free of brown or black spots, peels, seeds

Physical chemical analysis

Brix	36-38 %
Viscosity	max 11
pH	max 4,5
Colour	min 2,0
Acidity	max 3 %

Others specs

Allergens	Free from allergens
GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	Drums must be stored in a dry place and protected from direct sunlight and heat. Packaging: drums

Microbiological analysis

Total count	<10 cfu/g
Howard Mould	max 50 %
Coliforms	<10 gfu/g
Mould and yeasts	<10 cfu/g
Salmonella	Absent cfu/25g
Lycopene	max 60 mg/100 g

Our certificates

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