



Aseptic Polpa Fina (Estruso)

Product Description

Nominal 210kg Aseptic Polpa Fina (Estruso) packed in Aseptic Bag placed in a mild steel drum

Production Process

The fresh tomatoes are received at the factory from the contract growers.

Each truckload is checked for pH, brix and percentage defects before unloading into flotation tanks.

The tomatoes are washed, colour sorted and sieved to remove extraneous vegetable matter and green fruit.

The tomatoes are hand selected prior to steam/vacuum peeling.

The peeled tomatoes pass through a slicer.

The sliced tomatoes pass through a 7-12mm mesh sieve.

The tomato pieces pass through a drainer.

The tomato juice is concentrated to an appropriate brix level.

The tomato pieces and juice are mixed together to achieve the specified drained weight.

The pH of the final product is controlled by the addition of citric acid solution.

The product passes through an in-line metal detector.

The Polpa is sterilised in a continuous pipe-in-pipe steriliser to achieve commercial sterility. The product is cooled aseptically and filled into aseptic bags before closing.

The bag is placed into a mild steel drum that is individually weighed and numbered. The drum is closed with a polyethylene lid.

The drum is placed onto a wooden pallet, 4 drums per pallet and shrouded with polyethylene film.



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Product Formulation	
Component Name:	% Composition:
Fresh Tomatoes	70.0%
Tomato Juice	29.9-30.0%
Citric Acid (E330)(to adjust pH as required)	0.0-0.1%

Chemical & Physical Analysis			
Parameter:	Target:	Range:	Test:
°Brix	6.0	5.0-7.0°	Refractometer @ 20°C
pH	4.20	4.40 max	pH meter
Colour	2.00	1.90 min	Hunter a/b ratio
Drained Weight	65.0% of net	60.0% min	Campden
Howard Mould Count	<40%	50% max	AOAC Microscope
Acidity as citric acid %	8.0%	9.5% max	Titration 0.1N NaOH
Net Weight	210kg	210±5kg	Electronic Balance

Microbiological Standard		
Micro organisms	Target	Limit
TVC	Absent	100/g
Lactobacillus	Absent	10/g
Yeasts/Moulds	Absent	10/g
Pathogenic Micro organisms	Absent	0/g



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Organoleptic Qualities	
Colour:	Bright to pale red colour of ripe tomatoes with some yellow and yellow/orange pieces present.
Flavour/Odour:	Characteristic tomato flavour, free from off taints and odours.
Texture:	Uniformly firm, but not hard or too soft.
Shelf Life/Storage Instructions	
Shelf Life:	18 months from date of packing.
Shelf Life after opening:	3 days when pre-chilled and refrigerated at <5°C.
Storage Conditions	Dry, ambient when unopened. To store unused contents of open drum, the drum must be pre-chilled and the contents used within 3 days.

Nutritional Data	
Component	Typical Values per 100g product
Energy	69kJ 16kcal
Protein	1.0g
Carbohydrate	3.0g
Of which Sugars	2.8g
Fat	Trace
Of which Saturates	Trace
Fibre	0.7g
Sodium	29ppm
Salt	Trace
Energy values calculated from Greek analytical data.	



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Glutamates	Yes	
Artificial Flavourings	Yes	
Hydrolysed Vegetable Protein	Yes	
Peanuts	Yes	
Other nuts	Yes	No nut ingredients used on site
Sesame Seeds	Yes	
Nut Oils	Yes	
Additives	No	Citric acid to control pH.
Genetically modified ingredients	Yes	
Ingredients derived from genetically modified raw materials	Yes	No GM ingredients used on site

The Product is	Yes/No
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes

General
<ol style="list-style-type: none"> 1) The product is free from impurities, infestation and contamination by foreign materials and is produced under hygienic conditions consistent with good manufacturing practice. 2) The product is manufactured according to a food safety control system using Hazard Analysis of Critical Control Points (HACCP) based on Codex Alimentarius HACCP principles. 3) The product complies with the relevant European Community legislation and directives.