



Aseptic Cold Break Double Concentrated 28.0-30.0° Brix Tomato Paste

Product Description

Nominal 235kg Aseptic 28-30° Brix Cold Break Tomato Paste packed in an 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 cold breaking at >65°C.

The broken tomatoes pass through a 2 stage sieving process – 1.2mm and 0.8mm mesh sieves to remove seeds and skin.

The sieved fruit is evaporated to achieve 28-30.0° brix in the final product.

The Tomato Paste passes through an in-line metal detector.

The Tomato Paste is sterilised in a continuous pipe-in-pipe steriliser to achieve commercial sterility.

The product is cooled aseptically and filled into Goglio bags or equivalent before closing.

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

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

Product Formulation

Component Name:	% Composition:	Ingredient Declaration:
Fresh Tomatoes	100.0%	Concentrated Tomatoes



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Chemical & Physical Analysis		
Parameter:	Range:	Test:
°Brix	28.0-30.0	Refractometer
pH	4.50max	pH meter
Colour	2.20 min	Hunter a/b ratio 12.5° brix
Bostwick Consistency	7.0-13.0cm	Consistometer 12.5° brix @ 20°C, 30sec
Howard Mould Count	<50%	AOAC Microscope 8.0° brix
Net Weight	235±5kg	Electronic Balance
Black Spots:- Large >1.2mm Medium 0.5-1.2mm Small <0.5mm	Absent 3 max 7 max	Tile test per 10g sample

Organoleptic Characteristics	
Appearance:	Homogeneous sieved tomatoes paste without visible seeds and skin.
Colour:	Even, bright red colour, typical of ripe, sound tomatoes.
Flavour/Odour:	Characteristic tomato flavour, free from off taints and odours.
Texture:	Firm consistency. Some separation of clear liquid on standing.

Microbiological Standards		
Micro organisms:	Target:	Limit:
TVC	Absent	100/g
Lactobacillus	Absent	10/g
Yeasts/Moulds	Absent	10/g
Pathogenic	Absent	Absent



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Food Intolerance Data		
Free From (does not contain)	Yes/No	Details where present
Beef Products	Yes	
Lamb/Mutton Products	Yes	
Pork Products	Yes	
Poultry Products	Yes	
Egg Products	Yes	
Seafood/Shellfish	Yes	
Milk & Lactose	Yes	
Gluten	Yes	
Soya Protein	Yes	
Soya Lecithin	Yes	
Soya Oil	Yes	
Maize Products	Yes	
Wheat Products	Yes	
Natural Colours	Yes	
Artificial Colour	Yes	
Azo & Coal Tar Dyes	Yes	
Anti-oxidants	Yes	
BHA/BHT	Yes	
Preservatives	Yes	
Nitrate/Nitrites	Yes	
Sulphur Dioxide	Yes	
Sorbates	Yes	
Benzoates	Yes	
Flavour Enhancers	Yes	
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	Yes	
Genetically modified ingredients	Yes	
Ingredients derived from genetically modified raw materials	Yes	No GM ingredients used on site



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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.	