



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

**Product Description**

Nominal 230kg Aseptic 28-30° Brix Hot 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 Hot breaking at >90°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   |



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

**Chemical & Physical Analysis**

| Parameter:  | Range:                   | Test:                                     |
|---|--------------------------|---|
| °Brix   | 28.0-30.0                | Refractometer                             |
| pH  | 4.50max                  | pH meter                                  |
| Colour  | 2.0 min                  | Hunter a/b ratio<br>12.5° brix            |
| Bostwick Consistency  | 4.5cm max                | Consistometer<br>12.5° brix @ 20°C, 30sec |
| Blotter Test  | 6.0mm max                | 25°C 30min diluted to 12.5°brix           |
| Howard Mould Count  | <50%                     | AOAC<br>Microscope 8.0° brix              |
| Net Weight  | 230±5kg                  | Electronic Balance                        |
| Black Spots:-<br>Large >1.2mm<br>Medium 0.5-1.2mm<br>Small <0.5mm | Absent<br>3 max<br>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, without 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 |





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

| 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  |



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

|   |        |
|---|--------|
| <b>The Product is</b>   | Yes/No |
| Suitable for Vegetarians?   | Yes    |
| Suitable for Vegans?  | Yes    |
| <b>General</b>  |        |
| <p>1) The product is free from impurities, infestation and contamination by foreign materials and is produced under hygienic conditions consistent with good manufacturing practice.</p> <p>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.</p> <p>3) The product complies with the relevant European Community legislation and directives.</p> |        |