

**NATURAL ORGANIC TOMATO JUICE (Single Strength)**  
**(*Lycopersicum esculentum*)**

**Description**

Product resulting from the processing of 100% fresh organic tomatoes after removal of skins, crowns and seeds and refinement by screening.

The raw material is organic, clean, freshly harvested, ripe and whole.

The finished product does not contain added sugar, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.

Cold break technology with pre-heating at 58-62 °C.

Refining by screening with finisher at 8/10 mm

Thermal stabilisation at 118-120°C with min. stop of 1' 30"

The product has a typical flavour of processed tomatoes and is free from off-flavours.

**Ingredients**

Tomato, salt\*, citric acid\* (\*if necessary or on demand, as corrector of acidity, according to the organic law).

**Certification, origin**

The product is certified by CCPB or BIOAGRICERT. NOP and Bio Suisse on demand.

The product is GMO free

100% italian product

**Physic-chemical information**

- Brix :	4 - 6 on mixed product;
- Bostwick:	> 20 cm at 20°C after 30 " on undiluted product
- PH:	< 4, 5
- Acidity (as anh. citric acid) :	3-4
- Sugar reducers (%r.s.):	>42
- Moulds:	< 60 positive fields
- Lactic acid:	< 0,3 g/kg
- Metals % :	in the legal limits;
- Radioactivity :	absent;
- Colour a/b:	< 2 (Gardner)

**Microbiological features**

- Total plate count:	< 1000 ufc/ml
- Yeasts and moulds:	< 500 ufc/ml
- Thermoresistant moulds at 108°:	0
- Enterobacteriaceae:	< 1000 ufc/ml
- Anaerobic gas formers:	< 1000 ufc/ml
- Lactobacilli:	< 1000 ufc/ml

**Methods**

- Brix:	Refractometer RFM 81 at 20°C
- pH:	Potentiometer
- Acidity:	Titration with NAOH N/3
- Ascorbic acid:	Iodometric titration
- Moulds:	Howard
- Sugars:	Fehling
- Colour	Gardner (BCR: L=25,60; aL=33,6; bL=14,7

**Shelf life**

24 months in unopened drums and stored at ambient temperature in clean and suitable conditions

**Packaging**

Tank load or 200 kg aseptic drum (4 drums/pallet).

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

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