

ORGANIC CERTIFIED PASSATA RUSTICA (sieved tomatoes with skin and seeds)
(*Lycopersicum esculentum*)

Description

The product is resulting from the processing of 100% fresh organic tomato pulp after removal of part of the skins, part of the seeds, all the crowns and refinement by screening.

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

The passata rustica does not contain added thickeners, sugars, colours, flavours, preservatives. The product is free of foreign material.

The product has a flavour typical of tomato solids and is free from off-flavours.

Ingredients

Tomato, salt, citric acid (if necessary, 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:	6 - 8;
- Bostwick:	7- 9;
- pH:	4,20 – 4,45;
- Sugars R.O.:	43;
- Salt as NaCl:	0,25 – 0,65;
- Vegetable parts E.V.M.:	none;
- Foreign matter:	none;
- Black spots:	<3/10 g;

Nutritional information

- Energy/100 g:	19,8 Kcal (84,1 KJ);
- Carbohydrate/100 gr:	3,8 g;
- Fat/100 g:	trace;
- Proteine/100 g:	1,1 g.;

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 LR 01 at 20° C
- Bostwick:	Consistometer at 20° C after 30"
- pH:	Potentiometer
- Acidity:	Titration with NaOH N/3
- Ascorbic acid:	Iodometric titration
- Moulds:	Howard

Shelf life

24 months if stored at a temperature between +12 and + 30°C. Keep away from humidity and light.

Packing and logistics

Aseptically filled into presterilized bag in drum ± 210 kg. net weight. 4 drums/pallet

Also available in 10 kg bag in box (100/pallet) or 20 kg bag in box (50/pallet).

5 kg bag. 2 bag/box. 84 boxes/pallet.

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com

Tel: 0033 1 30 21 68 07 / 0033 685 40 36 20 Fax: 0033 1 39 51 53 74