

**ORGANIC CERTIFIED STRAINED TOMATOES (PASSATA) 6-8°**  
**(*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 clean, organic, freshly harvested, ripe, 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.

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

**Certification, origin**

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

The product is OGM free

100% Italian origin

**Physic-chemical information**

- Brix :	6-8 on mixed product
- pH :	4,1-4,4
- Total acidity (% r.s.) :	8-10
- Sugar reducers (%r.s.):	40 min.
- Moulds %:	<40 on p.f.
- Metals % :	in the legal limits
- Radioactivity :	absent
- Bostwick :	12-16

**Nutritional information (average/100 gr)**

Protein :	1,1 g
Carbohydrates :	4,0 g
Fats :	trace
Energy :	19,9 (84,7 kJ)

**Microbiological features**

- Total plate count:	< 1000 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 in unopened drums and stored at ambient temperature in clean and suitable conditions

**Packaging**

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

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

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