

ORGANIC CERTIFIED ITALIAN TOMATO PASTE 36-38 BRIX
(Lycopersicum esculentum)

Description

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

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

The tomato paste does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.

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

Certificate, origin

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

The product is GMO free.

Origin Italy.

Physic-chemical information

- Brix:	36-38
- pH:	4,0-4,4
- Total Acidity % R.S. :	% 8-10
- Invert sugar % R.S.:	45% min.
- Moulds:	max. 45 on positive fields
- Bostwick:	6,5/10 ;
- Colour:	2.0 min (8,5 brix) Gardner a/b;

Nutritional information (average/100 gr)

Protein:	5,35 g
Carbohydrates:	19,0 g
Fats:	0,25 g
Energy:	99,1 Kcal (402,2 kJ)

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

Packing & logistics

Aseptically filled into presterilized bag in drum ± 220 kg. net weight. 4 drums/pallet.

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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