

Organic certified tomato powder "Spray dried"
(Lycopersicum esculentum)

Description

The organic tomato powder is obtained by a drying process of organic tomato paste. The equipment is a spray drying plant (FILTERMAT). The filtermat powder is superior to the conventional powder concerning the taste and the colour. The taste is nice and fresh as the original paste and the functional and organoleptic characteristics including final humidity are constant throughout the production. The colour losses are much lower than for the "roll" powder and black spots are totally absent. A special remark for the hot break powder is that the consistency of the redispersed powder is much closer to the original paste than the "roll" powder.

Certification, origin

The product is certified by CCPB or AIAB. NOP and Bio Suisse on demand.
The product is GMO free
Italian origin

Physic-chemical characters

- Humidity:	Max 3%
- Granulometric index::	100% throughout a 800 micron sieve
- Colour min. (hot break):	1,8
- Colour min. (cold break):	2,00
- Moulds:	40 max
- pH:	4,2 ± 0,1
- NaCl:	natural
- Total acidity in citr. acid:	<7,5
- Bostwick (hot break):	6 cm
- Bostwick (cold break):	15 cm

Shelf-life

6 months

Microbiologics

- Total charge:	< 10 UFC/g
- Moulds:	< 10 /g
- Yeasts:	< 102/g

Logistics

- Packed in 10, 15 or 20 kg aluminium bags.
- Europallet of 600 kg.

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