

Tomato Paste Cold Break 30/32 °Brix

DESCRIPTION

Patagoniafresh Tomato Paste Cold Break 30/32 °Brix is prepared from washed, sorted, disintegration, sieved and concentrating of the edible part of the tomato. All raw materials and the process involved in the preparation of this product are in accordance with good manufacturing practices and under strict sanitary conditions

Patagoniafresh Tomato Paste Cold Break 30/32 °Brix is 100% tomatoes natural and contains no additives, preservatives, essence, flavorings or colorings of any kind. It is Non GMO and Free Allergens. Patagoniafresh Tomato Paste Cold Break 30/32 °Brix is prepared in accordance with HACCP and GMP regulations FDA 21 CFR Part 120 and Part 110 and EU.

CERTIFICATIONS

Kosher, Halal, FSSC 22000 and ISO 50001.

PHISICAL AND CHEMICAL ANALYSIS

- Screen : 0,031" (0,8 mm) – 0,039" (1 mm)
- Brix : 30 - 32
- Acidity : < 2.2 % w/w as citric acid
- Consistency Bostwick : 6.0 - 10.0 cm (Bostwick 12 °Brix, 20°C, 30 sec).
- pH : < 4.5
- Hunter Color : > 2.15 (a/b, 12°Brix to 20°C)
- HMC : < 40% positive fields
- Pesticides & Heavy Metals : Conforms to FDA Regulations or country destination

ODOR AND FLAVOR

Typical of fresh tomato and free of any off flavors.

MICROBIOLOGY

- Total plate count : Less than 10 CFU/g
- Yeast & mold : Less than 10 CFU/g
- *Lactobacillus* : Absence

All the above information is for general guidance only. It is, to our best knowledge, true and accurate and can be adapted to the final specifications of the customer.

LABELING

Product name, manufacturer's name, production date and hour, origin, ingredient, lot number, packaging #, brix, net and gross weight, shelf life, storage recommendation, PO # and others as per customer requirements.

PACKAGING

55 gallon open head steel drums with external bag of polyethylene and aseptic bag. Aseptic filling.

STORAGE REQUIREMENTS

Ambient

SHELF LIFE REQUIREMENTS

Two years under storage to ambient temperature