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<b>TECHNICAL SPECIFICATION SHEET</b>			1(3)
<b>TOMATO PASTE HOT BREAK 28-30°Brix</b>		Specification No. 606	Edition (1)
		Effective date 20 21	
Developed by EngAHMED FAWZY	Approved by EngAHMED FAWZY	Code nr HS 20029072	Product Code TPHB/AB220

## GENERAL DESCRIPTION

Tomato paste of 28-30 Brix produced by hot break processing.

## 1. INGREDIENTS

The product is prepared by fresh specially mature red Egyptian tomatoes (*Lycopersicum esculentum*) selected to suit P&J specification.

### Additives

None permitted.

<b>2. DETAILED TECHNICAL DATA</b>	
<b>2a. PHYSICAL REQUIREMENTS</b>	
<b>Brix (Soluble solids)</b>	28-30%
<b>Viscosity</b> Bostwick at 12.5°Bx, 20°C	not more than 4 cm for 30 seconds
<b>Colour</b> at 12.5°Bx, 20°C BCR a/b	not less than 2.0
<b>Red tile</b>	L 25.9 A 33.9 B 14.9
<b>Sieve Size</b>	1.5 mm + 0.8 mm
<b>Taste, aroma and flavour</b>	Good taste and flavour characteristic of processed tomato paste Free from any foreign flavours such as mould, tin etc. Free from off-odors and off-flavors
<b>Texture</b>	Homogenous and even in texture
<b>2b. CHEMICAL REQUIREMENTS</b>	
<b>pH</b> at 12.5°Bx, at 20°C	less than 4.5
<b>Titrateable acidity</b> at 12.5 Brix at 20° C	not more than 1.75% as acetic acid at Potentiometric end point titration (pH 8.1)
<b>Lycopene</b> at 12.5 Brix at 20° C	Approx. 30 mg/ 100gm
<b>Heavy metals</b> In conformity with FAO/WHO and Egyptian food standards.	
<b>Pesticides</b> In conformity with FAO/WHO and Egyptian food standards.	

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<b>Radiation</b> None
<b>ALLERGENS</b> Free from allergens.
<b>GMO</b> Free from GMO's.

<b>3. MICROBIOLOGICAL REQUIREMENTS</b>
<b>Pathogenic micro-organisms</b> None
<b>Micro-organisms which cause spoilage</b> None
<b>Howard mould count</b> Product mould filaments in not more than 40% of the positive fields according to the Howard method.

<b>4. PACKAGING</b>
<b>4a. Primary</b>
<b>i. Aseptic bags</b> The product is aseptically filled in approximately 220 liter, metallised foil film bags (Scholle). The bags are examined concerning blown bags or any other type of damage. The product is then put into large polyethylene bags.
<b>ii. Drums</b> The product is closed well and packed in about 235 kgs, clean steel drums, coated by food grade paint. All drums are cleaned before loading.
<b>4b. Secondary</b>
<b>i. Palletisation</b> 4 drums placed per pallet and each is fastened with a synthetic tape. Pallets are clean, undamaged and of good condition. A fumigation certificate or declaration that the wooden pallets are fully in poplar wood valid for non EU producers, can be provided.
<b>ii. Shrinkwrap</b> The drums are wrapped additionally with a shrinkwrap foil (approx. 50 cm long) to protect them from soiling and displacement.

<b>5. LABELLING</b>
<b>Each drum has the following information:</b>
Name of company, address and trademark.
Name of product
Statement "Made in Egypt"
Date of production
Durability ( shelf life)
Net weight
Gross weight

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Brix-value
Color
Bostwick
pH
Drum's number

<b>6. STORAGE CONDITIONS</b>
The product must be stored at room temperature in a dry place, protected from direct sunlight and heat, without having any noticeable change in product quality.

<b>7. SHELF LIFE</b>
Shelf life is 24 months when kept under proper storage conditions.