

P&J for Juice and Paste Co			Page/of
TECHNICAL SPECIFICATION SHEET			1(3)
TOMATO PASTE HOT BREAK 28-30° Brix		<i>Specification No.</i>	<i>Edition</i>
		606	(1)
		<i>Effective date</i>	
		June 2017	
<i>Developed by</i>	<i>Approved by</i>	<i>Code nr</i>	<i>Product Code</i>
EngAHMED FAWZY	EngAHMED FAWZY	HS 20029070	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.

2. DETAILED TECHNICAL DATA	
2a. PHYSICAL REQUIREMENTS	
Brix (Soluble solids)	28-30%
Viscosity Bostwick at 12.5°Bx, 20°C	not more than 4 cm for 30 seconds
Blotter test At 12.5°Bx	max 5 mm
Colour at 12.5°Bx, 20°C BCR a/b	not less than 2.0
Red tile	L 25.9 A 33.9 B 14.9
Sieve Size	1.5 mm + 0.8 mm
Taste, aroma and flavour	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
Texture	Homogenous and even in texture
2b. CHEMICAL REQUIREMENTS	
pH at 12.5°Bx, at 20°C	less than 4.5
Titrateable acidity at 12.5 Brix at 20° C	not more than 1.75% as acetic acid at Potentiometric end point titration (pH 8.1)
Lycopene at 12.5 Brix at 20° C	Approx. 40 mg/ 100mg
Heavy metals In conformity with FAO/WHO and Egyptian food standards.	
Pesticides In conformity with FAO/WHO and Egyptian food standards.	

P&J for Juice and Paste Co			Page/of
TECHNICAL SPECIFICATION SHEET			2(3)
TOMATO PASTE HOT BREAK 28-30° Brix		<i>Specification No.</i>	<i>Edition</i>
		606	(1)
		<i>Effective date</i>	
		June 2017	
<i>Developed by</i>	<i>Approved by</i>	<i>Code nr</i>	<i>Product Code</i>
EngAHMED FAWZY	EngAHMED FAWZY	HS 20029070	TPHB/AB220

Radiation None
ALLERGENS Free from allergens.
GMO Free from GMO's.

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

4. PACKAGING
4a. Primary
i. Aseptic bags 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.
ii. Drums The product is closed well and packed in about 220 kgs, clean steel drums, coated by food grade paint. All drums are cleaned before loading.
4b. Secondary
i. Palletisation 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.
ii. Shrinkwrap The drums are wrapped additionally with a shrinkwrap foil (approx. 50 cm long) to protect them from soiling and displacement.

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

<i>P&J for Juice and Paste Co</i> TECHNICAL SPECIFICATION SHEET			<i>Page/of</i> 3(3)
TOMATO PASTE HOT BREAK 28-30°Brix		<i>Specification No.</i>	<i>Edition</i>
		606	(1)
<i>Developed by</i> EngAHMED FAWZY	<i>Approved by</i> EngAHMED FAWZY	<i>Code nr</i> HS 20029070	<i>Product Code</i> TPHB/AB220

Gross weight
Brix-value
Color
Bostwick
pH
Drum's number

6. STORAGE CONDITIONS
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.

7. SHELF LIFE
Shelf life is 24 months when kept under proper storage conditions.