

**TECHNICAL SPECIFICATION SHEET**

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| <b>TOMATO PASTE COLD BREAK 36-38% Brix</b> | <i>Specification No.</i>               | <i>Edition</i>                | <i>Effective date</i>             |
|  | 600                                    | (1)                           | June 2017                         |
| <i>Developed by</i><br>Eng. AHMED FAWZY    | <i>Approved by</i><br>Eng. AHMED FAWZY | <i>Code nr</i><br>HS 20029070 | <i>Product Code</i><br>TPCB/AB220 |

**GENERAL DESCRIPTION**

Tomato paste of 36-38% Brix produced by cold 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**

|   |   |
|---|---|
| <b>Brix (Soluble solids)</b>                      | 36-38%  |
| <b>Viscosity</b><br>Bostwick at 12.5% Bx, at 20°C | not more than 11 cm for 30 seconds  |
| <b>Colour</b><br>at 12.5% Bx, at 20°C<br>BCR a/b  | not less than 2.10  |
| <b>Red tile</b>                                   | L 25.9 A 33.9 B 14.9  |
| <b>Sieve Size</b>                                 | 1.2 mm + 0.6 mm   |
| <b>Taste, aroma and flavour</b>                   | Good taste and flavour characteristic of processed tomato paste.<br>Free from any foreign flavours such as mould, tin etc.<br>Free from off-odors and off-flavors |
| <b>Texture</b>                                    | Homogenous and even in texture  |

**2b. CHEMICAL REQUIREMENTS**

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| <b>pH</b><br>12.5% Bx, at 20°C   | less than 4.5   |
| <b>Titrateable acidity</b><br>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>  | Approx. 40 mg/ 100mg  |
| <b>Heavy metals</b><br>In conformity with FAO/WHO and Egyptian food standards. |   |
| <b>Pesticides</b><br>In conformity with FAO/WHO and Egyptian food standards.   |   |
| <b>Radiation</b><br>None.  |   |

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| <b>ALLERGENS</b><br>Free from allergens. |
| <b>GMO</b><br>Free from GMO's.           |

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

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| <b>4. PACKAGING</b>  |
| <b>4a. Primary</b>   |
| <b>i. Aseptic bags</b><br>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><br>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.   |
| <b>4b. Secondary</b>   |
| <b>i. Palletisation</b><br>4 drums placed per pallet and each shall be fastened with a synthetic tape. Pallets are clean, undamaged and of good construction. 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><br>The drums are covered additionally with a shrinkwrap foil (approx. 50 cm long) to protect them from soiling and displacement.   |

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

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

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| <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. |

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