



Paste and Juice Co.
شركة العصائر والمصنعات



TECHNICAL SPECIFICATION SHEET

TOMATO PASTE COLD BREAK 36-38% Brix	<i>Specification No.</i>	<i>Edition</i>	<i>Effective date</i>
	600	(1)	June 2010
<i>Developed by</i> Eng. Mohamed Farid	<i>Approved by</i> Eng. Mohamed Farid	<i>Code nr</i> HS 20029070	<i>Product Code</i> 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

Brix (Soluble solids)	36-38%
Viscosity Bostwick at 12.5% Bx, at 20°C	not more than 11 cm for 30 seconds
Colour Hunter/Gardner at 12.5% Bx, at 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 12.5% Bx, at 20°C	less than 4.5
Titrateable acidity 12.5% Brix at 20° C	not more than 1.75% as acetic acid at Potentiometric end point titration (pH 8.1)
Lycopene	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.	
Radiation None.	



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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 50% 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 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..

ii. Shrinkwrap

The drums are covered additionally with a shrinkwrap foil (approx. 50 cm long) to protect them from soiling and displacement.

5. LABELLING

Each drum shall have the following information:

Name of company, address and trademark

Name of product

Statement "Made in Egypt"

Date of production

Validity

Net weight



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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.