

**Analysis of Aseptic Tomato Paste**

No.	Data	Result
1	Brix	36-38
2	Ph	4.2
3	Color (Bx 12.5 – a-b)	2.00 +- 0.1
4	<b>Bostwick (12.5 - 30 sec )</b>	5.3-6.5
5	<b>H.M.C</b>	<38
6	<b>Organoleptic Properties</b>	Natural
7	<b>Black Particles / Seed and Skin</b>	Negative
8	<b>Aerobic Mesophilic Bacterial per 1 gr</b>	Negative
9	<b>Aerobic Thermophilic Bacterial per 1 gr</b>	Negative
10	<b>Mold &amp;Yeast ( per 1 gr )</b>	Negative
11	<b>ingredients</b>	<b>Concentrated tomato</b>
12	<b>Process type</b>	<b>Cold break</b>
13	<b>Viscosity</b>	5.5-6.5 Cm /30 sec
14	<b>Howard mold count</b>	25-38
15	Salt	0.05 +- 0.01
16	<b>Lactic acid bacteria yeast and molds</b>	Negative
17	<b>packaging</b>	Aseptic bag in 230 liters drums
18	<b>Shelf life</b>	2 years in original packaging
19	Year of product	2022
20	<b>Batch Number</b>	.....
21	<b>Heavy metal (mg/kg ) - tin (sn)</b>	<0.005
22	<b>Heavy metal (mg/kg ) - lead ( pb )</b>	<0.015
23	<b>Heavy metal (mg/kg ) - cadmium ( cd )</b>	<0.015
24	<b>Heavy metal (mg/kg ) - arsenic ( as )</b>	<0.001

**No Preservatives Added**

**Packing: Steel Drums**