

TOMATO PASTE 28-30 BRIX HOT BREAK SPECIFICATION

Description	Tomato Paste Hot Break is a product obtained by sorting, washing and milling the ripe, sound tomatoes, adding ascorbic acid (optional), preheating (80-95°C) them and running through turbo finishers in order to separate peel, seeds and fibers, concentrating and filling into the packing.
Varieties	Kerro, Karfo, Linda
Origin	TURKEY

Physical, physicochemical & chemical characteristics	Criteria		Standards	
	°Brix @20°C		28.00 - 30.00	
	Acidity, % citric acid		1.50 - 3.00	
	pH		3.90 - 4.60	
	Color (a/b), 5.00°Bx @20°C		Min.1.80	
	Bostwick (12.50°Bx @20°C @30sec/cm)		Min.5.0	
Microbiological characteristics				
		Aseptic	Non-Aseptic	
	Total viable count, cfu/mL	<100	<2000	
	Mold, cfu/mL	<10	<500	
	Yeast, cfu/mL	<10	<500	
	Thermophilic Acidophilic Bacteria (TAB), cfu/mL	<1000	<1000	
Sensorial characteristics	Coliform, cfu/mL	Negative	Negative	
	Typical of fresh fruit			
Storage Conditions & Shelf Life*	Ambient (24 °C)		Chilled (0-5 °C)	Frozen (-18 °C)
	Aseptic	1 year	2 years	2 years
	Non-aseptic	Not recommended	Not recommended	2 years
Shipment Condition	Aseptic	Shipment condition can be different from the recommended storage condition which is specified on product label. Shelf life is independent from shipment condition.		

*Indicated storage time is valid only in case of unopened bags at recommended storage conditions.

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LOGISTIC STANDARDS

Packaging	<p>Standard steel or conical drum.</p> <p>Aseptic: An aseptic bag inside and poly liner bag outside.</p> <p>Non-aseptic: Two poly liner bag or an aseptic bag and a poly liner bag outside.</p> <p>In addition to these regular packaging, upon customer requests different packaging, seals and shrink wraps can be used.</p>
Pallets	According to contract/purchase order, clean, not damaged and suitable for food application
Labeling	Business name and address, Product Name, Net weight, Batch number, Best before date, Country of origin, Shelf life, Storage conditions

QUALITY ACCORDING TO FOOD REGULATIONS

Heavy Metals	Heavy metals shall not exceed limits established by AIJN also have complied with regulation (EC) No 1881/2006, unless specified.
Pesticide Residues	Supplier certifies that it has complied with regulation (EC) No 396/2005 and regulation as imposed by U.S. FDA, unless specified.
GMO	All products are free from Genetically Modified Organisms. This also includes genetically modified ingredients and processing aids.
Allergen	Typically, products are free from nuts, peanuts, milk, celery, crustaceans, mollusks, fish, egg, gluten, lupine, sesame seeds, soya and mustard. More detailed information is available upon request.
Legal and Regulatory Compliance	<p>All products are manufactured in accordance with the principles of HACCP and Turkish Food Codex.</p> <p>All ingredients and packaging materials are compliant with all current European, UK and FDA regulations and legal standards.</p> <p>Fruit ingredients, unless otherwise specified, are fully compliant with the AIJN Code of Practice.</p>
Certificates	ISO 9001, ISO 22000, BRC, Kosher, Halal