TECHNICAL SPECIFICATIONS
TOMATO PASTE 28/30º COLD BREAK
IC-01/11 DATED 17/05/2023

General Description:

We only use entire, clean, freshly harvested, and healthy fruits from the species Lycopersicum esculentum for the production of tomato paste, which is obtained from the concentration of fresh tomato pulp, after removal of skins & seeds, and refinement by screening. The juice is submitted to an adequate concentration process, sterilized and packed in aseptic conditions to yield commercially sterile product without the addition of preservatives or other additives.

Product is 100 % Spanish tomatoes and 100 % manufactured in Spain.
This concentrate can be used as raw material in a 2nd transformation for any kind of tomato based sauces, juices, ready meals…

Sensory Characteristics:

Appearance: Uniform red, characteristically of mature tomatoes with no brownish discolour.

Texture: Homogeneous without separation in two phases (liquid and solid).

Smell – Taste: Pleasant taste of ripe tomatoes. Absence of unfamiliar or abnormal smells and/or tastes, particularly a burnt, musty taste or acidity.

Chemical & physical characteristics:

- ***Concentration:*** 28/30º Brix
- ***pH:*** 4,0 – 4,5
- ***Colour, a/b value:*** > 2,20 (Hunter colorimeter)
- ***Bright, L value:*** > 21,90 (Hunter colorimeter)
- ***Bostwick:*** 6 – 12,5 cm, at 30 s., 12,5º Brix and 20º C
- ***Screen:*** < 0,8 mm
- ***Acidity:*** 1,4 – 2,7 % (as citric acid)

These analyses are done in our internal laboratory.
These values may vary from season to season

Microbiological characteristics:

- ***Commercial sterility test by flow cytometry:*** 800x
- ***Total aerobic mesophylls (31º C):*** < 100 cfu/gr
- ***Total aerobic lactobacillus (37-45º C):*** < 100 cfu/gr
- ***Moulds & Yeasts (25º C):*** < 100 cfu/gr
- ***Aerobic Spores (31 - 55º C):*** < 100 cfu/gr
- ***"Flat Sour" producers Spores (31 - 55º C):*** < 100 cfu/gr

These analyses are done in our internal laboratory.

Nutritional values

- ***Energy (Kcal/100 gr):*** 77,0 – 82,0
- ***Protein (gr/100 gr):*** 3,5 – 4,5
- ***Carbohydrates (gr/100 gr) :*** 11,5 – 14,5
- ***Sugars (gr/100 gr):*** 10,5 – 13,5
- ***Total Fat (gr/100 gr):*** < 0,5
- ***Fiber (gr/100 gr):*** 4,0 – 5,5
- ***Sodium (gr/100 gr):*** < 0,15
- ***Ashes (%):*** 2,5 – 4,5
- ***Humidity (%):*** 73,5 – 75,5

These analyses are done in our external laboratory

Food tolerances:

- ***Vegetarian***
- ***Vegan***
- ***Diabetics***
- ***Coealiac***
- ***Lactose Intolerant***

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Allergens / Radiation / GMO:

The tomato paste complies in all respects with the provisions of relevant EU regulations, among them:

Our product does not contain any allergen mentioned on the current European Parliament´s Regulation (EU) nº 1169/2011 and the Council of 25th October 2011 on the provision of information to consumers:

Cereals Containing Gluten	*Crustaceans*	*Eggs*	*Fish*	*Peanuts*	*Soybeans*	*Milk*	*Nuts*	*Celery*	*Mustard*	*Sesame Seeds*	*Sulphur Dioxide & Sulphites*	*Lupin*	*Molluscs*

The raw material used for the manufacture of this product fulfils with the current Spanish and European norms and laws concerning MRL's of pesticides (CE nº 396/2005 and its successive updates), other contaminants (CE nº 1881/2006) and its successive updates). To ensure that our product complies with the above mentioned values, the raw material and finished product are monitored by an accredited external laboratory.

It is not a genetically modified product and does not derive from any genetically modified organism. It does not contain ingredients that are genetically modified or derived from genetically modified organisms.

The product is not to treated with ionizing radiation

Packaging and labelling

The packaging options applied for this product are the following, all of them in aseptic bags:

Metallic drum 235 kg net	BIB 10 or 20 kg	Metal crates of 1350/1425 kg net

Labelling information:	
• Producer name and address	• Net weight
• Concentration / Product	• Shelf life
• Production date	• Storage conditions
• Batch code	• Origin

Shelf life and transport / Storage conditions:

- ⇨ Shelf life: 24 months from production date.
- ⇨ Shelf life after opening: once opened, the product should be kept maximum 4 days refrigerated < 5 ºC
- ⇨ Storage instructions: ambient temperature
- ⇨ The goods does not need to be transported in refrigerated lorry or reefer container
- ⇨ We highly recommend consuming our goods a.s.a.p. after transport