



**TECHNICAL ANALYSIS  
CONCENTRATED TOMATO PASTE IN CANS – 2.2 Kg. 28/30%**

**CONTAINER**

	Material	Quality
<b>CAN</b>	Electrolytic tinplate	Thickness 0.16-0.18 mm

**WEIGHT**

	Average	Tolerance
<b>NET WEIGHT</b>	2200 gr.	1.9%

**CHEMICAL - PHYSICAL STANDARDS**

	Standard	Tolerance
<b>BRIX</b>	29.0	Min. 28.0 %
<b>CONSISTENCY-BOSTWICK(at 12.5° brix after 30 sec.)</b>	6-11 cm	
<b>COLOUR (GARDNER SYSTEM)</b>	a/b 2.1	Min. 2.0
<b>HOWARD MOULD COUNT</b>	≤ 50%	Max 60 %
<b>PH</b>	4,00 – 4,40	<4 ; >4,40
<b>ACIDITY RATIO</b>	7,0 %	Max 8,0
<b>SUGAR RATIO</b>	45%	Min. 42%

**MICROBIOLOGICAL STANDARDS**

<b>MICROORGANISMS</b>	Pasteurized product, free from pathogens
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**ORGANOLEPTIC PROPERTIES**

<b>AROMA-FLAVOUR-COLOUR</b>	Typical of sound and ripe tomatoes
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**SHELF LIFE**

<b>MAXIMUM SHELF LIFE</b>	24 months from manufacturing date
<b>STORAGE CONDITIONS</b>	Store in a cool, dry place

**INGREDIENTS**

	Average Values for 100 gr		Origin
	Grs	%	
<b>TOMATO PASTE</b>	2200 – 2156 gr.	100-98	From fresh tomatoes
<b>SALT</b>	0-44	0-2	Italian origin

**NUTRITIONAL INFORMATION (Average values for 100g)**

<b>ENERGY</b>	Kj 360,0/ kcal 86,0
<b>PROTEINS</b>	4,83
<b>SUGAR</b>	14.5
<b>TOTAL FAT</b>	0.97
<b>OF WHICH SATURATED</b>	0,15
<b>OF WHICH MONOINSATURATED</b>	0.15
<b>OF WHICH POLYINSATURATED</b>	0.39
<b>CARBOHYDRATES</b>	14.5
<b>FIBERS</b>	2.3
<b>SODIUM /NA<sup>+</sup> (mg)</b>	29

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