



TECHNICAL ANALYSIS
CONCENTRATED TOMATO PASTE IN CANS – 70 Gr. 28/30%

CONTAINER

CAN	Material Electrolytic tinplate	Quality Thickness 0.16-0.18 mm
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WEIGHT

NET WEIGHT	Average 70 gr.	Tolerance 1.9%
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CHEMICAL - PHYSICAL STANDARDS

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

MICROBIOLOGICAL STANDARDS

MICROORGANISMS	Pasteurized product, free from pathogens
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ORGANOLEPTIC PROPERTIES

AROMA-FLAVOUR-COLOUR	Typical of sound and ripe tomatoes
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SHELF LIFE

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

INGREDIENTS

	Average Values for 100 gr		Origin
	Grs	%	
TOMATO PASTE	70 – 68 gr.	100-98	From fresh tomatoes
SALT	0-2	0-2	Italian origin

NUTRITIONAL INFORMATION (Average values for 100g)

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