

SPECIFICATIONS OF FRUIT PUREES & CONCENTRATES		
Product :	Aseptic Tomato Paste (28 – 30° Brix)	
Variety :	Abinav – Karnataka (Hassan), Namadari – Andhra Pradesh.	
Origin :	India	
	Parameter Group	Range Value
1	PHYSICO-CHEMICAL	
1.1	Brix @ 20° C (° Brix)	28.0 – 30.0
1.2	Acidity (% As Acetic Acid)	1.5 – 3.0
1.3	pH As Natural	Maximum 4.4
1.4	Consistency , Bostwick (cm / 30 sec) at 12 Brix	4.0 – 8.0
2	MICROBIOLOGICAL	
2.1	Total Plate Count (cfu /gm)	NMT 10
2.2	Yeast & Mould Count (cfu/gm)	NMT 10
2.3	Coliform Count (cfu / gm)	Absent
2.4	E.coli Count (cfu/gm)	Absent
3	ORGANOLEPTIC	
3.1	Colour	red –red orange
3.2	Flavour & Aroma	Typical of Tomato
3.3	Appearance	Paste form, Free from Foreign Matter
3.4	Texture	Thick Paste
3.4	Taste	Typical tomato paste,sour,no bitter/off-note
4	Packing	
4.1	Aseptic Bag-In-MS Drums – Net 228 kgs	
5	Container Loading	
5.1	Bag-In-Drums - 80 Drums Per 20 Foot Dry Container	
6	STORAGE	
6.1	Recommended Storage Temperature at 25°C.	
6.2	Maximum Storage Temperature at Ambient temperature	
7	Shelf Life	
7.1	24 Months at 25°C	
7.2	18 Months at Ambient temperature	

Others: - The product is commercially sterile, free from pathogenic microorganism, added sugar, dystuff, synthetic flavour, and stabilizers and fit for human consumption.