



**Industrial Product Specification
28% HOT BREAK TOMATO PASTE**

28% NTSS Tomato Paste - Hot Break

Containers:

300 Gallon Aseptic Bag in Bin

I. GENERAL

Tomato Paste shall be processed from the liquid obtained from mature, whole red tomatoes that contains no additives, and is produced in accordance with good commercial practice. The raw material shall conform in every respect to the provision of the Federal Food, Drug and Cosmetic Act and any regulations promulgated thereunder.

II. PRODUCT REQUIREMENTS:

CHARACTERISTIC	LEVEL
<u>Chemical and Physical</u>	
Natural Tomato Soluble Solids at 20 C	28% +/- 0.5%
Consistency - Bostwick (Hot Break) (12% Total Solids 30 Sec. at 20 C Day of Pack)	2.0 to 4.5 cm at time of pack
pH	4.3 +/- 0.2
Color (Hunter Lab Colorimeter)	45 to 50 Points, Grade A
Finish (To Customer Specifications)	.027, .033, .045, .060, .078, or .090Screen
Defects	Meet USDA Grade A Requirements
Specific Gravity	1.1318 (~9.42lb/gal)

NOTE: All physical characteristics are packed to individual customer specifications.

Microbiological

	<u>Commercially Sterile</u>
Bacteria	
Mold Count (USDA-Howard Mold Count Procedure)	≤40%
Fly eggs, worms, insect fragments	Not to exceed USDA tolerance

<u>Net Weight</u>	-	300 Gallon Bin	2860 lbs. +/- 20 lbs.
<u>Cube Size</u>	-	300 Gallon Bin	52.86 Cubic Feet

Product shelf life is a minimum of 2 years (24 months) stored @ ambient temperature.