



**INDUSTRIAL PRODUCT SPECIFICATION
31% COLD BREAK TOMATO PASTE**

31%, 36% & 37% NTSS Tomato Paste - Cold Break

Containers

- 300 Gallon Aseptic Bag in Bin
- 55 Gallon Aseptic Bag in Fiber/ISO Drum

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

<i>Characteristic</i>	<i>Level</i>
<u>Chemical and Physical</u>	
Natural Tomato Soluble Solids at 20 C	+/- 0.5%
Consistency - Bostwick (Cold Break) (12% Total Solids 30 Sec. at 20 C Day of Pack)	5.0 to 8.0 at time of pack
pH	4.3 +/- 0.2
Color (Hunter Lab Colorimeter)	45 to 50 Points Grade A
Finish (To Customer Specifications)	.027 or .033 Screen Size
Defects	Meet USDA Requirements
<u>Microbiological</u>	
Bacteria	0 per 10 grams
Mold Count (USDA-Howard Mold Count Procedure)	≤40%
Fly eggs, worms, insect fragments	Not to exceed USDA tolerance
<u>Net Weight</u>	
- 55 Gallon Drum	540 lbs. +/- 5 lbs.
- 300 Gallon Bin	2900 lbs. +/- 20 lbs.
<u>Cube Size</u>	
- 55 Gallon Drum	11.0 Cubic Feet
- 300 Gallon Bin	52.86 Cubic Feet

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