

Tomato Paste Super Hot Break

28-30° Brix

1. Description

Product	Tomato paste concentrate of 28-30% Brix
Processing.	Super Hot break (SHB)
Standards No.	Egyptian Quality Standards No. 132-1/2015
Ingredients	Natural tomatoes without any additives or preservatives.
Tomato Specs.	Fresh, precisely selected, mature red.

2. Sensory Characteristics

Taste	The flavor and pleasant taste of processed tomato paste
Odor & Flavor	Free of any foreign flavors, including tin, mould, etc. Free from offensive flavors and scents
Texture	Homogenous and even in texture
Color	Red

3. Chemical & Physical Characteristics

Brix %	28% - 30%
Bostwick	2.5 - 4 cm / 30 seconds @12.5 Brix
PH	4 - 4.5
Color	1.8 - 2.0 @ 12.5 Brix
Mesh Screen	0.8 – 1.5 mm
Black Specks	Max of 10 with diameter < 1mm on 10 grams of product
Heavy metals	In conformity with Egyptian regulation NFSA 6/2021
Pesticides	In conformity with Egyptian regulation ES 7136 / 2010

*Average Value (Measured at 20° C)

- The raw material used for the manufacture of this product fulfils with the current Egyptian norms and laws concerning MRL's of pesticides (NFSA 6/2021), other contaminants (ES. 7136 / 2010). To ensure that our product complies with the above mentioned values, the raw material and finished product are monitored by an accredited external laboratory

4. Microbiological Data

Total Plate Count (cfu/g)	<100
Coliforms (cfu/g)	Not Detected
E. Coli (cfu/g)	Not Detected
Mould and Yeast (cfu/g)	<10
Lactobacillus (cfu/g)	<10
Salmonella (cfu/25g)	Not Detected
Clostridium Perfringens (cfu/g)	<10
Coagulase positive Staphylococcus (cfu/g)	<10
Listeria Species (cfu/25g)	Not Detected
Howard Mold Count	≤ 50%
Bacillus Species	Not Detected

5. Nutritional values

Energy (Kcal/100 g)	77.0 – 82.0
Protein (g/100 g)	3.5 – 4.5
Carbohydrates (g/100 g)	11.5 – 14.5
Sugars (g/100 g)	10.5 – 13.5
Total Fat (g/100 g)	< 0.5
Fiber (g/100 g)	4.0 – 5.5
Sodium (g/100 g)	< 0.15
Ashes (%)	2.5 – 4.5
Humidity (%)	73.5 – 75.5

6. Food Tolerances

Vegetarian	(√)
Vegan	(√)
Diabetics	(√)
Coeliac	(√)
Lactose Intolerant	(√)

7. Radiation & GMO

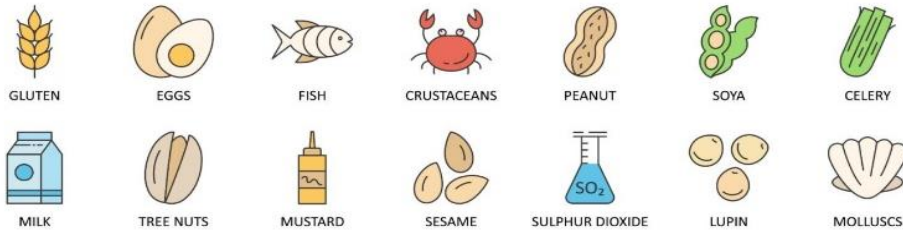
Radiation	The product is not treated with ionizing radiation
Non-GMO	It is not a genetically modified product and does not derive from any genetically modified organism. It does not contain ingredients that are genetically modified or derived from genetically modified organisms.

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8. Allergens

Our product does not contain any allergen mentioned on the current European Parliament's Regulation (EU) 1169/2011.

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9. Storage Condition

The product must be kept at room temperature, dry, and away from heat and sunshine to prevent any discernible changes in the product's quality.

10. Shelf Life

24 months is the maximum shelf life when stored in the proper storage conditions.

11. Packaging Material

Aseptic Bag Aseptically filled metalized foil film bags holding around (220 liters - 230kg±1) of the substance are used (Scholle). The bags are scrutinized for any form of damage, including blown bags. After that, the product is placed in polyethylene bags.

Drums The product is tightly sealed and placed in food-grade painted steel drums. Before loading, all of the drums are cleaned. four drums on each pallet are secured using synthetic tape

Pallet The pallets are clean, undamaged, and in good condition. For non-EU producers, it is possible to submit a fumigation certificate stating that the wooden pallets are entirely made of poplar wood.

Shrink wrap To further protect the drums from contamination and displacement, a shrink wrap foil that is roughly 50 cm long is also wrapped around them.

12. Labelling

Each drum has a label with the following information

Company Name & Address	
Product Name & Code	
Production Date	
Shelf life	
Gross weight	
Net Weight	
Brix	
pH	
Drum No.	
Batch No.	
E.S No	
Color	
Storage	
Instruction for Use	
Notes	

13. Packaging Dimensions

Pallet Dimensions 110*110 cm

Drum Dimensions 587*955 mm

Number of drum on pallet 4 drums

Weight of drum 243kg±1

Net weight 230kg±1

14. Shipping



20'

40'



80

112



20

26



18.4

25.7