



## Tomato Powder Hot Break

### Description

<b>Presentation</b>	Powder.
<b>Natural product</b>	Red, fresh, clean, sound, ripe and round tomatoes.
<b>Raw material</b>	Hot break tomato paste.
<b>Elaboration</b>	Spray drying of the raw material.
<b>Granulometry</b>	100% through 1 mm screen.
<b>Additives</b>	SiO <sub>2</sub> (E-551) at 1% as anticaking agent (on request)
<b>Pesticides, heavy metals, other contaminants</b>	According to EU Regulations.

### Chemical-physical Analysis

<b>Moisture</b> (% max., vacuum oven 6h 70°C)	4
<b>Viscosity</b> (Bostwick; cm./30s, 12% s.s.)	4 - 6
<b>Acidity</b> (% as citric acid)	5.5 - 8
<b>Sugar</b> (% as reducing sugars)	45 - 55
<b>Chloride</b> (% max.)	1.3
<b>Color</b>	
• <b>Water extraction</b> (% max., E 1%/ 1cm. 380µm)	0.55
• <b>Hexane extraction</b> (% min., E 1%/ 1cm. 472µm)	3.5
• <b>Hunter</b> (a/b min., 8.5% s.s.)	1.6

### Organoleptic Analysis

<b>Reconstitution</b>	Add 20g of product to 200 ml of boiling water. Stir for 1 min.
<b>Solution</b>	Stable, tomato smell without strange-bitter taste.
<b>Reconstituted color</b>	Strong red.

### Microbiological Analysis

<b>Total Plate Count</b> (cfu/g)	100000
<b>Coliforms</b> (cfu/g)	0
<b>E. Coli</b> (cfu/g)	0
<b>Mould and Yeast</b> (cfu/g)	500
<b>Salmonella</b> (cfu/25g)	0
<b>H.M.C.</b>	According to EU Regulations.

### Packaging

	<b>Materia</b>	<b>Weight</b> (Kg Gross/Kg Net)	<b>Dimension</b> (mm)
<i>Carton Box</i>	Carton Box with inner polythene bag g-400	25.8/25	380x275x350
<i>Big Bag</i>	Polypropylene bag.	510/500	91x100x90 Spout diameter: 30x45cm
		1015/1000	91x100x180 Spout diameter: 30x45cm

### Applications

Sauces, soups, pizzas, snacks, seasonings, colouring (i.e. for pasta).

### Storage

<b>Temperature</b> (°C, max.)	20
<b>Relative Moisture</b> (% max.)	70
<b>Pressure</b>	Moderate
<b>Shelf life</b>	12 months after packing date