

| Product Specification Sheet        |   |   |
|------------------------------------|---|---|
| <b>Product</b>                     | Aseptic Tomato Paste  |   |
| <b>Description</b>                 | Aseptic Tomato Paste is extracted from ripe Tomatoes. The process involves selection of ripe red tomatoes, washing, final inspection, crushing & preheating (Hot Break 85 – 90 Deg C) pulping, & finishing, concentration and passing through foreign matter control such as magnetic trap, Strainer, Metal detector devices, thermal processing in PLC Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with quality and Food safety standards |   |
| <b>Origin</b>                      | India   |   |
| <b>Finish products Ingredients</b> | 100% Tomatoes<br>Not from GMO<br>No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1- 1991)}   |   |
| Parameter                          |   | Specifications                                |
| <b>1</b>                           | <b>Organoleptic Characteristics</b>   |   |
| 1.1                                | Color   | Red (a/b (D65) – Min: 1.80)                   |
| 1.2                                | Flavor  | Typical of ripe Tomato without any off flavor |
| 1.3                                | Taste   | Characteristics of ripe Tomato fruit          |
| 1.4                                | Appearance  | Homogenous & free of any foreign matter       |
| <b>2</b>                           | <b>Physical and Chemical Characteristics</b>  |   |
| 2.1                                | Brix at 20°C  | Minimum 28                                    |
| 2.2                                | Acidity (% as CA)   | 1.50 – 3.00 %                                 |
| 2.3                                | pH  | Max 4.40                                      |
| 2.4                                | Consistency 20 ± 2°C  | 3.0 - 7.0 cm/30 sec                           |
| 2.5                                | Brown specks  | NMT 10 per 10 g                               |
| 2.6                                | Black specks  | NMT 05 per 10 g                               |

## FRIZWELL AGRO FOODS

#Spl.14, Ground Floor, 5th Main road, Jigani Industrial Area, 2nd Phase, Anekal Taluk, Bengaluru – 560105

GSTN: 29AAHFF5377JIZV, info@frizwell.com, www.frizwell.com

| 3   | Microbiological Characteristics |        |
|-----|---------------------------------|--------|
| 3.1 | Standard Plate Count (cfu/g)    | <10    |
| 3.2 | Yeast & Mould Count (cfu/g)     | <10    |
| 3.3 | Total Coliform (cfu/g)          | Absent |
| 3.4 | E. Coli (cfu/g)                 | Absent |
| 3.5 | Salmonella (/25 g)              | Absent |
| 3.6 | Listeria monocytogenes (/25 g)  | Absent |

**Chemical preservatives and Additives:** Product is manufacture from Tomato and does not contain any added preservatives, colors, flavors or other adulterants

**Pesticide Residue:** Product conform to the WHO recommendation and EC directives regarding pesticide residues

**Packaging:** Available in 228 kg.

**Labelling:** Every pack is labelled in accordance with current international legislations

**Others:** GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

**Storage:** Product should be stored at ambient temperature and not below 4 deg C. Avoid exposure to higher temperature and sunlight.

**Best Before:** Twenty four months from the date of manufacture when stored unopened at recommended storage condition

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