

Aseptic Tomato Paste Technical Specifications

No.	Characteristics	Measurement Limit
1	Taste and Smell	Natural
2	Color	2.05-2.26
3	Foreign Material	Negative
4	Tomato Seed and Skin Residue	Negative
5	Brix at 20 Degrees Celsius (grams per hundred grams)	Min 36-38
6	Acidity in terms of Tartaric Acid (grams per milliliter)	0.75-0.9
7	PH	4
8	Bostwick	5.6-6.5
9	Starch	Negative

Microbiology of Aseptic Tomato Paste

No.	Characteristics	Unit	Measurement Limit
1	Mesophilic Acid Resistant Bacteria	(cfu/gr)	Negative
2	Thermophilic Acid Resistant Bacteria	(cfu/gr)	Negative
3	Mold	(cfu/gr)	Negative
4	Yeast	(cfu/gr)	Negative

The Maximum Amount of Metal Pollutants in Aseptic Tomato Paste

No.	Characteristics	Unit	Measurement Limit
1	Arsenic (AS)	(Mg/Kg)	Negative
2	Lead (Pb)	(Mg/Kg)	0.05
3	Cadmium (Cd)	(Mg/Kg)	Negative
4	Tin (Sn)	(Mg/Kg)	250
5	Mercury (Hg)	(Mg/Kg)	Negative













