

Domats Salçası Spec'leri

Tomato paste

Tomato concentrate that contains at least minimum 28-30 % concentrate, canned long preservation. Natural total soluble solids obtained from substantially sound, mature red tomatoes (*Lycopersicon/Lycopersicum esculentum* P. Mill) strained or otherwise prepared to exclude the majority of skins, seeds and other coarse or hard substances in the finished product (codex Stan 57-1981)

Product must be a homogeneous paste.

Dry matter, excluding salt	28% min
Total acidity, citric acid	3% (as is) or max 10 % of dry matter
Salt (NaCl)	3% maximum
Volatile acidity, acetic acid	1% of dry matter
pH	between 3.9 - 4.5 max
Lumps and masses	Free
Colouring materials	Free
Colouring	Normal (natural) 180
Fibre	2% max
Sucrose	Free
Insoluble impurities in acid	0.06%
Peel and seeds	Free
Starch content	Free from any traces of starch
Solid Matter	28% min
Mineral impurities (sand)	Not exceed 1 % of the natural total soluble solids content
Total ashes	5 % max
Stability test	No pressure increase, no pH difference more than 0.5, no microbiological growth after 7 days under ISO7218
Authorized preservatives	600 ppm benzoic acid and salts max

Microbiological contamination in the Tomato Paste shall not exceed the following levels:

Total Coliform	10 cfu/g maximum
Escherichia Coli	Absent
Salmonella	Absent
Staphylococcus aureus	Absent
Lysteria monocytogenes	Absent
Bacillus cereus	50 cfu per g maximum
Howard mould count	40% maximum
Production date:	Less than 1 year at date of delivery
Brand:	To be indicated
Origin:	To be indicated

Chemical Contaminants and Toxins

It shall be free from objectionable matter; free from radioactivity; not contain any substances originating from micro-organisms or any other poisonous or deleterious substances such as anti-nutritional factors, heavy metals or pesticide residues, in amounts which may represent a hazard to health.

Heavy metal content must be below levels specified in Codex Stan 193-1995, in particular:

Mercury (Hg)	0.5ppm maximum
Cadmium (Cd)	0.05ppm maximum
Lead (Pb)	1.0ppm maximum
Arsenic (As)	1.0ppm maximum
Tin (Sn)	100ppm maximum
Copper (CU)	2,0ppm maximum

Product must not contain GMOs

Organoleptical aspects – smell: should be free from any abnormal odour – Absence of burnt taste, fermented taste and smell

Organoleptical – colour: Red

Organoleptical – texture: homogeneous paste, without visible tomato skin and seeds residues.

Should be free of all sorts of Spores, especially "Clostridium Botulinum", by eliminating them with sufficient thermal or radial treatment

Analysis of microbiological, chemical contaminant, heavy metals, toxins and pesticide residues must state that the product is fit for human consumption

Shelf life 2 years from manufacturing date. Remaining shelf life not less than 1 year at date of delivery.