

Tomato Powder

#352

Specification

Description

Presentation	Powder
Natural Product	Red, fresh, clean, sound, ripe, and round tomatoes
Raw Material	Cold Break tomato paste.
Elaboration	Spray drying of the raw material.
Granulometry	<ul style="list-style-type: none">- Thru US#20: 100%- Thru US#30: 99% min.- Thru US#40: 10% max.- Thru US#100: 35% min.- Thru US#200: 10% min.
Additives	SiO ₂ (E 551) at 1% as anticaking agent

Organoleptic Analysis

Reconstitution	Add 20g of product to 200ml of boiling water. Stir for one minute.
Appearance	Tomato typical color, smell, and taste free from foreign and off aromas.

Applications

Sauces, Soups, Pizzas, Snacks, Seasonings, Beverage Base, Etc..

Packaging

Carton Box

Material	Weight (lbs gross/lbs net)	Dimension
Carton Box with polyethylene blue liner	57.12 (+/- .25)/55	15x11x14 9/16

Chemical-physical Analysis

Moisture (% max., vacuum oven 6h 70°C)	4
Viscosity (Bostwick; cm./30s, 12% s.s.)	5-10
Acidity (% as citric acid monohydrate)	5.5-8
Sugar (% as reducing sugars)	45-55
pH	4.2-4.45
Brown/Black Specks in 7 grams, max.)	25
Color	
• Hunter (as powder)	
- <i>L*</i> min.	33
- <i>a*</i> min.	25
- <i>b*</i> min.	17

Microbiological Analysis

Total Plate Count (cfu/g)	5,000 max
Yeast and Mold (cfu/g)	50 max / 50 max
MPN Coliforms (MPN/g)	<10
MPN E.Coli (MPN/g)	<3
Salmonella (375g)	Negative
Listeria (25g)	Negative
Staph. Aureus (cfu/g)	<10
H.M.C. (Howard Mold Count %)	60

Storage Conditions

Temperature (°F, max.)	75
Relative Humidity (% max.)	70
Pressure	Moderate
Shelf Life	24 months after packing date



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