



Tomato Powder

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.• On US #40: 10% max.• On US#100: 35% min.• On US#200: 10% min
Additives	SiO ₂ (E 551) at 1% as anticaking agent.

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
Chloride (% max.)	<2.0
pH	4.1 - 4.45
Brown/Black Specks (max.)	25
Color	
• Hunter (as powder)	
- L* min.	33
- a* min.	26
- b* min.	17

Organoleptic Analysis

Reconstitution	Add 20g of product to 200 ml of boiling water. Stir for 1 min.
Appearance	Tomato typical color, smell and taste free from foreign and off aromas.

Microbiological Analysis

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

Applications

Sauces, soups, pizzas, snacks, seasonings, etc.

