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		Valid from: 2011.11.16 Valid to:
Tomato Paste 060Mesh 31-32 Brix Status: Approved		

Reason for new version	Description (°Bx)
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GENERAL DESCRIPTION

Hot brake tomato paste °Brix 31-32. Elaborated from healthy mature, clean, and fresh tomatoes, recently harvested, free from defects as seeds, skin, blacks points and strange matters, without additions of sugar, salt, additives, artificial or flavor or color. It should be thermally treated to inactive enzymes and to destroy the microorganisms, to ensure its biological stability.

GENERAL REQUIREMENTS

Quality and Legislation

The raw material shall comply with applicable laws and regulations in the country of its destination or Codex Alimentarius, whichever is stricter, unless otherwise specified. If the purchaser has determined specific limits for its own needs, the strictest of the three shall apply.


Quality	Food grade The raw material must not contain any substances, materials or biological agents in amounts which may represent a risk to consumer health. Free from pathogenic or carcinogenic microorganisms or their toxic metabolites at level which could constitute a threat to human health.	
Legal	Must conform to the food legislation of the country of destination Shall not exceed any and all tolerances for pesticides and heavy metals set by the relevant governing bodies for the country in which the material will be used.	

Certificate requirements

Certificate required	This may include, but is not limited to certificate of analysis, certificate of origin, veterinary certificates, or religious certification.	
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SENSORY REQUIREMENTS

Appearance as is	Homogeneous paste
Texture as is	Smooth
Color as is	Brilliant red
Odor as is	Characteristic to tomato paste
Taste as is	Characteristic to tomato paste

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PHYSICAL-CHEMICAL REQUIREMENTS

In addition to the limits set by local legislation or Codex Alimentarius, Nestlé has determined specific limits for its own needs. Where applicable these are listed below.

Quantitative

Parameter	Minimum	Maximum	Target	Comments
Dry matter, insoluble				Practically free
Dry matter/Total solids	31, °Brix	32,0 °Brix		
Acidity		2,3 %(m)		Citric acid
pH		4,50		
Color	48			TPS, a/b 2,05
Consistency	5 RVU	6 RVU		Viscosity bostwick 12 °bx to 25°C (cm/30 seg)

Qualitative

Parameter	Comments
Foreign material	Free from all foreign matters

MICROBIOLOGICAL REQUIREMENTS

The expression of microbiological quality criteria is based upon that recommended by "The International Commission on Microbiological Specification for Foods" where:

n = Number of samples

c = Maximum number of samples greater than or equal to m and less than M

m = Microbiological limit that:

- in a 2 class plan separates good from defective quality;
- in a 3 class plan separates good from marginally acceptable quality.

M = Microbiological limit that:


- in a 3 class plan separates marginally acceptable from unacceptable quality;
- in a 2 class plan M may be assimilated to m.

Contaminant Microorganisms

Parameter	n	c	m	M	Comments
Aerobic mesophilic microorganisms	5	0	1.000 /g		
Aerobic spores, mesophilic	5	0	100 /g		
Aerobic spores, thermophilic	5	0	100 /g		
Anaerobic spores, thermophilic	5	0	10 /g		
Enterobacteriaceae	5	0	10 /g		
Yeasts and molds	5	0	100 /g		

Howard Test max. 40%

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PACKAGING, STORAGE & TRANSPORTATION

Use only Packaging Materials for food ingredients which are compliant to relevant food contact regulations/international standards.

Upon request, the vendor must provide a certificate of compliance to the food contact regulations for all food ingredient packaging materials.

Parameter	Requirement	Comments
Packaging	Use only contact packaging materials approved for food use in the country of destination Impervious to air Impervious to light Impervious to moisture	The product should come in multi-Scholle bags contained in boxes (bins) of approximately 1280 Kg
Transportation	Under cool and dry conditions	

Minimum shelf life from manufacturing date	Storage conditions	Comments
24 month	In a dry place	

Label identification	Country of origin Name and address of manufacturer Product name Expiry date Net contents List of ingredients	Supplier Batch Code

ANALYTICAL METHODS

Analytical methods	Analytical methods are available on request
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