



Organic Tomato Powder

Description

Presentation	Powder.
Natural product	Red, fresh, clean, sound, ripe and round tomatoes.
Raw material	Organic 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	N/A

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	4.1 - 4.45
Brown/Black Specks (max.)	25
Color	
• Hunter (as powder)	
- L* min.	33
- a* min.	25
- 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 max / 50 max
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.

Packaging

	Material	Weight (lbs gross/lbs net)	Dimension (in)
Carton Box	Carton Box with foil bags	46.12(+/- .25) / 44	15X11X14 9/16

Storage conditions

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

Organic Tomato Powder

NUTRITIONAL (per 100 grams)

Total Calories _____	356.0
Total Fat Profile (g) _____	0.78
Saturated Fat (g) _____	0.26
Monounsaturated (g) _____	<0.10
Polyunsaturated (g) _____	0.42
Trans-Fatty Acid (g) _____	<0.10
Cholesterol (mg) _____	<1.0
Sodium (mg) _____	344
Total Carbohydrates (g) <u>(calculated)</u>	74.3
Dietary Fiber (g) _____	13.03
Total Sugars (g) _____	43.27
Fructose (g) _____	22.9
Lactose (g) _____	<0.25
Sucrose (g) _____	<0.25
Glucose (g) _____	20.4
Maltose (g) _____	<0.25
Protein (g) _____	12.94
Thiamine (mg) _____	0.61
Riboflavin (mg) _____	0.42
Niacin (mg) _____	13.83
Vitamin C (mg) _____	108.5
Calcium (mg) _____	138
Iron (mg) _____	6.4
Potassium (mg) _____	3760
Phosphorus (mg) _____	369
Sulfite (ppm) _____	<10
Glutamic Acid (mg) _____	10.2
Moisture (g) _____	3.73
Ash (g) _____	8.25
Total Vitamin A (mg/g) _____	108.5
Lycopene (mg/g) _____	164
Vitamin D (mcg) _____	<0.55
Added sugar (g) _____	0

Allergen Statement for
Organic Tomato Powder

This item is produced in an allergen free facility. None of major food Allergens (Milk, Eggs, Wheat, Soy, Fish, Peanuts, Tree Nuts, Crustacean Shellfish) are handled in the plant and there is no risk of cross contamination.