



**INDUSTRIAL PRODUCT SPECIFICATION  
HOT BREAK ASEPTIC TOMATO PUREE, 1.07 S.G.**

**I. PRODUCT**

Tomato puree shall be processed from mature, whole red tomatoes that contains no additives, and is produced in accordance with current Good Manufacturing Practices. The material shall conform in every respect to the provision of the Federal Food, Drug and Cosmetic Act and any regulations promulgated thereunder. Ranges listed below are typical: product is made to customer specification which may include values not listed. Product contains no allergens and no material from genetically modified organisms.

**II. PRODUCT REQUIREMENTS**

Chemical and Physical

Brix at 20°C (Direct Application)	15 - 17%
Finish (To Customer Specification)	.027, .033, .045, .060 Screen
Bostwick (Undiluted, 30 Sec. at 20°C Day of Pack)	0.5 - 5.0 cm
pH	4.0 - 4.5
Color (Hunter Lab Colorimeter)	45 minimum, USDA Grade A*
Defects	USDA Grade C or better
Flavor/Odor	Clean and pleasing tomato flavor free from scorched, bitter, green, or off flavors/odors

Microbiological

Rapid Detection	Negative
Howard Mold Count	≤ 25%
Fly eggs, worms, insect fragments	Does not exceed USDA tolerance

Net Weight & Volume

55 Gallon Drum: Iso (also Conical, Fiber, Metal)	470 lbs. ± 5 lbs.	11 cu ft.
300 Gallon Bin: Plastic (also Wood, Goodpack)	2720 lbs. ± 15 lbs.	52.86 cu ft.

**III. INGREDIENTS**

Tomatoes, citric acid

**IV. SHELF LIFE**

Product shelf life is a minimum of 2 years (24 months), stored at ambient temperature in original, unopened containers. Do not allow to freeze.

\*At time of pack, storage of over 12 months may lead to some loss of color based on ambient conditions.

Approved By: Lydia Barron

Effective Date 1/10/2023

Reason for Change: update defect grading, update micro method, add container options

Revision 3