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## Tomato Puree Specification Sheet

### 1. Product Description

Product Name: Tomato Puree (Natural/Concentrated) Ingredients: 100% Fresh, Matured Red Tomatoes Process: Produced from sound, ripe tomatoes which are washed, sorted, crushed, and thermally processed to achieve desired concentration. Origin: India

### 2. Physical & Organoleptic Properties

Parameter	Standard
Appearance	Uniform, smooth texture; free from seeds, skin, and black specks.
Color	Bright red (typical of ripe tomatoes).
Flavor/Aroma	Characteristic tomato flavor; free from off-flavors.
Consistency	Thick, pourable liquid

### 3. Chemical & Quality Parameters

Analysis	Specification Range
Brix (Total Soluble Solids)	9% – 12% (Single Strength) or as specified
Acidity (as Citric Acid)	0.40% – 0.60%
pH Level	4.1 – 4.4
Bostwick Consistency	6 – 10 cm / 30 sec at 20°C
Lycopene Content	Min 25 mg / 100g
Howard Mould Count	< 40% positive fields

### 4. Microbiological Limits

Total Plate Count: < 10 CFU/g (Aseptic) Yeast & Mould: Absent Coliforms: Absent Salmonella: Absent in 25g Commercial Sterility: Product must be commercially sterile.

### 5. Contaminants & Residues

Heavy Metals: Complies with FSSAI/Codex Alimentarius standards.  
Pesticide Residues: Below detectable limits as per EU/US/GCC standards.

### 6. Packaging & Storage

Primary Packaging: Aseptic bags (220kg) in steel drums or 1kg/5kg pouches/cans.  
Shelf Life: 12–24 months from manufacture date.  
Storage: Store in a cool, dry place below 25°C away from sunlight.

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GOVERNMENT OF INDIA RECOGNISED STAR EXPORT HOUSE