

TOMATO POWDER (COLD BREAK) SPECIFICATION

PRODUCT: Pulvarized form of high quality tomato paste with anti-coagulant agent. Product has the most dense taste and odor of tomato itself.

UYGULAMA: Can be used as powder or as paste after dilution. It's a semi-finished natural product.

ATTRIBUTE	VALUE	METHOD
Moisture	%1,5-5,0(Min-Max)	AOAC 927.05
Acidity(Citric Acid)	%5-9(Min-Max)	ISO 750
PH(%10'luk solution)	4,00-4,60	ISO5546
Colour Value (a/b)	1,6-2,5	Hunter Lab
Pestisite	TGK 2009/62'ye Uygun	-
Aflatoxine B1 (mg/kg)	0,009	Elisa

MICROBIOLOGICAL ANALYSIS	n	c	m	M
Mold and Yeast	5	2	10 ¹	10 ²
<i>Coagulase-Positive Staphylococci</i>	5	0	<10 kob/ml	
Salmonellaspp.	5	0	0/25 g-ml	
L. monocytogenes	5	0	0/25 g-ml	
Total Bacteria	5	2	100	50.000
Enterobacteriaceae	5	0	<10 kob/ml	
E.Coli	5	0	0/25 g-ml	
ClostridiumPerfringens	5	0	<10 kob/ml	
Coliforms	5	0	max 10 kob/g	

PACKING: In 3 layer-25 kg craft paper sack with polyethylene liner inside.

STORAGE : Max 12 months in optimum storage condition (65% humidity and below 24°C)