

PRODUCT SPECIFICATION

Tomato Paste

In-house laboratory certified by the “KirovogradStandartMetrology” State Testing Center
Approval Certificate No. 21/25 issued on 01.07.2025 valid before 30.06.2028

Product Name	Tomato Paste
Product description:	Culinary paste from tomatoes. In the manufacturing process, tomatoes are wiped to obtain a homogeneous mass, and then the product is concentrated, in particular by boiling.
Manufacturer's/Packager's address:	2 Vysotskoho Str., s. Vlasivka, Oleksandriyskiy District, Kirovohradska Oblast, 27552 Ukraine
Primary packaging:	Glass jars Twist-off
Secondary packaging:	PET package
Storage and transport requirements:	Relative humidity 75% in a well-ventilated, clean, dry, odorless warehouse odor without direct sunlight, at temperatures from 0°C to +25 °C.
Shelf life:	3 year (if stored in the temperature range from +0°C to +25°C).
Regulatory reference:	Quality of the product is in compliance with the requirements of TU U 15.3-20651018-001:2010 “Tomato paste”.
Application purpose:	Tomato paste can be used to make ketchup, reconstituted tomato juice and other products on a tomato basis. In small quantities it is used to enrich the flavor of sauces. Tomato paste is added to the soup, used as the base of the pizza sauce.
Use and application:	This product is fit for direct human consumption.
Sensory characteristics:	
Appearance, color:	Homogeneous concentrated mass of liquid or thick consistency. Color uniform in weight, red in different shades
Taste, odor:	Without bitterness, without any foreign taste and smell.
Physical and chemical properties, 100 g:	
Test item name and unit	Reference Value*
Energy Value	340 kJ / 80 kcal
Fat, %	0
Carbohydrates, % Of which sugars	16,0 15,0
Protein, %	4,0
Salt, not more than, %	0,04
Mass fraction of solids, %	23,0 – 27,0
pH, not more than	4,4
Mass fraction of titrated acids (in terms of citric acid), not more than %	11,0
Mass part of mineral impurities, not more than, %	0,02
Impurities of vegetable origin	not allowed
Foreign impurities	not allowed

*This is a reference product specification. The actual tested values may vary slightly from batch to batch. The actual tested values for each individual consignment of this product will be given in respective quality documents issued for that consignment at the time of shipping.

