



UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE TOMATO PASTE CANNED

ED No: 03

CODE: UNSTD-COM 4273

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1. PRODUCT NAME

VEGETABLE TOMATO PASTE CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Tomato paste is prepared by concentrating the juice or pulp obtained from substantially sound, mature red tomatoes (*Lycopersicon/Lycopersicum esculentum* P. Mill). Tomato Paste– Tomato concentrate that contains at least 24% of natural total soluble solids.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Tomato concentrate minimum 24%

3.2. OTHER PERMITTED INGREDIENTS

Salt, water, lemon juice, herbs and spices

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified. Salt (Sodium chloride) as permitted by Codex Standard 150-1985, spices and aromatic herbs and water.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.1. CAC/RCP 23-1993 (Rev2) Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food.
- 4.2. CX STAN 57-1981 Codex Standard for tomato concentrates
- 4.3. CODEX STAN 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Agrochemicals/Pesticides residue

CODEX MRL



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QUALITY PARAMETERS

MAXIMUM LIMITS

pH

3.50-4.70

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour	Red to deep red
Odour and flavour	Characteristics of Tomato, pungent
Texture	Thick, smooth paste
Foreign matter	Free from any foreign matter
Uniformity of size	90% by count of units shall be uniform in size
Storage and Transportation	Ambient temperature

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	57 Kcal
Protein	3.1 g
Fat	0.3 g
Carbohydrate	10.4 g

10. PACKAGING

PARAMETER

LIMITS

Primary packaging	Can hermetically sealed or equivalent recyclable/biodegradable packaging material that maintains product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g to 1 Kg
Warranty at delivery location	4 months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
12.2. UNSTD-GEN-04: "UN Certification"