



農番果蔬
CFFV



Specification of Cold Break 36/38% Tomato Paste

Analysis	Spec.	Methods
Flavor and taste	Products should have natural flavor and normal texture coming from Tomato.	Tasting
Color	Typical Red Color	
Analytical Standard		
Net Weight	242±2 kg	
Brix	36-38% Ave:37%	CFFV Method
Final Screen Size	0.6mm	
pH	4.2±0.2	CFFV Method
Consistency	6-8cm/30' at 12.5% Brix	Bostwick Viscometer at 20 degree C
CPC Viscosity	25-35 sec at Brix5.0	CFFV Method
Lycopene	>65mg%	CFFV or CIQ method
Color a/b	a/b >2.2 at 12.5% Brix	
H.M.C	<40%	CIQ method
TPC	<300 c.f./g	CFFV method
Acidity	3%max(at pH8.1 Calculated as Citric Acid)	
Coliform Group	Negative	CFFV method
Foreign Materials	Not detected	
EVM(Seed,peel,brunt materials and others)	> 2.0mm size: None < 2.0mm size: Less than 1 piece per 1kg products	Mesh Test
Food additives	Not detected	
Sand(Natural Impurities)	<0.01g/500g paste	CFFV method
	<0.002ml/500g (Bx5.5 Tomato Juice)	CFFV method
Incubation	No growth of microorganism Taste: Normal	2 weeks with ambient Temperature





新疆晨番果蔬制品有限公司

XINJIANG CHENFAN FRUIT AND VEGETABLE PRODUCTS CO., LTD

Packing: 5kGs-20kGS, 220 litre, 1000 litre aseptic bags in cartons or iron drums or wooden bins

We have obtained the following certificates:

IFS / BRC A / KOF - K / MUI HALAL / FDA / HACCP / ISO 9001 - 14001 - 45001 / G -GAP

For and on behalf of
XINJIANG CHENFAN FRUIT AND VEGETABLE PRODUCTS CO.,LTD.
新疆晨番果蔬制品有限公司

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Authorized signature(s)



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CFFV

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