



農番果蔬  
CFFV



## Specification of Cold Break 28/30% Tomato Paste

Analysis	Spec.	Methods
Flavor and taste	Products should have natural flavor and normal texture coming from Tomato.	Tasting
Color	Typical Red Color	
<b>Analytical Standard</b>		
Net Weight	235±2 kg	
Brix	28-30%	CFFV Method
Final Screen Size	0.6mm	
pH	<4.5	CFFV Method
Consistency	6-8cm/30' at 12.5% Brix	Bostwick Viscometer at 20 degree C
Lycopene	>55mg%	CFFV or CIQ method
Color	a/b >2.1 at 12.5% Brix	
H.M.C	<40%	CIQ method
TPC	<300 c.f.u./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 ( <b>Bx5.5 Tomato Juice</b> )	CFFV method
Incubation	No growth of microorganism Taste: Normal	2 weeks with ambient Temperature

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



地址：新疆巴音郭楞蒙古自治州库尔勒市塔什店镇河北巴州生态产业园晨光生物科技集团焉耆有限公司

Address: Hebei Bazhou eco industrial park Chenguang biotechnology group Yanqi Co., Ltd.,

Ta  晨番果蔬  
CFFV

Town, Korla City, Bayingolin Mongol Autonomous Prefecture, Xinjiang

网址: [www.chenfanguoshu.com](http://www.chenfanguoshu.com)

电话:



新疆晨番果蔬制品有限公司

XINJIANG CHENFAN FRUIT AND VEGETABLE PRODUCTS CO., LTD

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

.....  
*Authorized signature(s)*



Ta 晨番果蔬  
CFFV

地址：新疆巴音郭楞蒙古自治州库尔勒市塔什店镇河北巴州生态产业园晨光生物科技集团焉耆有限公司

Address: Hebei Bazhou eco industrial park Chenguang biotechnology group Yanqi Co., Ltd.,

Town, Korla City, Bayingolin Mongol Autonomous Prefecture, Xinjiang

网址: [www.chenfanguoshu.com](http://www.chenfanguoshu.com)

电话: