



## Tomato

### Product Description

Our tomato pastes deliver deep red colour, balanced acidity, and full-bodied flavour, making them the backbone of sauces, ketchups, soups, and ready meals. With aseptic formats, long shelf life, and consistent Brix levels, they ensure reliable performance for food processors worldwide.

### Features & Sensory Profile

- **Colour** : Deep red, typical of ripe vine-ripened tomatoes
- **Flavour & Aroma** : Fresh, savoury tomato aroma with a natural sweetness
- **Taste** : Rich, full-bodied tomato taste with balanced acidity and natural sweetness
- **Appearance** : Smooth, thick paste with consistent texture and colour

### Technical Specifications

#### Available Formats

- Aseptic Paste (28°Brix)

### Seasonality & Availability

- **Contracting** : Jan, Feb, Oct, Nov, Dec
- **Harvest**: Jan–Dec
- **Production**: Jan, Feb, Mar, Oct, Nov, Dec

### Packaging Options

- **228 kg / 502 lbs** : Aseptic bag in open-top steel drums with food-grade lacquer coating inside
- **20 kg / 44 lbs** : Aseptic bag-in-cartons

### Storage Conditions

- **Temperature** : 5–15 °C
- **Shelf life** : 18 months from date of manufacturing

### Culinary Applications

- Ideal for sauces, soups, ketchup, pizza toppings, pasta sauces, curries, stews, and ready meals

### Container Loading

- **Bag-in-Drums** : 80 drums (two layers)
- **Bag-in-Cartons** : 18 pallets × 48 boxes + 2 pallets × 47 boxes = 20 pallets (958 boxes) (20 ft Container)