

ASEPTIC TOMATO PASTE

Many factors affect the final price of tomato paste. Aseptic production of tomato paste is one of the key factors that determine the price of the product. Aseptic Tomato paste is a substance that is often made up of one component, tomatoes, and has a thick and soft consistency. Tomato paste provides energy, vitamins, nutrients, and lycopene, a phytochemical, providing it a nutritious component to recipes as well as adding color to a variety of cuisines. It is also an excellent source of flavor. Cooking fresh tomatoes over low heat until they start breaking down into little pieces results in the production of tomato paste. After that, the skin and seeds are removed from them using a strainer, and they are processed until all of the moisture is removed and they turn into a thick paste. The quality of our Aseptic Tomato Paste is well known, and this is due to the fact that the item on offer is manufactured in a healthier way, which guarantees the highest quality possible. This tomato paste needs to be kept in a cool, dry place to maintain its quality.



Nowadays, thanks to new technologies, the production of tomato paste is carried out through aseptic processing. Aseptic manufacturing and packing is the loading of a technically sterilized commodity into sterilized plastic accompanied by strategies that can lead to sealing with a hygienic closure in a microorganism-free atmosphere. Owing to the combination of vitamins A and C and other elements, tomato serves as one of the most popular crops, playing a significant role in the wellbeing of communities. It comes in paste, ready meals, soup, stew, paste, liquid ketchup sauce, puree, and tomato juice forms. It is ingested. This project's principal objective is to identify orders to successfully carry for the manufacture of high-quality aseptic paste so that it can be sold on a broad market and suit the expectations of customers.



The term aseptic is used a lot and in most cases, it refers to the type of packaging. Many standards are used in the packaging and production of aseptic tomato paste, this type of packaging is more common for the export of tomato paste. The production of aseptic tomato paste means that the packaging materials and containers of the tomato paste are sterilized first, and then the tomato paste is poured into them under a vacuum condition, and the packaging is done in a condition that prevents the entry and penetration of microbes and these conditions can prevent the growth of microbes again. Aseptic production in Iran has been accepted for the export of paste to European countries, while tomato paste production is also done in 400-gram and 800-gram cans.



Tomatoes from the best Iranian farms in the south are picked and sorted carefully. Thanks to our Italian state-of-the-art machinery, the highest quality in terms of color, viscosity and Brix is yielded.

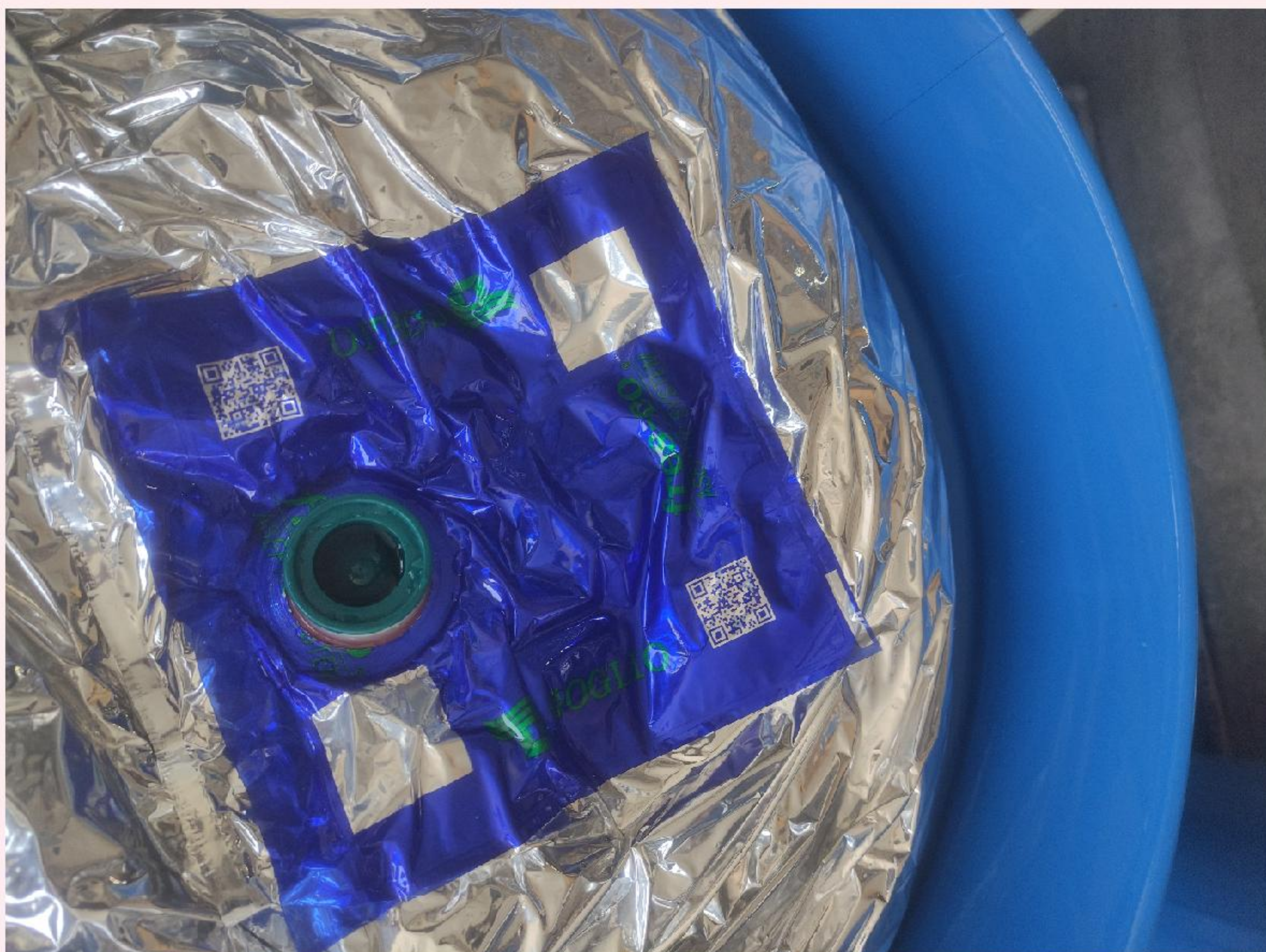


Production Description

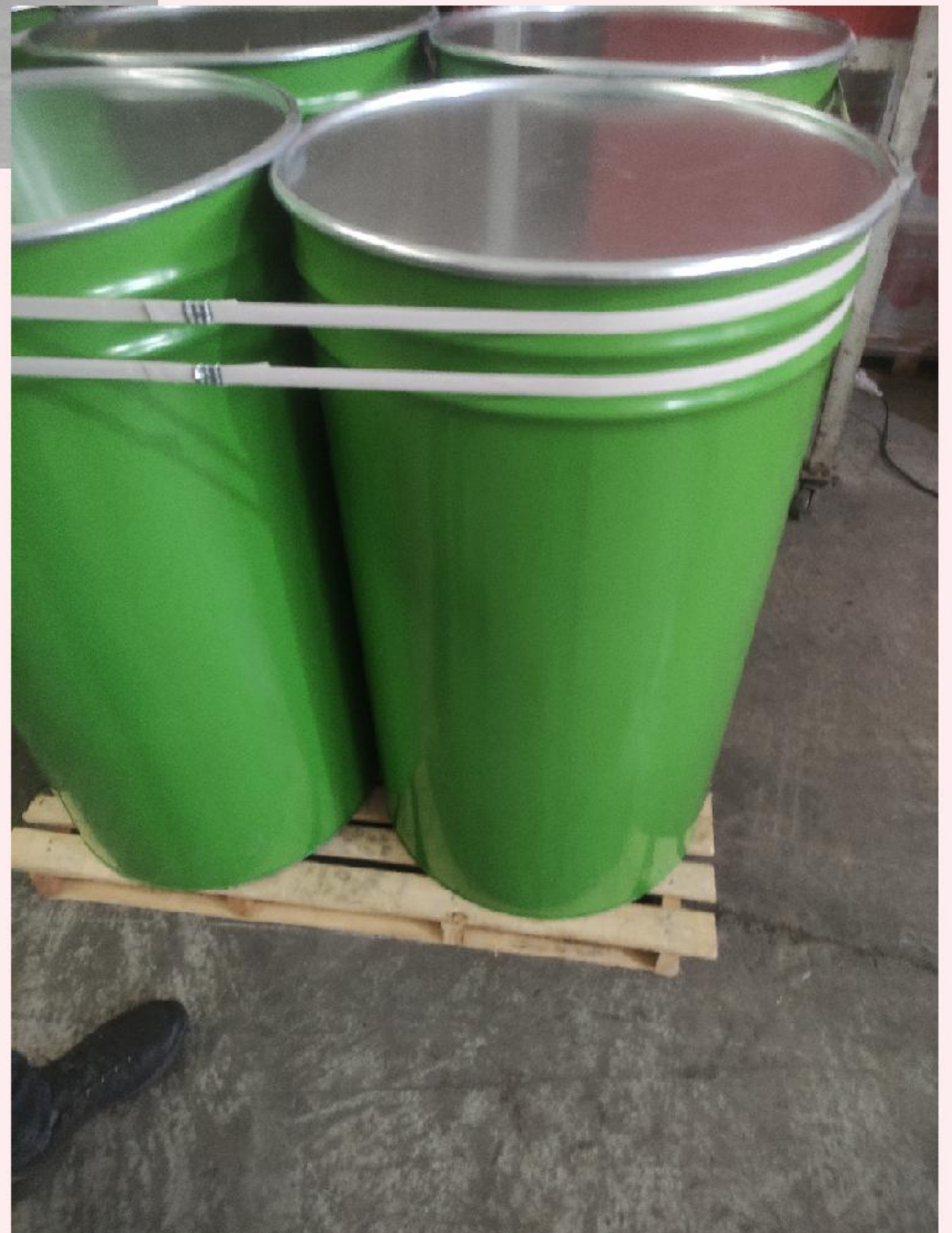
Nominal 235-kg aseptic 28-30° and 36-38° Brix Cold Break tomato paste packed in a Goglio aseptic bag placed in steel drums.

Production Process

In a closed aseptic system, particulate tomatoes in a carrier media are heated, held at temperature to obtain commercial sterility, and aseptically cooled to ambient temperature. The sterilized particulates are then filled into aseptic bags. The 235-kg bags are filled in a new and clean drum. The metal caps and leverlock rings are used to secure the aseptic bags.



Elina Tejarat uses the best quality gasinated wooden pallets to send the aseptic tomato paste to the final destinations across Europe, Africa and the Middle East.



Production Formulation		
Component Name	Composition %	Ingredient Declaration
Fresh Tomatoes	100.0 %	Concentrated Tomatoes



Chemical and Physical Analysis



Analysis Table of Aseptic Tomato Paste

Pro. Date	09-11 june 2023
Appearance	Clean, Red Color
Brix	36-38
Bostwick(@12.5 brix)	4.5-7 Cm /30Sec
Color a/b value(@12.5 brix)	a/b ≥2/2
pH	4.15± 0.5
Acidity	<2%
Lycopene	Min 40mg/100gr
HMC	844
Heavy metal	
Lead	<0.1
Tin	<100ppm
Micro biological Standard	
Yeast&Mould(each)	Negative
Lactic & Acetic Acid bacteria	Negative
Pathogenic count	Negative



Professional Inspection & Logistics

Upon the clients' request, Elina Tejarat provides you with internationally-recognized services including SGS inspection during the export process. The commodity will also be taken care of and tracked until it arrives to the agreed port of destination.



Elina Tejarat helps you efficiently explore Iran's food sector



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