



juicerfo

juicerfood.com

ASEPTIC TOMATO PASTE

INDUSTRIAL TOMATO QUALITY.
ASEPTICALLY PRESERVED.

Concentrated Tomato Quality. Reliable Industrial Performance.

High-quality aseptic tomato paste produced from carefully selected, fully ripened tomatoes and supplied in multiple Brix and processing grades for ketchup, sauces, soups, canned foods, ready meals, and other industrial applications.



Carefully
Selected Tomatoes



Controlled
Technical Quality



Aseptic
Processing



Bulk Export
Supply



PREMIUM QUALITY.
RELIABLE SUPPLY. GLOBAL PARTNERSHIP.



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PRODUCT OVERVIEW & APPLICATIONS

Aseptic Tomato Paste is produced from ripe, carefully selected tomatoes. After removing skins, seeds, and undesirable particles, the refined pulp is concentrated, thermally sterilized, and filled into sterile multilayer bags under controlled aseptic conditions to preserve natural color, flavor, acidity, and functional performance.

Available in 28–30°Bx, 30–32°Bx, and 36–38°Bx grades. Suitable for ketchup, pizza sauce, pasta sauce, soups, canned foods, ready meals, and other industrial food applications.

PRODUCT SUMMARY



Made from carefully selected ripe tomatoes



Available in 28–30°Bx, 30–32°Bx, 36–38°Bx



Hot Break & Cold Break options



No preservatives added



Commercially sterile

ORGANOLEPTIC

Appearance	Homogeneous, smooth and viscous tomato paste
Colour	Bright to deep tomato-red colour
Aroma	Characteristic natural processed-tomato aroma
Taste	Characteristic natural tomato taste

APPLICATIONS



Ketchup



Pizza Sauce



Pasta Sauces



Soups



Canned Foods



Ready Meals

PACKING & STORING



Filled in aseptic bags in steel drums



Typical net weight: 220–235 kg per drum



Smaller formats: approx. 10 kg and 20 kg bags



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TECHNICAL SPECIFICATIONS



1. PHYSICAL & CHEMICAL ANALYSIS

PARAMETER	SPECIFICATION
Brix at 20°C	36 – 38 °Bx
Total Acidity (as Citric Acid)	1.5 – 3.2 % w/w
pH	3.9 – 4.3 (must remain below 4.6)
Colour – Hunter Lab a/b Ratio	≥ 2.0 at 12–12.5 °Bx
Bostwick Consistency	5 – 9 cm / 30 sec at approx. 12 °Bx
Howard Mold Count (HMC)	≤ 40% positive fields*
D/L-Lactic Acid	≤ 0.5 g/L
Black Specks	≤ 8 particles (<1 mm) / 10 g*
Tomato Skin & Seed Fragments	Practically Free / Absent visually
Foreign Matter	Absent



2. MICROBIOLOGICAL ANALYSIS

PARAMETER	SPECIFICATION
Commercial Sterility	Pass / Commercially Sterile
Mesophilic Aerobic Bacteria	≤ 10 CFU/g*
Yeast	≤ 10 CFU/g*
Mold	≤ 10 CFU/g*
Heat-Resistant Mold Spores	Not Detected / 25 mL
Coliforms	Absent / 1 g
E. coli	Absent / 1 g
Thermophilic Acidophilic Bacteria (TAB)	Absent / 1 g
Salmonella	Absent / 10 g



3. ADDITIONAL QUALITY & COMPLIANCE

PARAMETER	SPECIFICATION
Pesticide Residues	Complies with applicable destination-market MRLs
Heavy Metals / Contaminants	Complies with applicable destination-market regulations
GMO Status	Non-GMO / Documentation available upon request
Added Sugar	Not Added
Added Salt	Not Added / Unless otherwise agreed
Artificial Colours & Flavours	Not Added
Preservatives	Not Added



4. STORAGE & SHELF LIFE

Best Storage Condition: 0 - 5 °C
Shelf Life: 24 months from production date



Ingredient: Tomato Paste



* The above values represent typical commercial specifications for Cold Break Aseptic Tomato Paste 36–38°Bx. Final specifications may vary depending on tomato variety, crop, processing conditions, production batch and customer requirements. Actual analytical values are confirmed by the relevant Certificate of Analysis (COA).



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QUALITY, PACKAGING & CONTACT

LABELING INFORMATION

Batch No	:
Drum No	:
Production Date	:
Expiry Date	:
Crop Year	:
Net Weight	: Approx. 220–235 kg / drum
Ingredient	: Tomato Paste
Brix at 20°C	: 28–30°Bx / 30–32°Bx / 36–38°Bx



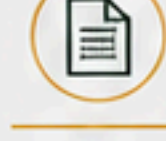
PACKAGING

-  Filled in aseptic bags in steel drums
-  Typical net weight: 220–235 kg per drum
-  Smaller formats: approx. 10 kg and 20 kg bags

STANDARDS & CERTIFICATES



WHY CHOOSE JUICERFO

-  Carefully selected tomatoes
-  Controlled technical quality
-  Aseptic processing
-  Industrial drum packaging
-  Specification-based supply

Juicerfo supplies aseptic tomato paste for food and beverage manufacturers worldwide, supported by product specifications, flexible packaging, export documentation, and coordinated international delivery.

