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	VEGETABLE TOMATO PASTE CANNED	ED No: 04
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1. PRODUCT NAME

VEGETABLE TOMATO PASTE CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Tomato paste is prepared by concentrating the juice or pulp obtained from substantially sound, mature red tomatoes (*Lycopersicon/ Lycopersicum esculentum* P. Mill). It is tomato concentrate that contains at least 24% of natural total soluble solids.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Tomato concentrate
Optional: salt, spices, herbs
Sugar is not permitted.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.1. CAC/RCP 23-1993 (Rev2) Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.
- Commercial sterility n=6; c=0; m=M= Commercially sterile


6. CHEMICAL CRITERIA

SAFETY PARAMETERS	LIMITS
pH	3.50 - 4.50

QUALITY PARAMETERS	LIMITS
N/A	

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Red to deep red
Odour and flavour	Characteristics of Tomato, pungent
Texture	Homogeneous, Thick, smooth paste
Foreign matter	Free from any foreign matter

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Uniformity of size

90% by count of units shall be uniform in size

Storage and Transportation Temperature

15°C to 25°C

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	76 kcal
Protein	3.8 g
Fat	0.3 g
Carbohydrate	15 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can hermetically sealed or equivalent recyclable/ biodegradable packaging material that maintains product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g to 1 Kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. CX STAN 57-1981 Codex Standard for tomato concentrates
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"
- 12.4. CAC/RCP 60-2005 CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF INORGANIC TIN CONTAMINATION IN CANNED FOODS