

## CERTIFICATE OF ANALYSIS

<b>Product: Aseptic Tomato Paste</b>	<b>Batch Code: 251014</b>
<b>Date of Manufacturing: 14.10.2025</b>	<b>Best Before: 13.10.2027</b>
<b>Packaging size: 228 kg</b>	<b>Storage – Ambient</b>
<b>Packaging Type: Product are Aseptically Packed with Polyliner in MS Drum</b>	<b>Labeling: Pasted in outer side of the Drums</b>
<b>Invoice No.:</b>	<b>Invoice Qty.:</b>

### (A) PHYSICO-CHEMICAL PARAMETERS:

S.No.	Test/Parameter	Limit/Standard	Analytical Result	Remark
1	Purity	100%	100%	Complies
2	TSS (Brix) % @ 20°C	Min 28.0	28.30-28.60	Complies
3	Acidity as C.A %	Max 3.00	1.90-2.40	Complies
4	pH	Max 4.5	3.80-4.00	Complies
5	Consistency (cm/30 sec.)	04-07	4.50-6.00	Complies
6	C/V on Hunterscale @12°C	Min 1.80	1.81-1.83	Complies
6	Colour	Deep Tomato Red	Deep Tomato Red	Complies
7	Flavour	Typical of naturally ripe tomato without any off flavour	Typical of naturally ripe tomato without any off flavour	Complies
8	Taste	Fresh & Clean taste of tomato paste	Fresh & Clean taste of tomato paste	Complies
9	Appearance	Smooth, uniform, Homogeneous & free flowing	Smooth, uniform, Homogeneous & free flowing	Complies
10	Black specks/10gm	Not more than 5	Not more than 5	Complies
11	Brown specks/10gm	Not more than 10	Not more than 10	Complies

### (B) MICROBIOLOGICAL ANALYSIS:

S.No.	Test/Parameter	Limit/Standard	Analytical Result	Remark
1	Total viable count (CFU/gm)	<10	<10	Complies
2	Yeast & Mold (CFU/ml)	<10	<10	Complies
3	Coliform	Absent/gm	Absent	Complies
4	E.coli	Absent/gm	Absent	Complies

**We certify that the product is made under very stringent hygienic practices like GMPs & safe for human Consumption.**