

## Analysis for Aseptic tomato paste

Experiment	Result	Standard
<b>Color/Taste/Smell</b>	Good	Good
<b>Brix(at 20°C)</b>	36.5±0.5 cold break	36-38
<b>pH</b>	Max:4.3	Max:4.3
<b>Color (Brix=12)</b>	2±0.05	2-2.2
<b>External Material</b>	Negative	Negative
<b>Acidity(as Citric Acid)</b>	1.8 gr/100	1.8 gr/100
<b>Salt gr/100</b>	<1	Negative
<b>Rowyal Tomato Paste</b>		
<b>Howard</b>	Max:34%	Max:44%
<b>Aerobic Mesophilic Bac.</b>	Negative	Negative
<b>An Aerobic Mesophilic Bac.</b>	Negative	Negative
<b>Aerobic Termophilic Bac.</b>	Negative	Negative
<b>An Aerobic Termophilic Bac.</b>	Negative	Negative
<b>Yeast</b>	Negative	Negative
<b>Mold</b>	Negative	Negative
<b>Starch</b>	Negative	Negative
<b>Viscosity (a/b-BX2.5-30Sec)</b>	Max:7	6-9
<b>Lycopene (Brix=12)</b>	40±5	undefined
<b>Pb</b>	Max:0.05 ppm	Max:0.3 ppm
<b>Sn</b>	Max:150 ppm	Max:150 ppm